

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, parmesan-truffle fries, grilled asparagus,
city cafe steak sauce (GF)
- CHICKEN MEDALLIONS** 20.
smoked mozzarella, marsala cream, pancetta, mashed
potatoes, green beans (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
- SOFTSHELL CRABS**.....28.
macadamia crusted, mashed potatoes, heirloom
tomato & avocado salad, beurre blanc
- LARGE SEA SCALLOPS**.....28.
bacon & pea risotto, roasted baby carrots, toasted
macadamias, beurre blanc (GF)

- SHRIMP & GRITS**..... 22.
cheddar grits, andouille sausage, cajun cream (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
- 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)
- BRAISED SHORT RIB**..... 25.
bbq glazed, baked mac & cheese, braised greens,
corn bread crumble, crispy onion rings

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

- WHITE CRANBERRY COSMO**11.
Titos Vodka, Triple Sec, Lime, White Cranberry Juice
- MEZCAL PALOMA**.....12.
El Silencio Mezcal, Giffard Pamplemousse, Grapefruit Juice, Pinch of Salt
- RHUBARB SHANDY**.....10.
Union Craft "Duckpin", Giffard 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
- 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**.....12.
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 CITRUS SANGRIA (GLASS)** 10.

WHITE

- SAUVIGNON BLANC ON TAP**.....9.....34.
Nobilo, Marlborough, New Zealand '16
- SANCERRE**.....13.....50.
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

wines

- 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.
- PROSECCO**.....42.
Fantinel, Prosecco, Italy
- CHAMPAGNE**.....100.
Veuve Clicquot, France

ROSÉ

- ROSÉ ON TAP**.....8.
La Vieille Ferme, Rhone Valley, France
- MALBEC ROSE**.....10.....38.
Crios, UCO Valley, Mendoza, Argentina '17
- RUBY RED**.....8.....30.
Sparkling Grapefruit Rosé, France
- SPARKLING ROSÉ**.....12.....46.
Simonnet-Febvre, Cremant de Bourgogne, Brut, France
- ROSÉ CHAMPAGNE**.....100.
Veuve Clicquot, France

MON TUE WED THU FRI SAT SUN

- STEAK HOUSE MONDAYS**
\$21 Steak and 2 Sides
½ off Bottles of Wine
- HAPPY HOUR**
4pm to 6:30pm
Bars Only
- PASTA NIGHT**
\$15 Any Pasta with Salad
- HAPPY HOUR**
4pm to 6:30pm
Bars Only
- HAPPY HOUR**
4pm to 6:30pm
Bars Only
- 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%
- DOGFISH HEAD**
SLIGHTLY MIGHTY, LO-CAL IPA, 4%
- BOLD ROCK** ^{GF}
VIRGINIA APPLE, CIDER, 4.7%
- STELLA ARTOIS**
PALE LAGER, 5%
- ALLGASH BREWING CO.**
WHITE, BELGIAN WITBIER, 5.1%
- UNION CRAFT BREWERY**
DUCKPIN, PALE ALE 5.5%

bottles & cans

- BREWER'S ART** 5.
RESSURECTION "BROWN ALE" CAN
- CONEY ISLAND BREWING** 6.
HARD ROOT BEER
- NEW BELGIUM** 6.
GLUTINY PALE ALE ^{GF}
- OLIVER BREWING CO** 6.
CREATOR/DESTROYER COFFEE BROWN ALE
- BRECKENRIDGE**..... 5.
VANILLA PORTER
- GUINNESS**..... 6.
CAN
- CRISPIN** 6.
BLACKBERRY PEAR CIDER ^{GF}
- CORONA**.....5.
MILLER LITE.....4.5.
- ST. PAULIE GIRL** 5.
NON ALCOHOLIC
- MICHELOB ULTRA**.....4.5.
- WHITE CLAW** 6.
MANGO HARD SELTZER CAN ^{GF}

bottled non-alcoholic

- SAN PELLIGRINO MINERAL WATER \$4**
- PUREZZA SPARKLING WATER 750ML \$2.5**
- MARTINELLI'S APPLE JUICE \$4**
- ACQUA PANNA SPRING WATER \$4**