

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.
WI 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
- KIR ROYALE** 11.
CASSIS, PROSECCO
- 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

- 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 Caravedo, 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

NON ALCOHOLIC

- PEACH AND MINT ICED TEA**..... 4.
House Made Peach Blossom Syrup, Mint, Lemon, Tea
- LIME & GINGER SODA**..... 4.
House Made Ginger Syrup, Lime, Soda
- RASPBERRY LEMON SODA**..... 4.
House Made Raspberry Syrup, Lemon, Soda

MON

STEAK HOUSE MONDAYS

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

TUE

HAPPY HOUR

4pm to 6:30pm
Bars Only

WED

PASTA NIGHT

\$15 Any Pasta
with Salad

THU

HAPPY HOUR

4pm to 6:30pm
Bars Only

FRI

HAPPY HOUR

4pm to 6:30pm
Bars Only

SAT

WEEKEND BRUNCH

9am to 3pm

SUN

WEEKEND BRUNCH

9am to 3pm

wines

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 Castelro, Rias Baixas, Spain '17
- RIESLING**..... 8..... 30.
The Seeker, Mosel, Germany '17
- CHARDONNAY**..... 10..... 38.
Beckon, Central Coast, California '16
- VINHO VERDE**..... 8..... 30.
Vera, Portugal '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.
- PROSECCO**..... 42.
Villa Sandi, Prosecco, Italy
- CHAMPAGNE**..... 100.
Veuve Clicquot, France
- ROSÉ ON TAP**..... 8.
La Vieille Ferme, Rhone Valley, France
- MALBEC ROSE**..... 10..... 38.
Crios, UCO Valley, Mendoza, Argentina '18
- 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

HOUSEMADE SANGRIA

- CARAFE OF RED SANGRIA**..... 23.
- WHITE CITRUS SANGRIA (GLASS)**..... 10.

drafts \$7.

ROGUE
HONEY KOLSCH, 5.2%

STELLA ARTOIS
PALE LAGER, 5%

ALLAGASH BREWING CO.
WHITE, BELGIAN WITBIER, 5.1%

UNION CRAFT BREWERY
DUCKPIN, PALE ALE 5.5%

HEAVY SEAS
LOOSE CANNON, HOP3 IPA, 7.25%

DEVILS BACKBONE
VIENNA LAGER, 5.2%

BOLD ROCK (GF)
VIRGINIA APPLE, CIDER, 4.7%

bottles & cans

- BREWER'S ART**..... 5.
RESSURECTION "BROWN ALE" CAN
- NEW BELGIUM**..... 6.
GLUTINY PALE ALE (GF)
- BRECKENRIDGE**..... 5.
VANILLA PORTER
- CRISPIN**..... 6.
BLACKBERRY PEAR CIDER (GF)
- ST. PAULIE GIRL**..... 5.
NON ALCOHOLIC

- CONEY ISLAND BREWING**..... 6.
HARD ROOT BEER
- GUINNESS**..... 6.
CAN
- CORONA**..... 5.
- MILLER LITE**..... 4.5.
- 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

ACQUA PANNA SPRING WATER \$4

MARTINELLI'S APPLE JUICE \$4

TURN OVER FOR

food