

## appetizers

- CREAM OF CRAB SOUP** ..... 11.  
jumbo lump, chives
- BUTTERNUT SQUASH SOUP** ..... 8.  
cinnamon cream, pumpkin seeds, pumpkin oil (GF)
- SOUTHWEST CHICKEN SOUP** ..... 9.  
black beans, bell peppers, corn, tortilla strips (GF)
- SMALL MIXED GREEN OR CAESAR** ..... 5.
- BRUSSEL SPROUTS** ..... 9.  
bacon aioli, black pepper panko (GF)
- STREET CORN FRITTERS** ..... 11.  
cilantro lime cream, pico de gallo

- CHEESESTEAK SPRING ROLLS** ..... 10.  
caramelized onions, spicy ketchup
- SHORT RIB POUTINE** ..... 14.  
truffle fries, cheddar curds, hickory demi (GF)
- CRISPY CALAMARI** ..... 13.  
thai dipping sauce, lemon-salt, sesame
- MEATLESS NACHOS** ..... 10.  
salsa verde, chickpeas, pepper jack cheese sauce,  
fresh salsa, guacamole & sour cream (GF)
- BUFFALO POPCORN CHICKEN** ..... 11.  
franks powder, bleu cheese, shaved celery
- CHICKEN WINGS** ..... 12.  
choice of one: spicy honey, old bay, buffalo,  
lemon pepper parmesan (GF)

- ROASTED CAULIFLOWER BITES** ..... 9.  
tri colored cauliflower, smoked gouda cream,  
pepper panko (GF)
- FRIED GREEN TOMATOES & CRAB** ..... 15.  
jumbo lump crab, beurre blanc, chives, chili flake
- CRISPY FRIED OYSTERS** ..... 13.  
bacon aioli, jalapeno oil
- BEER BATTERED FISH FRY** ..... 10.  
Alaskan pollock bites, old bay remoulade
- GENERAL JAMES LOBSTER NUGS** ..... 17.  
major James' chutney
- EVERYTHING CRUSTED TUNA** ..... 14.  
seared rare ahi, togarashi aioli, seaweed salad,  
crushed wasabi peas

## salads

- LARGE MIXED GREEN OR CAESAR** ..... 11.
- ICEBERG COBB** ..... 10.  
bacon, blue cheese, red onion, tomato,  
seven minute egg, avocado ranch (GF)
- ARUGULA SALAD** ..... 10.  
pears, oranges, candied walnuts, dried cherries,  
goat cheese, pomegranate vinaigrette (GF)
- HARVEST SALAD** ..... 12.  
mixed greens, apples, raisins, grapes, golden raisins,  
toasted almonds, farro, goat's cheese, raspberry  
vinaigrette (GF)

- CHICKEN FUN SALAD** ..... 16.  
mixed greens, oranges, peppers, scallions, chow  
mein, almonds, wasabi peas, potstickers, carrots,  
soy ginger vinaigrette
- FLAT IRON STEAK SALAD** ..... 19.  
8oz, romaine, spring mix, cherry tomatoes,  
cukes, carrots, radish, blue cheese, onion ring,  
red wine vin (GF)

- RARE TUNA NICOISE SALAD** ..... 17.  
potato, egg, olives, onions, capers, green beans,  
roasted red pepper, tomatoes, red wine vin (GF)
- MEDITERRANEAN SALAD** ..... 15.  
warm roasted eggplant, spinach, romaine,  
roasted peppers, artichokes, tomatoes, mozz, feta  
cheese, cucumbers, red onion, kalamata olives,  
chickpeas, pepperoncini, balsamic dressing (GF)

### SALAD ADD-ONS

- GRILLED CHICKEN 5      STEAK OR CRAB CAKE 10      FALAFEL 5
- GRILLED SALMON, AHI TUNA OR SHRIMP 8

## sandwiches

- CITY BURGER** ..... 15.  
shredded lettuce, hot tomato, cheese blend,  
thick cut bacon, burger sauce, seeded bun
- MOROCCAN LAMB BURGER** ..... 17.  
ground lamb burger on naan, feta salad, tzatziki
- BLACKENED TURKEY BURGER SLIDERS** ... 15.  
jalapeno cheddar roll, cheddar cheese,  
fried green tomato, chipotle mayo
- HOUSEMADE VEGGIE BURGER** ..... 12.  
ground veggies, beans, lettuce, tomato, avocado,  
salsa verde on seeded bun
- BALTIMORE CLUB SANDWICH** ..... 24.  
4 oz. crab cake, shrimp salad, applewood smoked  
bacon, lettuce, tomato, toasted potato bread
- BLACKENED SALMON B.A.L.T.** ..... 19.  
roasted garlic aioli, bacon, avocado, lettuce,  
tomato, potato toast

