

starters

- FRESH BERRIES & HOUSE WHIPPED CREAM**7.
mixed berries (GF)
- SOUTHWEST CHICKEN SOUP** 9.
black beans, bell peppers, corn, tortilla strips (GF)
- CREAM OF CRAB SOUP** 11.
jumbo lump, chives
- BUTTERNUT SQUASH SOUP** 8.
cinnamon cream, pumpkin seeds, pumpkin oil (GF)

- STRAWBERRY YOGURT PARFAIT** 7.
Michele's almond granola, strawberry yogurt, mixed berries
- AVOCADO TOAST**12.
toasted ciabatta, boursin cheese, crab salad, tomatoes, red onions
- CRISPY FRIED OYSTERS**13.
bacon aioli, jalapeno oil

- FRENCH TOAST BITES** 7.
tempura, vanilla sweet cream dip
- FRIED GREEN TOMATOES & CRAB**.....15.
jumbo lump crab, beurre blanc, chives, chile flake
- EVERYTHING CRUSTED TUNA** 14.
seared rare ahi, togarashi aioli, seaweed salad, crushed wasabi peas
- ROASTED CAULIFLOWER BITES** 9.
tri colored cauliflower, smoked gouda cream, pepper panko (GF)

breakfast

- GRAND MARNIER FRENCH TOAST**13.
strawberries, oranges, almond granola, whipped cream, maple syrup
- CINNAMON ROLL PANCAKES**.....13.
sweet cream cheese icing, strawberries, blueberries, brown sugar, maple syrup
- LATIN HASH** 14.
carnitas, potatoes, corn salsa, over easy egg, salsa verde, guacamole, sour cream (GF)
- BREAKFAST BURRITO**12.
salsa verde, chickpeas, scrambled eggs, pepper jack cheese, potatoes
- BACON & EGG FLATBREAD**.....13.
scrambled eggs, bacon, cheese blend, sriracha, potatoes
- SMOKED SALMON CLASSIC** 14.
bagel, cream cheese, red onion, capers, hard boiled egg
- PHILLY CHEESESTEAK OMELET**..... 14.
pepperjack cheese, sauteed peppers & onions, breakfast potatoes, spicy ketchup (GF)

- FRIED CHICKEN & BISCUITS**15.
poached eggs, candied pork belly, potatoes, hollandaise sauce, chipotle honey
- STEAK & EGGS** 23.
8oz. flat iron, potato & bell pepper hashbrown, caramelized onions, house steak sauce (GF)
- HOMESTYLE BREAKFAST**15.
two eggs cooked to order, toast, breakfast potatoes, choice of meat - bacon, chicken sausage, or turkey sausage (GF)
- MARCO'S CHILAQUILES**.....15.
pulled chicken, tortillas, roasted tomatillo sauce, over easy egg, guac, sour cream, cilantro, cotija
- ANGRY OMELET**16.
blackened shrimp, andouille sausage, pepper jack, hot sauce, chipotle grits (GF)
- CLASSIC BENEDICT**.....15.
poached eggs, english muffin, canadian bacon, hollandaise sauce, potatoes

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WE EXCLUSIVELY SERVE SAUDER'S MARYLAND FARM FRESH EGGS!
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- BALTIMORE BENEDICT** 18.
poached eggs, english muffin, mini crab cakes, hollandaise sauce, potatoes
- LOX BENEDICT** 18.
smoked salmon, herbed cream cheese, tomato, poached egg, hollandaise sauce, potatoes
- VEGGIE BENEDICT**15.
crispy polenta, roasted tomato, zucchini, squash, poached egg, hollandaise sauce, potatoes
- EGG WHITE OMELET** 14.
spinach, tomatoes, parmesan with fruit salad (GF)

lunch

- SANDWICHES**
- CRAB CAKE SANDWICH**19.
4 oz. fresh jumbo lump crab cake, l, t, tartar sauce, seeded bun
- BALTIMORE CLUB SANDWICH** 24.
4 oz. crab cake, shrimp salad, b, l, t, toasted potato bread
- SHRIMP SALAD CROISSANT**.....15.
lettuce, tomato, on toasted croissant
- BLACKENED SALMON B.A.L.T.**.....19.
roasted garlic aioli, bacon, avocado, lettuce, tomato, potato toast
- 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
- BURGERS**
- MOROCCAN LAMB BURGER**.....17.
ground lamb burger on naan, feta salad, tzatziki sauce
- CITY BURGER**.....15.
shredded lettuce, hot tomato, cheese blend, thick cut bacon, burger sauce, seeded bun
- HOUSEMADE VEGGIE BURGER**.....12.
ground veggies, beans, lettuce, tomato, avocado, salsa verde on seeded bun

All sandwiches & burgers served with hand-cut fries.

JOIN US FOR STEAK HOUSE MONDAYS
ASK YOUR SERVER FOR DETAILS

- SALADS**
- CAESAR SALAD** 11.
WITH CHICKEN.....16.
WITH SHRIMP OR SALMON.....19. (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)
- STEAK SALAD** 19.
romaine, spring mix, cherry tomatoes, cukes, carrots, radish, blue cheese, onion ring, red wine vinaigrette (GF)
- CHICKEN FUN SALAD**.....16.
mixed greens, oranges, peppers, scallions, chow mein, almonds, wasabi peas, potstickers, carrots, soy ginger vinaigrette
- CHICKEN COBB SALAD**15.
iceberg, bacon, blue cheese, red onion, seven minute egg, tomato, avocado ranch (GF)

SIDES

- 2 EGGS** 3.
- BACON, CHICKEN OR TURKEY SAUSAGE**.... 5.
- SCRAPPLE** 6.
- FRUIT SALAD** 6.
- SWEET POTATO FRIES**..... 7.
- PARMESAN TRUFFLE FRIES** 9.
- BREAKFAST POTATOES**..... 5.
- TOAST**..... 2.

