

## STARTERS

Available 9am – 9pm

### Maryland Cheese Plate

Selection of Artisanal Cheese, House Made Pickles, Grain Mustard, Red Grapes, Grilled Baguette 16

### Charcuterie Plate

Speck Ham, House Smoked Duck Breast, Soppressata, House Made Pickles, Grilled Baguette 14

### Grilled Asparagus

Poached Farm Egg, Green Goddess Dressing, Toasted Hazelnuts 9

### Smoked Salmon Rilette

Grilled Pita, Asparagus, Tomato, Fried Capers Boursin 10

### Buttermilk Fried Chicken Pick Up Sticks

Chipotle Aioli 7

## SOUP

Chilled Strawberry Bisque 6

## DUCK FAT FRIES

### Bucket

Roasted Garlic Aioli, Truffle Sea Salt 8

### Poutine

Duck Fat Fries, Duck Confit, Gruyere Cheese, Duck Gravy  
Small 10  
Large 15

## DESSERTS

**Chocolate Praline Cake** Pecan Crusted Chocolate Cake, Whipped Cream, Covered In Dark Chocolate 9

### Warm Chocolate Chip Bread Pudding

Chocolate Chip Cookie, Vanilla Ice Cream, Baileys Crème Anglaise 8

**English Trifle** Citrus Pound Cake, Vanilla Pudding, Blackberry Jam, Candied Orange Peel 8

**Honey Goat Cheesecake** Cherry Compote 9

**Taharka Brothers** Ice Cream & Cookie Trio, Chef's Selection 6

## BRUNCH ITEMS

Available 9am – 2pm

### Victoria Eggs Benedict

Biscuit, Poached Eggs, Prosciutto, Sautéed Spinach, Jumbo Lump Crab, Roasted Tomatoes, Citrus Hollandaise 14

### English Breakfast

Two Eggs, Maple Sausage, Apple Wood Smoked Bacon, Roasted Tomatoes, Chipotle & English Stout Baked Beans, Challah Toast 11

### Huevos Rancheros

Sunny Side Eggs, Corn Tortilla, Cheddar Jack Cheese, Black Bean Chorizo Sausage, Ranchero Sauce 11

### Banana French Toast

Banana, Rum & Pecan, Vanilla Whipped Cream, Vermont Maple Syrup 8

### Spring Vegetable Frittata

Baby Arugula, Parmesan Aioli, Crispy Onion 12

### Salmon Rosti

Smoked Salmon, Scrambled Eggs, Gruyere Potato Cake, Dill Crème Fraiche 10

### Sides:

Yukon Gold Potato Hash 3 - Double Smoked Bacon 3  
Maple Smoked Sausage 4 - Mary's Buttermilk Biscuits with House Made Jam 3

## SALADS

Available 9am – 9pm

**Caesar Salad** Romaine Lettuce, Roasted Garlic & Parmesan Dressing 8  
with Seasoned Shrimp 16

**Mixed Greens Salad** Arcadian Greens, Strawberries, Fava Beans, Feta, Red Wine Vinaigrette 9

**Cobb Salad** Bacon, Blue Cheese, Hard Boiled Egg, Pretzel Croutons, Avocado, Tomatoes, Balsamic Vinaigrette 11  
with Roasted Chicken 16  
with Seasoned Shrimp 19

**Grilled Bavette Steak Salad** Arcadian Lettuce, Candied Walnut Brittle, Bacon Lardons, Blue Cheese Crumbles, Red Onion, Grilled Pear, Warm Honey & Bacon Dressing 24

## SANDWICHES

Available 9am – 9pm

**Lobster Grilled Cheese** Brie Fondue, Maine Lobster 18

**Jumbo Lump Maryland Crab Cake** Tomato, Lettuce, Remoulade *Market Price*

### Sandwiches Come With Choice Of One Side:

House Made Potato Chips - Hand Cut Fries - Mixed Greens Salad - Baked Beans  
Caesar Salad +1 - Duck Fat Fries +2

## BURGER

Available 9am – 9pm

**Snake River Farms Wagyu Burger** Challah Roll, Aioli, House Pickles, Lettuce, Tomato, Smoked Paprika Fries 16  
With Blue Cheese Or Cheddar +1 each  
With Maple Smoked Bacon +1.50

## ENTRÉES

Available 5pm – 9pm

**Grilled Local J.W. Treuth** Ribeye Steak, Truffled Mashed Potatoes, Baby Kale, Red Wine Jus, Herbed Goat Cheese 32

**Pan Roasted Chicken** Artichoke, Fava & Cannellini Beans, Baby Spinach, Crispy Soppressata 24

**Crispy Rockfish** Silver Streak Farms Rockfish, Grilled Clams, PEI Mussels, Herbed Polenta Cake, Spring Vegetables, Spicy Tomato Broth 30

**Ricotta Gnocchi** Pea Puree, Spring Vegetables, Poached Farm Egg, Parmesan 18  
With Grilled Chicken 22  
With Seasoned Shrimp 26

**Jumbo Lump Maryland Crab Cake** Buttered Corn On The Cob Sauce, Fried Green Tomato, Old Bay Remoulade *market price*

**Victoria Fish & Chips** Manor Hill Farm Fuzz Witbier Battered Cod, Remoulade 16

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HAPPY HOUR AT THE PUB

Monday through Friday, 4-7pm  
Bar Area Only

\$5 Signature Cocktails  
\$5 Select 20 oz Draughts  
\$5 Select Wines by the Glass  
\$5 Select Appetizers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use peanut oil for all of our fried menu items. Please be aware if you have nut allergies.

In an effort to reduce waste, we no longer serve straws in our drinks. If you would like a straw in your drink, please ask your server or bartender.