- CRAB CAKE SANDWICH** ..... 19.  
4 oz. fresh jumbo lump, lettuce, tomato, tartar,  
seeded bun
- SHRIMP SALAD CROISSANT** ..... 15.  
lettuce, tomato, toasted croissant
- BRISKET MELT** ..... 14.  
warm brisket, swiss cheese, caramelized onions, tiger  
sauce, ciabatta
- PULLED PORK TACOS** ..... 13.  
braised pork, floured tortillas, corn salsa, guacamole,  
pico, sour cream, tortilla chips

- OYSTER & BISON PO' BOY** ..... 17.  
fried oysters, bison sausage, lettuce, tomato, pickle,  
remoulade, french roll
- FALAFEL SANDWICH** ..... 12.  
tomato, red onion, cucumbers, sprouts, tzatziki, feta  
salad, naan
- CHICKEN CAESAR WRAP** ..... 13.  
lemon pepper chicken, romaine, tomatoes, caesar,  
parmesan
- HARVEST CLUB** ..... 15.  
roasted turkey, cranberry mayo, bacon, stuffing,  
arugula, cranberry walnut bread

### SANDWICH SIDE CHOICES

- HANDCUT FRIES      SWEET POTATO FRIES      CLASSIC FRIES
- FRESH CUT FRUIT      SMALL MIXED GREEN OR CAESAR SALAD      POTATO CHIPS
- TRUFFLE PARMESAN FRIES +2

## entrees

- STEAK FRITES** ..... 25.  
flat iron, truffle fries, grilled asparagus,  
city cafe steak sauce (GF)
- CHICKEN MEDALLIONS** ..... 20.  
sweet potato & apple hash, roasted brussels, smoked  
mozzarella, maple cream, prosciutto crisp (GF)
- SHRIMP & GRITS** ..... 22.  
cheddar grits, andouille sausage, cajun cream (GF)
- TUNA POKE BOWL** ..... 17.  
sesame seared tuna, edamame, brown rice, seaweed  
salad, red peppers, avocado, wasabi peas, scallion,  
pickled ginger, soy ginger vinaigrette (GF)
- CRAB CAKE DINNER** ..... 21.  
4 oz. lump crab cake, mashed potatoes, green beans  
**TWO CRAB CAKES...+10**
- CHICKEN POT PIE** ..... 20.  
traditional filling, parmesan, puff pastry
- COUNTRY MEATLOAF** ..... 23.  
whipped potatoes, green beans, crispy onions,  
caramelized onion beef gravy

- SHORT RIB POT ROAST** ..... 25.  
grilled cabbage, baby carrots, mashed potatoes,  
crispy onions, hickory demi (GF)
- GRILLED BRONZINI** ..... 25.  
whipped potatoes, spinach, roasted cherry tomatoes,  
grilled lemon, beurre blanc (GF)
- MIXED GRILL JAMBALAYA** ..... 25.  
grilled chicken breast, shrimp, andouille sausage,  
peppers, onions, tomato broth, white rice
- TROUT ALMONDINE** ..... 22.  
cornmeal crusted, whipped potatoes, green beans,  
toasted almonds, caper lemon butter
- SALMON PAD THAI** ..... 23.  
teriyaki glaze, lo mein noodles, broccoli, red peppers,  
edamame, peanuts, scallions, bean sprouts
- AUTUMN VEGAN** ..... 16.  
chickpea and sweet potato curry, brown rice,  
spinach, grilled naan, pumpkin seeds (GF)

