

STARTERS

AVOCADO TOAST 12

wheat toast, avocado, cream cheese, sunny side up egg, cherry tomatoes, arugula

CHEF'S BISCUIT BOARD 10

two housemade biscuits, orange butter, blueberry jam, honey

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup

BAKED BRIE 16

blackberry jam, honey toasted almonds, grilled French bread, grapes, apples, honeycomb

BEER BRINED WINGS 14

bbq, buffalo, hot honey bourbon, Old Bay, house dry rub

CRAB & CORN DIP 14

crab, corn, three cheese & panko bread crumb

FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

SOUPS & SALADS

ADD: CHICKEN 8 SHRIMP 8 STEAK 10 SALMON 9

FRENCH ONION 8

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

VENISON CHILI 10

ground venison, beans, sour cream, cheddar cheese, green onion

FARMER'S SALAD 15

local mixed greens, quinoa, spring peas, toasted sunflower seeds, goat cheese, red onion, pickled blueberries, chickpeas, herb yogurt dressing

BABY KALE & ROMAINE CAESAR 14

roasted garlic caesar dressing, sourdough croutons, shaved parmesan

SALMON SALAD* 21

local mixed greens, spinach, avocado, pickled red onion, shaved fennel, asparagus, feta cheese, strawberries, roasted almonds, strawberry rhubarb dressing

STEAK & BRUSSELS SALAD* 23

grilled filet tips, romaine, baby kale, blue cheese, bacon, heirloom tomatoes, crispy Brussels leaves, red onion, buttermilk herb dressing

SANDWICHES

CHOICE OF: FRIES, CHIPS, SIDE SALAD

ODT BREAKFAST SANDWICH 14

brioche, fried egg, cheddar cheese, sausage, garlic aioli

TAVERN BURGER* 18

8 ounce Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli, brioche bun

SPICY AVOCADO BURGER* 17

8 ounce burger, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado, brioche bun

VEGGIE BURGER 15

house made black bean patty, avocado, lettuce, tomato, red onion, chipotle aioli, toasted bun

PULLED PORK BBQ 15

house smoked pork shoulder, carolina bbq sauce, coleslaw, crispy shallots, brioche bun

SHORT RIB GRILLED CHEESE 16

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

SPICY FRIED CHICKEN 18

chili sauce, cilantro, cucumber, cabbage. brioche bun

OYSTERS

HALF DOZEN 18 | DOZEN 34

EASTERN SHORE

cocktail sauce, grated fresh horseradish, mignonette, lemon

OMELETTES

SERVED WITH BREAKFAST POTATOES

WESTERN 16

ham, onion, bell pepper, cheddar cheese

EGG WHITE 15

spinach, mushrooms, gruyere

STEAK & MUSHROOM 19

filet tips, mushrooms, caramelized onions

CHEESE 13

cheddar, creamy cheese sauce

AVOCADO & GOAT CHEESE 17

avocado, goat cheese, sundried tomatoes

BENEDICTS

SERVED WITH HOLLANDAISE AND BREAKFAST POTATOES

SHORT RIB 17

ancho chili braised short rib

TRADITIONAL 14

Canadian bacon

CRAB CAKE 22

blue crab

PULLED PORK 15

house smoked pork shoulder

ENTREES

COUNTRY BREAKFAST 16

two eggs, potatoes, bacon or sausage, toast

STEAK & EGGS 22

grilled filet tips, two eggs, potatoes, red wine sauce

BISCUITS & GRAVY 14

house made biscuits, sausage gravy

SHRIMP & GRITS 16

creamy grits, smoked gouda cheese, sautéed shrimp, smoked ham, onions, peppers, cajun gravy

CHICKEN & WAFFLES 17

buttermilk fried chicken breast, belgian waffle, maple chicken jus

BLUEBERRY RICOTTA PANCAKES 16

creamy ricotta, blueberries, orange honey butter

PUMPKIN SPICE PANCAKES 16

spiced cocoa & cream cheese frosting, cinnamon sugar

BOURBON PEACH FRENCH TOAST 16

grilled peaches, bourbon, brown sugar, maple, thick sliced brioche bread

APPLE CINNAMON WAFFLES 18

Belgian waffle, glazed apples

SIDES

ENGLISH MUFFIN 6

FRUIT CUP 6

BACON 6

SAUSAGE 6

TURKEY SAUSAGE 6

BREAKFAST POTATOES 6

SMOKED GOUDA GRITS 6