

STARTERS

SHORT RIBS 16

potato purée, red wine demi glace, crispy onion straws

VENISON MEATBALLS 14

lingonberry gravy

ROASTED OYSTERS 12

garlic herb butter

CRAB & CORN DIP 14

crab, corn, three cheese & panko bread crumb

COCONUT SHRIMP 14

lightly breaded, flash fried, spiced honey ranch

BAKED BRIE 16

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

FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

BEER BRINED WINGS 14

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

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

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

RIBEYE & CHEESE 24

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

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

BALT 15

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

OYSTERS

HALF DOZEN 18 | DOZEN 34

EASTERN SHORE

cocktail sauce, grated fresh horseradish, mignonette, lemon

ENTREES

FRIED CHICKEN 28

buttermilk brined, jalapeño honey, truffle mac

BROWN ALE BUTTER CHICKEN 29

roasted bone-in split chicken, braised mushrooms

MUSSELS 26

garlic white wine sauce, bacon, blue cheese, caramelized onions, grilled baguette, parsley frites

CRAB CAKES 32

lump crab, remoulade, parsley frites

SALMON 29

pan seared 8 ounce Atlantic salmon, sweet corn puree, roasted red pepper sauce, asparagus

SCALLOPS 36

pan seared, fettuccine, lemon butter sauce

PASTAS

BUTTERNUT SQUASH RAVIOLI 29

butternut squash, mostarda di futta, egg pasta

SEAFOOD LINGUINE 33

lump crab, shrimp, scallops, garlic butter, white wine broth, herbs

STEAKS

FILET MIGNON* 7oz 39 10oz 48

1855 Angus beef filet, pan seared, bourbon green peppercorn sauce, green goddess butter, house beer mushrooms

RIBEYE* 47

14oz 1855 black ribeye, grilled porcini butter, bordelaise sauce, house beer mushrooms

POTATOES

HOUSE CUT FRITES 8

parsley, truffle aioli, ketchup

SMOKED GOUDA MASHED 11

cream, garlic, smoked gouda cheese

BAKED POTATO 8

sour cream, cheddar cheese, bacon, chives

HOUSE CUT CHIPS 8

flakey salt, truffle aioli

SIDES

BRUSSELS SPROUTS 12

crispy shallots, applewood bacon, maple mustard vinaigrette

FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, toasted garlic, panko breadcrumbs

ASPARAGUS 10

garlic aioli

ROASTED BROCCOLI 9

grana padano

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