



JAMES JENNINGS
Executive Chef
AND STAFF

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
- BUTTERNUT SQUASH SOUP**.....9.
toasted pumpkin seeds, cinnamon cream, pumpkin seed oil (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

WE EXCLUSIVELY SERVE SAUDER'S MARYLAND FARM FRESH EGGS!

- 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.
W/ 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

wines + bubbly

BY THE GLASS & BOTTLE

WHITES/ROSÉ

- ALBARINO Pazo Castrelo, Rias Baixas, Spain '17 10/38
- CHARDONNAY Beckon, Central Coast, California '16 10/38
- COTES DU RHONE BELLERUCHE M.Chapoutier, Rhone Valley, France '17 9/34
- PINOT GRIGIO San Cipriano, Friuli-Venezia Giulia, Italy '17 8/30
- PROSECCO ON TAP 9
- RIESLING The Seeker, Mosel, Germany '17 8/30
- ROSÉ ON TAP La Vieille Ferme, Rhone Valley, France 8
- ROSÉ OF MALBEC Crios, UCO Valley, Mendoza, Argentina 10/38
- ROSÉ (SPARKLING) Ruby Red Rosé Grapefruit Infused, Provence, FR 9/34
- ROSÉ (SPARKLING BRUT) Calvet, Cremant de Bordeaux, FR 12/46
- SANCERRE Domaine Durand, Loire Valley, France '18 13/50
- SAUVIGNON BLANC ON TAP Nobile, Marlborough, New Zealand '16 9/34

REDS

- BEAUJOLAIS Henry Fessy, Beaujolais-Villages, Vieilles Vignes, France '17 9/34
- CABERNET SAUVIGNON Josh Craftman's Collection, California '16 10/38
- COTES DU RHONE Famille Perrin, Rhone Valley, France '16 9/34
- MALBEC Trapiche, Mendoza, Argentina '17 9/34
- PINOT NOIR Lander Jenkins, Rutherford Ranch, California '17 10/38
- RED BLEND The Plan, Mcguigan, Australia '16 9/34
- RIOJA Marques de Caceres, Spain '14 10/38
- ZINFANDEL BLEND Avalon, California '15 8/30

SPARKLING BY THE BOTTLE

- CHAMPAGNE Veuve Clicquot Brut, Reims, France 100
- CHANDON BRUT CLASSIC MINI California 12
- CHANDON ROSÉ MINI California 12
- PROSECCO Villa Sandi, Prosecco, Italy 42
- ROSÉ CHAMPAGNE Veuve Clicquot, Reims, France 100

draft beer

- STELLA ARTOIS 7.
Pale Lager, 5%
- HEAVY SEAS..... 7.
Loose Cannon, IPA, 7.25%
- UNION CRAFT BREWERY 7.
Duckpin, Pale Ale, 5.5%
- ROGUE..... 7.
Honey Kolsch, 5.2%
- ALLAGASH BREWING CO 7.
Belgian White, 5.1%
- DEVILS BACKBONE 7.
Vienna Lager, 5.2%
- BOLD ROCK 7.
Virginia Apple Cider, 4.7%

CANS/BOTTLES

- SOUTHERN TIER PUMKING..... 8.
- MICHELOB ULTRA 4.5.
- MILLER LITE 4.5.
- CORONA 5.
- BRECKENRIDGE VANILLA PORTER..... 5.
- NEW BELGIUM GLUTINY..... 6.
- NOT YOUR FATHER'S ROOT BEER..... 6.
- ST.PAULIE GIRL NA 5.
- GUINNESS STOUT CAN..... 6.
- BREWER'S ART RESURRECTION.. 5.



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

spirits

VODKA

- BELVEDERE
- CROP CUCUMBER
- FINLANDIA GRAPEFRUIT
- GREY GOOSE
- GREY GOOSE L'ORANGE
- GREY GOOSE LA POIRE
- GREY GOOSE LE CITRON
- KETEL ONE
- KETEL ONE CUCUMBER/MINT
- KETEL ONE GRAPEFRUIT/ROSE
- STOLI PEACH
- STOLI VANILLA
- TITO'S

GIN

- BLUECOAT
- BOMBAY
- BOMBAY SAPPHIRE
- HENDRICKS
- TANQUERAY

RUM

- BACARDI SILVER
- BRUGAL ANEJO
- GOSLING'S
- KRAKEN
- PYRAT
- RUMCHATA
- RUMHAVEN COCONUT
- SAILOR JERRY

TEQUILA

- CAMARENA REPOSADO
- HERRADURRA REPOSADO
- HERRADURRA SILVER
- PATRON ANEJO
- PATRON SILVER

WHISKEY/BOURBON/RYE

- BASIL HAYDEN'S
- BULLEIT BOURBON
- BULLEIT RYE
- DICKEL RYE
- JACK DANIELS
- JACK DANIELS HONEY
- JEFFERSON RESERVE
- JIM BEAM
- NOB CREEK
- MAKERS MARK
- OLD FORRESTER
- WOODFORD RESERVE
- WOODFORD RESERVE RYE

BLENDED WHISKEY

- CROWN ROYAL
- JAMESON
- SOUTHERN COMFORT

SCOTCH

- DEWARS
- GLENLIVET 12YR
- JOHNNIE WALKER BLACK
- MACALLAN 12YR

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
- SAN PELLGRINO MINERAL WATER..... 5.
- ACQUA PANNA SPRING WATER... 5.
- PUREZZA SPARKLING 2.5