

appetizers

- CREAM OF CRAB SOUP**.....11.
jumbo lump, chives
- FRENCH ONION SOUP**10.
homemade classic recipe, melted cheese & croutons
- 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
- BLISTERED SHISHITO PEPPERS**..... 9.
peppadews, lemon salt, avocado aioli (GF)

- 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)
- POPCORN SHRIMP**..... 14.
flash fried rock shrimp, lemon pepper aioli, dragon
dipping sauce

- 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
- STREET CORN FRITTERS**..... 11.
cilantro lime cream, pico de gallo
- FIVE CRAB BALLS**15.
jumbo lump crab, cocktail, tartar

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.
strawberries, blueberries, goat cheese, candied
pecans, raspberry vinaigrette (GF)
- CRISPY CHICKEN BLT SALAD**.....16.
iceberg lettuce, cherry tomatoes, chopped bacon,
onion straws, cucumbers, parmesan cheese,
croutons, ranch, honey mustard

- 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, 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.
jalapeño 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

- CRISPY FISH TACOS**..... 14.
fresh cod, pickled cabbage slaw, pico, sriracha lime
cream, guacamole, tortilla chips
- 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
- TURKEY CLUB** 14.
roasted turkey, applewood smoked bacon, lettuce,
tomato, mayo, potato toast

- PULLED PORK TACOS**13.
braised pork, floured tortillas, corn salsa, guacamole,
pico, sour cream, tortilla chips
- CARIBBEAN CATFISH**.....15.
jerk spiced, mango salsa, shredded lettuce, cilantro
aioli, sub roll.
- FALAFEL SANDWICH**.....12.
tomato, red onion, cucumbers, sprouts, tzatziki, feta
salad, naan
- CHICKEN SANTA FE** 14.
grilled chicken, roasted red pepper, provolone
cheese, shredded lettuce, chipotle aioli, ciabatta

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.
smoked mozzarella, marsala cream, pancetta, mashed
potatoes, green beans (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
- LARGE SEA SCALLOPS**.....28.
bacon & pea risotto, roasted baby carrots, toasted
macadamias, beurre blanc (GF)

- BRAISED SHORT RIB**..... 25.
bbq glazed, baked mac & cheese, braised greens,
corn bread crumble, crispy onion rings
- 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
- ROCKFISH IMPERIAL**..... 28.
jumbo lump crab imperial, mashed potatoes, green
beans, lemon beurre blanc (GF)
- SALMON PAD THAI**..... 23.
teriyaki glaze, lo mein noodles, broccoli, red peppers,
edamame, peanuts, scallions, bean sprouts
- SOMETHING 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
- 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

TURN OVER FOR

drinks

(GF) Can be prepared Gluten Free on request, may require some omissions

18% gratuity added to parties of 5 or more. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase the risk of foodborne illness. Menu substitutions may incur an upcharge. No outside food may be brought into the restaurant.

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

SPARKLING 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.

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 Baixax, 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

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 '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 Rosé, France
- SPARKLING ROSÉ**.....12.....46.
Simonnet-Febvre, Cremant de Bourgogne, Brut, France
- PROSECCO**.....42.
Fantinel, Prosecco, Italy
- CHAMPAGNE**.....100.
Veuve Clicquot, France
- ROSÉ CHAMPAGNE**.....100.
Veuve Clicquot, France

MON

STEAK HOUSE
MONDAYS

\$21 Steak and 2 Sides
½ off Bottles of Wine

TUE

HAPPY HOUR
4pm to 6:30pm
Bars & Patio

WED

PASTA NIGHT
\$15 Any Pasta
with Salad

THU

HAPPY HOUR
4pm to 6:30pm
Bars & Patio

FRI

HAPPY HOUR
4pm to 6:30pm
Bars & Patio

SAT

WEEKEND
BRUNCH
9am to 3pm

SUN

WEEKEND
BRUNCH
9am to 3pm

drafts \$7.

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

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

bottled beer

MARTINELLI'S APPLE JUICE \$4

TURN OVER FOR

food