### PASTAS

- CHICKEN PENNE PESTO** ..... 17.  
spinach, basil pesto, parmesan
- TRUFFLE & PORCINI RAVIOLI** ..... 15.  
madeira cream, toasted parm, fried sage  
**W/ CHICKEN**...18  
**W/ SHRIMP**...23
- CHICKEN PARMESAN** ..... 17.  
fresh mozzarella, tomato sauce, chili flakes, basil,  
spaghetti
- HANDCUT PASTA** ..... 16.  
eggplant manicotti, pomodoro sauce, spinach
- SHRIMP DIAVOLO FETTUCCINE** ..... 18.  
tomatoes, oregano, chili flake, garlic cream sauce
- ANGEL HAIR CHICKEN CAPRESE** ..... 17.  
lemon-pepper grilled chicken, cherry tomatoes, basil,  
fresh mozzarella, EVOO

CAN BE PREPARED GLUTEN FREE ON REQUEST,  
MAY REQUIRE SOME OMISSIONS

*cocktails*

**SIGNATURE**

- TEA TIME** .....12.  
Earl Grey Infused Gin, Fig Honey Syrup, Licor 43, Lemon, Egg white
- PEAR SIDECAR** ..... 11.  
Clear Creek Pear Brandy, Pear Nectar, Lemon, Simple
- TITOS AUTUMN** ..... 10.  
Titos Vodka, Matilde Pear Liqueur, Lemon Juice, Allspice Dram
- SMOKE & MINT** .....12.  
El Silencio Mezcal, Ancho Reyes, Cynar, Lime, Agave, Mint
- CUCUMBER MARTINI**.....12.  
Crop Cucumber Vodka, St. Germaine, Lemon
- FRISKY SOUR**..... 12.  
Bulleit Bourbon, Domaine de Canton, Amaro, Ginger, Lemon
- NEW FANGLED** ..... 13.  
Maker's Mark, Cherry Heering, Cointreau, House Bitters

**CLASSIC**

- MOSCOW MULE** ..... 11.  
Tito's Vodka, Fever Tree Ginger Beer, Lime
- PISCO SOUR** .....12.  
Pisco Porton, Lime, Simple, Egg White, Angostura Bitters
- SAZERAC** .....12.  
Bulleit Rye, Absinthe, Sugar Cube, Peychaud's
- CORPSE REVIVER #2**.....12.  
Bombay Gin, Lillet Blanc, Cointreau, Absinthe, Lemon
- OLD FASHIONED** ..... 11.  
Bulleit Bourbon, Turbinado, Angostura, Orange Bitters
- AVIATION** .....12.  
Blue Coat Gin, Luxardo, Creme de Violette, Lemon

**SPARKING COCKTAILS**

- APEROL SPRITZ**..... 10.  
Aperol, Prosecco, Splash of Soda, Slice of Orange
- KIR ROYALE** ..... 11.  
Cassis, Prosecco, Lemon
- CHAMPAGNE SUPERNOVA**..... 11.  
Raspberry Vodka, Raspberry Syrup, Prosecco

**NON ALCOHOLIC**

- OOLONG ICED TEA** ..... 6.  
Oolong Tea, Lime, Cucumber, Ginger Beer
- LIME & GINGER SODA** ..... 4.  
House made Ginger and Lime Infused Syrups and Soda

**OLD SCHOOL FAVORITES**

- COSMO** ..... 11.  
Tito's Vodka, Triple Sec, Lime, Cranberry
- CRUSH** .....9.  
Orange, Grapefruit OR Mint Lime

**HOUSEMADE SANGRIA**

- CARAFE OF RED SANGRIA** ..... 20.

**WHITE**

- SAUVIGNON BLANC ON TAP**.....9.....34.  
Nobilo, Marlborough, New Zealand '16
- SANCERRE**.....11.....42.  
Domaine Duarand, Loire Valley, France '16
- COTES DU RHONE BELLERUCHE**.....9 .....34.  
M.Chapoutier, Rhone Valley, France '16
- PINOT GRIGIO**.....8.....30.  
San Cipriano, Friuli-Venezia Giulia, Italy '16
- ALVARINHO**.....9 ..34.  
Nortico, Minho, Portugal '16
- RIESLING**.....8.....30.  
The Seeker, Mosel, Germany '15
- CHARDONNAY**.....10.....38.  
Beckon, Central Coast, California '16
- SANGIOVESE ROSE**.....10 .....38.  
Alexander Valley, Sonoma, California '17