(GF)

CAN BE PREPARED GLUTEN FREE ON REQUEST

MAY REQUIRE SOME OMISSIONS

brunch libations

BRUNCH COCKTAILS

- BLOODY MARY** 8.
ADD BACON GARNISH..... +2.
W/ HOUSE INFUSED JALAPENO OR CROP CUCUMBER VODKA..... 10.
SPICY HOUSE RECIPE WITH OLD BAY RIM
- COLD SMOOCH**..... 10.
BRANDY, TURBINADO, COINTREAU, ICED COFFEE
- CREAMSICLE CRUSH** 10.
VANILLA VODKA & FRESH SQUEEZED OJ
- CLASSIC CRUSH**..... 9.
MINT LIME, ORANGE, OR GRAPEFRUIT
- FRENCH TOAST**..... 10.
TITO'S VODKA, KAHLUA, CREAM, CINN-SUGAR RIM

BRUNCH BUBBLES

- MIMOSA FLUTE** 6.
16OZ PINT 9.
- CHAMPAGNE SUPERNOVA** 11.
RASPBERRY VODKA, RASPBERRY SYRUP, PROSECCO
- APEROL SPRITZ**..... 10.
APEROL, PROSECCO, SPASH OF SODA, SLICE OF ORANGE
- KIR ROYALE** 11.
CASSIS, PROSECCO, LEMON
- RUBY RED**..... 8/30.
SPARKLING GRAPEFRUIT ROSE, FRANCE

coffee BY CEREMONY

- HOUSE COFFEE (FREE REFILLS)..... 3.75.
- FRENCH PRESS (SERVES 2-3)..... 10.
- COLD BREWED ICED COFFEE.....4.5.

espresso

- ESPRESSO 2.5.
- AMERICANO 3.
- MACCHIATO 3.25.
- HONEY MACCHIATO 3.75.
- CORTADO.....4.
- CAPPUCCINO4.
- LATTE4.5.
- MOCHA.....5.
- ICED LATTE 4.75.
- ICED MOCHA..... 5.25.
- SEASONAL FEATURE:
EGGNOG LATTE & APPLE CIDER4.

Tea

- LONDON FOG LATTE5.
- CHAI LATTE4.
- SWEET GREEN MATCHA LATTE6.
- ICED CHAI TEA LATTE 4.75.
- RISHI LOOSE LEAF TEA4.
China Breakfast, Earl Grey, Jasmine Green, Wild Rose White, Yerba Mate, Peach Blossom
Herbal: Chamomile, Rooibos, Peppermint

MON	TUE	WED	THU	FRI	SAT	SUN
STEAK HOUSE MONDAYS \$19 Steak and 2 Sides ½ off Bottles of Wine	HAPPY HOUR 4pm to 6:30pm Bars & Patio	PASTA NIGHT \$15 Any Pasta with Salad	HAPPY HOUR 4pm to 6:30pm Bars & Patio	HAPPY HOUR 4pm to 6:30pm Bars & Patio	WEEKEND BRUNCH 9am to 3pm	WEEKEND BRUNCH 9am to 3pm

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, 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

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

wines

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

- 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 '16
 - PINOT NOIR**.....10.....38.
Lander Jenkins, Rutherford Ranch, California '17
 - MALBEC**.....9.....34.
Trapiche, Argentina '17
 - RIOJA**.....10.....38.
Marques de Caceres, Spain '14
 - CABERNET SAUVIGNON**.....10.....38.
Josh Craftsman's Collection, California '16
 - COTES DU RHONE**.....9.....34.
Famille Perrin, Rhone Valley, France '16

- 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

HOUSEMADE SANGRIA

- CARAFE OF RED SANGRIA** 20.

drafts

- DEVILS BACKBONE**
VIENNA LAGER, 5.2%
- DOGFISH HEAD**
LIQUID TRUTH SERUM, IPA, 7%
- STELLA ARTOIS**
PALE LAGER, 5%
- UNION CRAFT BREWERY**
DUCKPIN, PALE ALE 5.5%

- \$7.**
- HEAVY SEAS**
LOOSE CANNON, HOP3 IPA, 7.25%
 - BOLD ROCK**
VIRGINIA APPLE, CIDER, 4.7%
 - EVOLUTION BREWING CO.**
RISE UP, COFFEE STOUT, 6.7%
 - FLYING DOG BREWERY**
K9 WINTER ALE, 7.4%

- 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

bottled beer

- OLIVER BREWING CO** 6.
CREATOR/DESTROYER COFFEE BROWN ALE
- 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 \$4
- ACQUA PANNA SPRING WATER \$4
- MARTINELLI'S APPLE JUICE \$4

- PUREZZA SPARKLING WATER 750ML \$2.5

- SAN PELLIGRINO CANNED SODA \$4
Lemon, Orange, Blood Orange, Grapefruit

- WILD KOMBUCHA \$5**
Ask us about seasonal flavors