

# OYSTERS

## HALF DOZEN 18 | DOZEN 34

### CHILLED

cocktail sauce, shaved horseradish, apple mignonette, lemon

### ROASTED

garlic herb butter, parsley, panko

## 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 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 peach chutney, Carolina sauce

## 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 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

## 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

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness\*