

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)
- CHEESESTEAK SPRING ROLLS** 10.
caramelized onions, spicy ketchup
- STREET CORN FRITTERS** 11.
cilantro lime cream, pico de gallo

- 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: 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, hot sauce
- 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** 17.
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)

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

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
- EGGPLANT "MANICOTTI" &
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

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

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** 23.
- APPLE CIDER SANGRIA(BY GLASS)**.....10.

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**.....934.
M.Chapoutier, Rhone Valley, France '17
- PINOT GRIGIO**.....8.....30.
San Cipriano, Friuli-Venezia Giulia, Italy '17
- ALVARINHO**.....934.
Nortico, Minho, Portugal '17
- RIESLING**.....8.....30.
The Seeker, Mosel, Germany '17
- CHARDONNAY**.....10.....38.
Beckon, Central Coast, California '16
- MALBEC ROSE**.....1038.
UCO Valley, Mendoza, Argentina '17

wines

RED

- RED BLEND**.....934.
The Plan, Mcg uigan, Australia, '16
- ZINFANDEL BLEND**.....8.....30.
Avalon, California, '15
- BEAUJOLAIS**.....10.....38.
George Duboeuf, Beaujolais-Villages, France '16
- PINOT NOIR**.....1038.
Lander Jenkins, Rutherford Ranch, California '17
- MALBEC**.....934.
Trapiche, Argentina '17
- RIOJA**.....10.....38.
Marques de Caceres, Spain '14
- CABERNET SAUVIGNON**.....10.....38.
Josh Craftsman's Collection, California '16
- CO TES 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

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

drafts \$7.

- DEVILS BACKBONE**
VIENNA LAGER, 5.2%
- HEAVY SEAS**
LOOSE CANNON, HOP3 IPA, 7.25%
- DOG FISH HEAD**
LIQUID TRUTH SERUM, IPA, 7%
- BOLD ROCK**
VIRGINIA APPLE, CIDER, 4.7%
- STELLA ARTOIS**
PALE LAGER, 5%
- EVOLUTION BREWING CO.**
RISE UP, COFFEE STOUT, 6.7%
- UNION CRAFT BREWERY**
DUCKPIN, PALE ALE 5.5%
- FLYING DOG BREWERY**
K9 WINTER ALE, 7.4%

bottled beer

- BREWER'S ART** 5.
RESSURECTION "BROWN ALE" CAN
- OLIVER BREWING CO** 6.
CREATOR/DESTROYER COFFEE BROWN ALE
- NEW BELGIUM** 6.
GLUTINY PALE ALE (GF)
- GUINNESS** 6.
CAN
- BRECKENRIDGE** 5.
VANILLA PORTER
- CORONA**.....5.
- CRISPIN** 6.
BLACKBERRY PEAR CIDER
- ST. PAULIE GIRL** 5.
NON ALCOHOLIC
- MILLER LITE**.....4.5.
- CONEY ISLAND BREWING** 6.
HARD ROOT BEER
- 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**
- PUREZZA SPARKLING WATER 750ML \$2.5**
- SAN PELLIGRINO CANNED SODA \$4**
Lemon, Orange, Blood Orange, Grapefruit
- WILD KOMBUCHA \$5**
Ask us about seasonal flavors