

STARTERS

- FARMER'S BOARD** 18
regional cheeses (2), summer sausage, house beef jerky, fig jam, honey, grapes, rice crackers
- APRICOT CROSTINI** 14
whipped goat cheese, caramelized onion, preserved apricots, crisp crostini
- BEETS AND BURRATA** 15
arugula, sliced roasted beets, creamy burrata, balsamic drizzle
- BAKED BRIE** 16
fig jam, toasted almonds, grilled French bread, grapes, honeycomb
- MINI CRAB CAKES** 18
two jumbo lump crab cakes, roasted red pepper sauce, tarragon aioli
- VENISON MEATBALLS** 14
lingonberry gravy
- SHORT RIB** 14
3oz braised short rib, smoked gouda mash, bordelaise
- MUSSELS** 15
hard cider, bacon, blue cheese, caramelized onions
- FRIED GREEN TOMATOES** 12
cornmeal crusted, basil aioli, crispy fried basil leaves
- DEILED DUCK EGGS** 12
southern duck eggs, mayo, mustard, sweet relish, candied bacon

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** 16
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*** 27
filet tips, romaine, baby kale, blue cheese crumbles, bacon, heirloom cherry tomatoes, crispy brussel leaves, red onion, herb-buttermilk dressing
- FARMER'S SALAD** 16
spinach, microgreens, sliced strawberries, candied pecans, goat cheese, strawberry vinaigrette

LUNCH FEATURES

- SPAGHETTI SQUASH** 24
spinach, sundried tomato, mushrooms, garlic butter
ADD: chicken 8, steak 10, shrimp 8, salmon 9
- ROASTED TURKEY CLUB** 18
toasted wheat bread, turkey breast, mixed greens, tomato, avocado, bacon, garlic aioli

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

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 peach chutney, Carolina sauce

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