

Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes with lemon bay dipping sauce

Bourbon BBQ Pork Belly and Watermelon Lollipops- 17.00

Rich, slow cooked pork belly glazed with a bourbon BBQ sauce, fresh watermelon and finished with BBQ balsamic

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

Smoked Duck Pastrami and Mango Crostinis- 17.00

Tender duck breast pastrami, mango salsa and goat cheese atop grilled French bread crostinis

Tomato Basil Bisque

Topped with parmesan 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

Watermelon Feta Salad - 16.00

Crisp greens tossed in lemon mint vinaigrette topped with fresh watermelon, feta cheese, cucumber and red onions, drizzled with aged balsamic

Crisp Coconut Fried Shrimp Salad - 17.00

Fresh greens layered with zesty pineapple salsa, mandarin orange segments and finished with a spiced mango vinaigrette topped with four jumbo coconut crusted shrimp

BBQ Chicken Salad - 16.00

Peach BBQ glazed chicken breast atop fresh romaine and garden greens with tomatoes, sweet red peppers, bacon, pickled red onion, peached and shredded cheddar cheese with BBQ ranch dressing

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

Apple Cranberry Salmon Salad - 16.00

Fresh spinach tossed with a honey lime dressing topped with Granny Smith apples, sun dried cranberry, celery, goat cheese, toasted almonds topped with tender grilled salmon

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

Truffle Butter Burger -18.00

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

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

Grilled BBQ Salmon BLT- 18.00

Flavorful grilled salmon with a zesty bourbon BBQ glaze layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

Warm Italian Panini - 16.00

Layers of ham, salami and mortadella, fresh mozzarella and provolone cheeses, tomato, onion and pepperoncini finished with creamy Italian aioli on hoagie

Spiced Shaved Prime Rib Sandwich - 18.00

Slow cooked shaved prime rib with Chef's spice blend with onions and peppers, provolone and pepperjack cheeses, crisp fried onion and herbed au jus on a hoagie roll

Hand Carved Reuben - 17.00

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



Grilled Chicken and Smoked Pork Belly Quesadilla- 16.00

Juicy grilled chicken and smoked pork belly with peppers, onion, queso fresco, and pepperjack cheeses all in a chili tortilla finished with chili lime aioli and salsa

The Cheesy - 14.00

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

Spinach Artichoke Grilled Cheese - 16.00

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



Turkey Avocado and Havarti Melt - 16.00

Thinly sliced roasted turkey breast with avocado, vine ripe tomato, Havarti cheese, and honey mustard dressed greens on buttered wheatberry bread

BBQ Beef Brisket and Onion - 18.00

House smoked beef brisken layered with caramelized onion, cheddar and pepperjack cheeses, tangy BBQ sauce on sourdough bread

Ham, Muenster, and Red Pepper Jam - 17.00

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

Small Plates

Soups

Salads

Burgers

Sandwiches

Grilled Cheeses