



STARTERS

- DUCK FAT FRIES**
Roasted Garlic Aioli,
Truffle, Sea Salt
10

SHUCKED UP OYSTERS (6)
Malted Cocktail, Jalapeño Tabasco
Market Price

MEZZE PLATE
Hummus, Pita, Tzatziki, Feta,
Baby Vegetables, Chickpea Salad
18

CHICKEN PICK-UP STICKS
Chipotle Aioli
12
- POUTINE**
Duck Fat Fries, Duck Confit,
Gruyere Cheese, Duck Gravy
19

FRIED MOZZARELLA PEARLS
Pomodoro, Basil, Parmesan
11

CHIPOTLE FISH TACOS
Blackened Cod, Chipotle Aioli, Tajin
Pineapple Salsa, Radish, Cilantro
16

CRISPY BRUSSELS SPROUTS
Orange Soy Vinaigrette,
Bang Bang Sauce, Bacon Lardons,
Green Onion, Sesame Seeds
16

SALADS

- Grilled Chicken....6*
Fried Chicken....8

Salmon... 19
Crab Cake... 18

Steak... 16
Shrimp... 10
- CITRUS & BEET SALAD**
Whipped Goat Cheese,
Navel Orange, Frisee,
Candied Sunflower Seeds
16

COBB SALAD
Romaine, Bacon Lardon,
Blue Cheese, Chopped Egg,
Pretzel Croutons,
Avocado, Tomato
17
- STEAK TIP SALAD**
Blackened Filet Tips, Tajin Pineapple
Salsa, Cilantro Lime Ranch, Crispy
Tortilla Strips, Iceberg Wedge
24

CAESAR SALAD
Romaine, Garlic Croutons,
Parmesan
12

BRUNCH STARTERS

AVAILABLE 10AM-2PM

- CRAB STUFFED DEVILED EGGS (3)**
Jumbo Lump Crab Deviled Eggs, Old Bay
Potato Crunch, Chives
12

FRENCH TOAST TIMBERS
Maple Frosting,
Maple Syrup
12

PANCAKE ‘CHARCUTERIE’ BOARD
Buttermilk Pancakes(6), Bacon(4), Chocolate Hazelnut Spread, Maple Pecan Syrup, Fresh Fruit
24
- STRAWBERRY BANANA PARFAIT**
Strawberry Greek Yogurt, Bruleed Bananas,
Fresh Berries, Basil Honey, Almond Oat
Granola
15

BASKET OF FRUIT SCONES
Seasonal Fruit
10

BRUNCH

AVAILABLE 10AM-2PM

- CRAB CAKE BENEDICT**
English Muffin, Poached Eggs, Old Bay Honey,
Mustard Hollandaise, Sunflower Sprouts
30

EGG WHITE FRITTATA
Spinach, Tomato, Basil, Mozzarella,
Potato Hash
24

FILET TIPS & EGGS
Creamed Spinach, Blackened Filet Tips,
Scrambled Eggs, Parmesan
29

“TOAD IN THE HOLE” AVOCADO TOAST
Sunflower Wheat Bread, Two Eggs, Frisée,
Pickled Shallot, Cilantro, Tajin
18
- PIÑA COLADA WAFFLES**
Coconut Rum Anglaise, Pineapple Syrup, Fresh
Pineapple, Vanilla Ice Cream, Toasted Coconut
18

EGG BLT
Challah Toast, Fried Egg, Bacon, Shredded Lettuce,
Tomato, Breakfast Sauce
18

HONEY OLD BAY CHICKEN & WAFFLES
Pearled Sugar Waffle, Old Bay honey
19

PUB BREAKFAST
Two Eggs, Maple Sausage, Bacon,
Potato Hash, Cheddar Biscuit,
Breakfast Sauce
20

BRUNCH SIDES

- Potato Hash....4
Smoked Bacon....6
Brussels Sprouts....10

Seasoned Fries...6
Grilled Asparagus...8

Maple Sausage Links...5
Mixed Fruit Cup...6
Chicken Sausage Links...6

LUNCH

- VICTORIA FISH & CHIPS**
Battered Cod, Remoulade
Add Crab Remoulade + 7
26

MARYLAND SHRIMP BOIL
Grilled Corn on the Cob, Andouille
Sausage, Potatoes, Cajun Tomato Broth,
Ciabatta
28

FRENCH ONION SHORT RIB MELT
Gruyere Cheese, Parmesan
Crusted Sourdough, Chimichurri
Aioli, Beef Braised Onions
21

LOBSTER GRILLED CHEESE
Brie Fondue, Maine Lobster;
Gruyere, Fontina,
Challah Bread
24

CRAB CAKE SANDWICH
Lettuce, Tomato,
Remoulade, Challah Bun
29
- CREEKSTONE FARMS BLACK ANGUS BURGER**
Challah Bun, Shredded Lettuce,
Tomato, House Pickles, Garlic Aioli,
Add Cheese + 2
Add Bacon + 3
18

ROASTED VEGETABLE SANDWICH
Edamame Hummus, Green Pesto, Squash,
Zucchini, Eggplant, Tomato,
Grilled Ciabatta
15

HEIRLOOM TOMATO MOZZARELLA SANDWICH
Fresh Mozzarella, Basil Pistou,
Spring Mix, Heirloom Tomato,
Toasted Ciabatta
15

All sandwiches are served with seasoned fries

DESSERTS

- CHOCOLATE PRALINE CAKE**
Pecan Crusted Chocolate Cake,
Whipped Cream,
Covered in Dark Chocolate
11

CITRUS BAVARIAN MOUSSE
Lemon Madelines, Orange Honey
9
- COCONUT TRES LECHES**
Coconut Dacquoise Cake,
Whipped Cream,
Cinnamon, Toasted Coconut
10

BAKE SHOP BREAD PUDDING
Whipped Cream,
Seasonal Accoutrements
10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.