

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
- YELLOW TOMATO & PEACH GAZPACHO**.....9.  
cukes, red peppers, red onion, basil, EVOO (GF)

- 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, hot sauce

- 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
- 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
- NAKED AND FAMOUS**..... 12.  
El Silencio Mezcal, Aperol, Yellow Chartreuse, Lime

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 Castrelo, 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
- ROSE**
- 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 PEACH 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
- NOT YOUR FATHER'S**..... 6.  
HARD ROOT BEER
- GUINNESS**..... 6.  
CAN
- CORONA**..... 5.
- MILLER LITE**..... 4.5.
- MICHELOB ULTRA**..... 4.5.

*bottled non-alcoholic*

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