

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, shaved horseradish, apple mignonette,
lemon

ROASTED

garlic herb butter, parsley, panko

STARTERS

BAKED BRIE 16

fig jam, toasted almonds, grilled French bread, grapes,
honeycomb

APRICOT CROSTINI 14

whipped goat cheese, caramelized onion, preserved
apricots, crisp crostini

BEETS AND BURRATA 15

arugula, sliced roasted beets, creamy burrata, balsamic
drizzle

MINI CRAB CAKES 18

two jumbo lump crab cakes, roasted red pepper sauce,
tarragon aioli

VENISON MEATBALLS 14

lingonberry gravy

SHORT RIBS 16

pomme purée, red wine demi glace, crispy shallots

MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli, crispy fried basil leaves

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

FRENCH ONION 8

braised caramelized onions, house ale, beef & chicken
broth, garlic croutons, Gruyère cheese

MARYLAND STYLE CRAB SOUP 12

blue crab, fresh vegetables, tomato, savory seafood
seasoning, crackers

TAVERN SALAD 12

mixed greens, heirloom cherry tomatoes, shaved rainbow
carrots, watermelon radish, citrus vinaigrette

QUINOA SALAD 15

mixed greens, red peppers, cucumber, avocado, red
quinoa, lemon vinaigrette, goat cheese crumbles

BABY KALE & ROMAINE CAESAR 13

roasted garlic caesar dressing, sourdough croutons,
shaved Grana Padana, parmesan crisp

STEAK & BRUSSELS SALAD* 25

filet tips, romaine, baby kale, blue cheese crumbles,
bacon, heirloom cherry tomatoes, crispy brussel leaves,
red onion, herb-buttermilk dressing

PROTEINS

BROWN ALE BUTTER CHICKEN 29

roasted double breast, thyme, brown ale, gouda mash

SALMON 33

8oz Atlantic salmon, pan seared, sweet corn relish,
roasted red pepper sauce, asparagus

FILET MIGNON 7oz 41 10oz 52

hand-cut, pan seared, bourbon green peppercorn sauce,
green goddess butter, beer mushrooms

PORK CHOP 35

16oz ancho chili rub, spiced apple chutney, bordelaise

SANDWICHES

CHOICE OF FRIES, OR SALAD

GRILLED ROSEMARY CHICKEN 18

smoked gouda, bacon, bibb lettuce, tomato, garlic aioli

SPICY FRIED CHICKEN 19

house-made chili sauce, cilantro, cucumber, coleslaw

TAVERN BURGER* 19

Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce,
red wine shallot aioli

SPICY AVOCADO BURGER 20

Angus beef, pepper jack, chipotle aioli, bibb lettuce,
jalapeño, honey, avocado

VEGGIE BURGER 16

black bean patty, avocado, lettuce, tomatoes, onions,
chipotle aioli

RIBEYE & CHEESE 26

prime rib, cheddar, braised caramelized onions, mushrooms,
truffle aioli, au jus

PULLED PORK 18

house smoked pork shoulder, carolina BBQ sauce, coleslaw,
crispy shallots, toasted brioche

BRAISED SHORT RIB GRILLED

CHEESE 19

ancho-chili short ribs, Gruyère, aged cheddar, arugula,
caramelized onions

B.A.L.T. 18

chipotle aioli, lettuce, fried green tomatoes, bacon, avocado

LUNCH FEATURE

SPAGHETTI SQUASH 24

spinach, sundried tomato, mushrooms, garlic butter
ADD: chicken 8, steak 10, shrimp 8, salmon 9

SIDES

FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, shaved truffle, garlic, panko
breadcrumbs

BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple-mustard
vinaigrette

ASPARAGUS 10

grilled, lemon, garlic aioli

HOUSE CUT FRITES 8

parsely, truffle aioli, ketchup

SMOKED GOUDA MASH 11

cream, garlic, smoked gouda

QUINOA AND BEETS 12

red quinoa, roasted beets, spinach, goat cheese