

Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with lemon bay dipping sauce

Maine Lobster Arancini Bites - 19.00

Tender lobster meat in parmesan cheese risotto bites fried crisp with smoked roasted red pepper cream

Chili Lime Crisp Calamari - 17.00

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



Manchurian Style Cauliflower - 16.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Roasted Strawberry and Goat Cheese Crostinis- 17.00

Crisp French bread crostinis topped with roasted strawberry and lemon infused goat cheese, finished with aged balsamic and a touch of black pepper

Chicken Enchilada Soup

Topped with green onion, cheddar cheese
Cup 7.00 Bowl 9.00

Three Cheese French Onion Soup

Cup 7.00 Bowl 9.00

Chef's Soup of the Day

Cup 7.00 Bowl 9.00



Soup and Salad Combo - 16.00

Choose a bowl of Chef's soup and pair it with a generous garden salad or side Caesar

Classic Caesar - 14.00

Crisp romaine lettuce, herb baked croutons and parmesan cheese tossed in Chef's Caesar dressing.

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

Strawberry Harvest Almond Salad - 15.00

Fresh greens tossed in white balsamic vinaigrette topped with fresh strawberries, goat cheese, pickled red onions, and toasted almonds drizzled with aged balsamic

Chesapeake Spiced Shrimp Salad - 18.00

Fresh greens tossed in lemon bay dressing topped with tomato, cucumber, corn, red pepper, red onion and bay spiced shrimp

Blackened Chicken Cobb Salad - 17.00

Fresh greens topped with tomato, bacon, red onion, corn, avocado, hardboiled egg, and cheddar cheese with smoked pepper ranch and crisp fried tortilla strips

Herb Grilled Sirloin Salad - 18.00

Herb grilled sirloin steak atop green salad with red onion, red pepper, tomato, cucumber and crumbled gorgonzola cheese in a garlic herb vinaigrette topped with crisp fried onions

Grilled Lemon Pepper Salmon Salad - 17.00

Fresh greens tossed in a citrus vinaigrette with diced tomato, cucumber, sliced radish, feta cheese and pickled red onion

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

Half Pound Cheeseburger -16.00

Grilled to perfection with lettuce, tomato, pickle and onion with your choice of cheese and bun
Add bacon 2.00

South of The Border Burger -18.00

Half pound burger seasoned with a kick then grilled to perfection topped with cheddar and queso fresco cheeses, Pico de Gallo, avocado and finished with chipotle lime aioli

Bacon, Brown Sugar Bourbon Glazed Burger \$18.00

Our half pound burger topped with crisp bacon, cheddar and pepperjack cheeses, brown sugar bourbon glaze and crisp fried onion strings

Maryland Style Crab Burger -19.00

Maryland style crab patty, pan seared and topped with shredded lettuce, red onion, tomato and finished with lemon dill bay aioli on a kaiser bun

Burgers Served with Choice of Kaiser, Pretzel, Wheat or Gluten Free Bun (\$2.00). Turkey and "The Impossible Burger" (\$2.00) substitutes available. Cheddar and Provolone Vegan Cheeses Available

Mango Mojito Shrimp Tacos - 17.00

Grilled mojito marinated shrimp in warm flour tortillas with red cabbage slaw, mango salsa finished with cilantro lime crema

The "Cuban" - 16.00

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

A Pair of Shaved Prime Rib Sliders - 18.00

Tender shaved prime rib layered with sauteed mushrooms, onions and peppers, provolone and horseradish on grilled slider buns with a side of au jus

Hand Carved Reuben - 17.00

Tender corned beef layered with sauerkraut, Swiss cheese and 1000 Island dressing, on grilled marble rye bread



Blackened Chicken Breast- 17.00

Louisiana blackened chicken breast topped with pepper jack cheese, grilled pineapple, Pico de Gallo and chili cilantro lime aioli

The Cheesy - 14.00

Layers of American, provolone, fresh mozzarella, and muenster cheeses on crisp, buttery rustic sourdough bread

Spinach Artichoke Grilled Cheese - 17.00

Chef's rich and creamy spinach artichoke dip with provolone and Havarti cheeses done grilled on sourdough bread



Turkey and Granny Smith Apple- 16.00

Thinly sliced oven roasted turkey with Granny Smith apples, cranberry compote and Havarti cheese on wheat bread

Fried Green Tomato Grilled Cheese- 17.00

Fresh, crisp fried green tomatoes with applewood smoked bacon, arugula, garlic, chive and chive aioli on sourdough bread

BBQ Pulled Pork and Caramelized Onion - 16.00

Tender in house smoked pulled pork drizzled with our bourbon BBQ sauce and caramelized onions with cheddar and pepperjack cheeses on sourdough 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