

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

- 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 pork 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, 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 PORK 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.
- CAPPUCCINO 5.
- LATTE 5.
- MOCHA..... 5.
- ICED LATTE 4.75.
- ICED MOCHA..... 5.25.

Tea

- LONDON FOG LATTE 5.
- CHAI LATTE 4.
- SWEET GREEN MATCHA LATTE 6.
- ICED CHAI TEA LATTE 4.75.
- RISHI LOOSE LEAF TEA 4.
- China Breakfast, Earl Grey, Jasmine Green, Wild Rose White, Yerba Mate, Peach Blossom
- Herbal: Chamomile, Rooibos, Peppermint

cocktails

SIGNATURE

- RHUBARB SHANDY**.....10.
Union Craft "Duckpin", Rhubarb, Lemon
- PINK GIN BLOSSOM**.....11.
Bombay Gin, Hibiscus & Orange Blossom, Rosemary, Grapefruit, Lemon, Peychaud's Bitters, Soda Water
- RUM SWIZZLE**.....12.
Brugal Anejo, Goslings, Golden Falernum, Pineapple, Orange
- 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

MON	TUE	WED	THU	FRI	SAT	SUN
STEAK HOUSE MONDAYS	HAPPY HOUR	PASTA NIGHT	HAPPY HOUR	HAPPY HOUR	WEEKEND BRUNCH	WEEKEND BRUNCH
\$21 Steak and 2 Sides ½ off Bottles of Wine	4pm to 6:30pm Bars & Patio	\$15 Any Pasta with Salad	4pm to 6:30pm Bars & Patio	4pm to 6:30pm Bars & Patio	9am to 3pm	9am to 3pm

wines

- WHITE**
- SAUVIGNON BLANC ON TAP**.....9.....34.
Nobilo, Marlborough, New Zealand '16
 - SANCERRE**.....12.....46.
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
 - ALBARIÑO**.....10.....38.
Pazo Castrelo, Rias Baixas, Spain '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
THE PERFECT DISGUISE, IPA, 8%

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%

EVOLUTION BREWING CO.
RISE UP, COFFEE STOUT, 6.7%

ALLAGASH BREWING CO.
WHITE, BELGIAN WITBIER, 5.1%

BREWER'S ART..... 5.
RESSURECTION "BROWN ALE" CAN

NEW BELGIUM..... 6.
GLUTINY PALE ALE

BRECKENRIDGE..... 5.
VANILLA PORTER

CRISPIN..... 6.
BLACKBERRY PEAR CIDER

ST. PAULIE GIRL..... 5.
NON ALCOHOLIC

bottled beer

CONEY ISLAND BREWING..... 6.
HARD ROOT BEER

OLIVER BREWING CO..... 6.
CREATOR/DESTROYER COFFEE BROWN ALE

GUINNESS..... 6.
CAN

CORONA.....5.

MILLER LITE.....4.5.

MICHELOB ULTRA.....4.5.

WHITE CLAW..... 6.
MANGO HARD SELTZER CAN

bottled non-alcoholic

SAN PELLIGRINO MINERAL WATER \$4

PUREZZA SPARKLING WATER 750ML \$2.5

ACQUA PANNA SPRING WATER \$4

MARTINELLI'S APPLE JUICE \$4