

## appetizers

- CREAM OF CRAB SOUP**.....11.  
jumbo lump, chives
- YELLOW TOMATO & PEACH GAZPACHO**.....9.  
cukes, red peppers, red onion, basil, EVOO (GF)
- 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
- CHILLED WATERMELON**.....10.  
goat cheese, mint, crispy quinoa, fig balsamic (GF)

- SHORT RIB POUTINE**.....12.  
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.  
fried green tomato, chipotle mayo,  
jalapeño cheddar cheese bun
- 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
- GRILLED CHICKEN CAPRESE**.....14.  
fresh mozzarella, arugula, tomato, basil pesto aioli,  
sun-dried tomato focaccia
- 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.  
wild mushroom & charred corn risotto, grilled  
zucchini, beurre blanc, chili oil (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)
- DUCK BREAST**.....25.  
grilled corn, fingerlings, green beans, roasted  
peaches, blackberry gastrique (GF)
- ROCKFISH IMPERIAL**.....28.  
jumbo lump crab imperial, mashed potatoes, green  
beans, lemon beurre blanc (GF)
- PAN SEARED SALMON**.....23.  
potato pancake, roasted heirloom tomatoes, green  
beans, corn puree, sun dried tomato gremolata
- SOMETHING VEGAN**.....16.  
chickpea and sweet potato curry, brown rice,  
spinach, grilled naan, pumpkin seeds (GF)
- BBQ'D SHORT RIB**.....25.  
three mustard potato salad, sauteed green beans,  
hickory demi, crispy onion rings (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

- WHITE CRANBERRY COSMO** ..... 11.  
Titos Vodka, Triple Sec, Lime, White Cranberry Juice
- NAKED AND FAMOUS** ..... 12.  
El Silencio Mezcal, Aperol, Yellow Chartreuse, Lime
- 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

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

- 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

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 PEACH 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
- VINHO VERDE** ..... 8 ..... 30.  
Vera, Portugal '17

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.  
Villa Sandi, 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 '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

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

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%

- 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.

bottles & cans

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