*wines*

**RED**

- RED BLEND**.....9 .....34.  
The Plan, Mcguigan, Australia, '16
- ZINFANDEL BLEND**.....8.....30.  
Avalon, California, '15
- BEAUJOLAIS**.....10.....38.  
George Duboeuf, Beaujolais-Villages, France '15
- PINOT NOIR**.....10 .....38.  
Lander Jenkins, Rutherford Ranch, California '16
- MALBEC**.....9 .....34.  
Trapiche, Argentina '16
- RIOJA**.....10.....38.  
Marques de Caceres, Spain '14
- CABERNET SAUVIGNON**.....10.....38.  
Josh Craftsman's Collection, California '15
- COTES DU RHONE**.....9.....34.  
Famille Perrin, Rhone Valley, France '15

**SPARKLING**

- PROSECCO ON TAP**..... 9.
- RUBY RED**.....8.....30.  
Sparkling Grapefruit Rose, France
- SPARKLING ROSE**.....12.....46.  
Simonnet-Febvre, Cremant de Bourgogne, Brut, France
- PROSECCO**.....42.  
Fantinel, Prosecco, Italy
- CHAMPAGNE** ..... 100.  
Veuve Clicquot, France
- ROSE CHAMPAGNE** ..... 100.  
Veuve Clicquot, France

**MON**

**STEAK HOUSE MONDAYS**

\$19 Steak and 2 Sides  
½ off Bottles of Wine

**TUE**

**BURGER & BEER NIGHT**

All Burgers \$9  
\$3 Draughts

**WED**

**PASTA NIGHT**

\$15 Any Pasta with Salad

**THU**

**MARTINI NIGHT**

\$5 Select Martinis

**FRI**

**HAPPY HOUR**

4pm to 7pm  
Bars & Patio

**SAT**

**WEEKEND BRUNCH**

9am to 3pm

**SUN**

**WEEKEND BRUNCH**

9am to 3pm

*drafts \$7.*

- DEVILS BACKBONE**  
VIENNA LAGER, 5.2%
- MONUMENT CITY BREWING CO.**  
RYE 51, IPA, 6.5%
- STELLA ARTOIS**  
PALE LAGER, 5%
- UNION CRAFT BREWERY**  
DUCKPIN, PALE ALE 5.5%

- HEAVY SEAS**  
LOOSE CANNON, HOP3 IPA, 7.25%
- BOLD ROCK**  
VIRGINIA APPLE, CIDER, 4.7%
- SOUTHERN TIER BREWING CO.**  
HARVEST ALE, 6.7%
- FLYING DOG BREWERY**  
DOGTOBERFEST, MARZEN, 5.6%

- SOUTHERN TIER**.....7.  
PUMKING, IMPERIAL PUMPKIN ALE
- BREWER'S ART** ..... 5.  
RESSURECTION "BROWN ALE" CAN
- NEW BELGIUM**..... 6.  
GLUTINY PALE ALE (GF)
- BRECKENRIDGE**..... 5.  
VANILLA PORTER
- CRISPIN** ..... 6.  
BLACKBERRY PEAR CIDER
- ST. PAULIE GIRL**..... 5.  
NON ALCOHOLIC

- CONEY ISLAND BREWING** ..... 6.  
HARD ROOT BEER
- GUINNESS** ..... 6.  
CAN
- CORONA**.....5.
- MILLER LITE**.....4.5.
- MICHELOB ULTRA**.....4.5.
- COORS LIGHT**.....4.5.
- BUDWEISER**.....5.  
16OZ ALUMINUM
- BUD LIGHT**.....5.  
16OZ ALUMINUM

*bottled non-alcoholic*

- SAN PELLIGRINO MINERAL WATER**
- ACQUA PANNA SPRING WATER**
- MARTINELLI'S APPLE JUICE**

- SARATOGA NATURAL WATER**
- FEVER TREE GINGER BEER**

- SAN PELLIGRINO CANNED SODA**  
Lemon, Orange, Blood Orange, Grapefruit

- WILD KOMBUCHA**  
Ginger Grapefruit, Mango Peach, Elderberry