

Pan Seared Crab Cake Bites - 16.00
Maryland style lump crab cakes
with spiced bay Dijon aioli

Roasted Peach, Prosciutto and Goat Cheese Bruschetta - 14.00
Crisp French bread crostinis topped with creamy goat cheese,
roasted peaches and shaved prosciutto ham,
drizzled with aged balsamic and olive oil

Chili Lime Crisp Calamari- 16.00

Thin slices of calamari dusted in seasoned cornmeal, fried then
finished with chili lime sauce, crisp lime pieces and serrano
peppers



Manchurian Style Cauliflower - 13.00
Crisp fried cauliflower florets tossed in
mildly spicy garlic chili sauce

Bourbon BBQ Pork Belly and Watermelon Lollipops- 15.00
Tender, slow-cooked pork belly glazed with Bourbon
BBQ sauce, fresh watermelon,
then finished with BBQ balsamic reduction

Chicken Taco Soup
Cup 5.00 Bowl 7.00

Three Cheese French Onion Soup
Cup 5.00 Bowl 7.00

Chef's Soup of the Day
Cup 5.00 Bowl 7.00



Soup and Salad Combo - 15.00
Choose a bowl of Chef's soup and pair it with
a generous garden salad or side Caesar

Classic Caesar - 12.00
Crisp romaine lettuce, herb baked croutons, parmesan
cheese tossed in Chef's Caesar dressing

Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14

Watermelon Bacon Salad - 13.00
Tender greens tossed in white balsamic honey vinaigrette,
topped with fresh watermelon, bacon, radishes, pickled red
onions, and diced feta cheese drizzled with aged balsamic

Shrimp, Avocado and Roasted Corn Salad - 16.00
Southwestern seared shrimp with crisp bacon, roasted corn,
red onion, red pepper, avocado and Queso Fresco atop mixed
greens tossed in cilantro lime dressing and finished with
crisp fried tortilla strips



Grilled Salmon Greek Salad - 16.00
Grilled marinated salmon, over a
bed of greens layered with Roma tomatoes,
Greek olives, red onions, carrot curls,
pepperoncini and feta cheese with zesty Greek dressing

Chimichurri Steak Salad - 18.00
Grilled flank steak over a bed of greens dressed with
parmesan herb vinaigrette topped with red onions, red
peppers, tomatoes, cucumbers and crumbled gorgonzola
cheese with crisp fried onions

BBQ Chicken Salad - 15.00
Peach BBQ glazed chicken breast atop fresh romaine and
garden greens with roasted corn, sweet red peppers, bacon,
pickled red onion, roasted peaches and shredded pepper jack
cheese with BBQ ranch dressing

All Sandwiches and Burgers Served with your choice of Potato Salad,
Side Salad, Side Caesar or Rosemary Parmesan Fries

Half Pound Cheeseburger -14.00
Grilled to perfection with lettuce, tomato, pickle and onion
with your choice of cheese and bun
Add bacon 2.00

Truffle Butter Burger -16.00
Grilled half pound burger atop sauteed mushrooms, caramelized
onions and Havarti cheese, topped with a rich truffle herb butter

Onion Stack Burger \$15.00
Half pound burger grilled to perfection topped with horseradish
cream, Provolone cheese and Shiner Bock onion
rings

Maryland Style Crab Burger -16.00
Tender Maryland style crab patty pan seared and topped with
shredded lettuce, red onion, tomatoes and finished with lemon dill
bay aioli on a buttery brioche bun

Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free
buns. Turkey and "The Impossible Burger" substitutes available. Cheddar
and Provolone Vegan Cheeses Available

Grilled BBQ Salmon BLT- 16.00
Tender grilled salmon with a zesty Raspberry BBQ glaze layered
with applewood smoked bacon, fresh tomatoes, crisp lettuce and
whole grain honey mustard on a pretzel bun

The "Cuban" - 15.00
Slow cooked mojo marinated pork, layered with smoked ham,
Swiss cheese, pickles and yellow mustard on crisp Cuban bread

Classic Hand Carved Reuben - 16.00
Hand carved tender corned beef, with
sauerkraut, Swiss cheese and thousand
island dressing grilled on
buttered marble rye bread



Bourbon BBQ Smoked Pork Belly Tacos - 15.00
Bourbon BBQ pork belly layered with lettuce, tangy cilantro lime
coleslaw, watermelon salsa and crisp fried jalapeno slices
on warm corn tortillas

Grilled Chicken Fajita Sandwich - 13.00
Fajita spiced grilled chicken topped with sauteed peppers and
onions, pepperjack cheese, sour cream, avocado and Pico de Gallo
on a grilled hoagie

New Orleans Style Oyster Po' Boy - 16.00
Crisp fried jumbo oysters on a French roll with Louisiana hot sauce
mayonnaise, lettuce, tomato slices and sliced cornichons

The Cheesy - 12.00
Layers of American, provolone, fresh mozzarella, and
muenster cheeses on crisp, buttery, grilled white bread



Turkey, Havarti and Granny Smith - 14.00
Thinly sliced roasted turkey breast,
Havarti cheese, granny smith apples and
spiced apple spread on whole wheat bread

Creamy Spinach & Artichoke- 11.00
A creamy blend of spinach, artichokes, Fontina & Gruyere cheeses
on sourdough bread
Add bacon 2.00

Ham, Muenster, and Red Pepper Jam - 15.00
Thinly sliced smoked ham layered with muenster cheese red
pepper jam and arugula on buttery sough dough bread

Shared plate fee \$5

SPLIT PLATE FEE FOR ENTRÉE SALADS, SANDWICHES. .
20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS,
ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION