

STARTERS

- BACON ROASTED OYSTERS** 14
bacon, parmesan, garlic herb butter
- SHRIMP & GRIT BITES** 16
herb butter shrimp, cheese sauce, crispy grit cake
- MUSSELS** 16
white wine, bacon, blue cheese, garlic, caramelized onions
- CRAB DIP** 19
lump crab, cheese blend, old bay
- FRIED GOAT CHEESE** 14
panko crusted, jalapeño infused honey
- BEER CHEESE** 13
sharp cheddar, lager, tallow fried pretzels
- PULLED PORK NACHOS** 15
pulled pork, black beans, queso, cheddar, jalapeño, cilantro crema, pico de gallo
- VENISON MEATBALLS** 14
lingonberry gravy
- BEER BRINED WINGS** 14
bbq, buffalo, hot honey bourbon, Old Bay, house dry rub, Nashville hot

SOUPS & SALADS

- ADD: CHICKEN 8 SHRIMP 8 SALMON 9 STEAK* 10
- FRENCH ONION** 10
lager, beef broth, caramelized onions, gruyere, crotons
- VENISON CHILI** 10
ground venison, beans, sour cream, cheddar cheese, green onion, french baguette on side
- FARMER'S SALAD** 15
mixed greens, sprouts, cherry tomatoes, sunflower seeds, goat cheese, red onion, berries, chickpeas, herb yogurt dressing
- CHICKEN CUTLET CAESAR** 19
sourdough croutons, shaved parmesan, roasted garlic Caesar dressing
- SALMON SALAD*** 21
local mixed greens, spinach, avocado, pickled red onion, shaved fennel, feta cheese, sprouts, 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: FRITES, CHIPS OR SALAD

- BATTLEFIELD BURGER*** 19
8 ounce Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli, brioche bun
- SPICY AVOCADO BURGER*** 19
8 ounce Angus beef, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado, brioche bun
- RIBEYE & CHEESE** 24
shaved prime rib, American, Gruyère cheese, caramelized onions, mushrooms, truffle aioli, au jus, sub roll
- SPICY FRIED CHICKEN** 18
Nashville sauce, pickles, coleslaw, garlic aioli, brioche bun
- PULLED PORK BBQ** 17
house smoked pork shoulder, house bbq sauce, coleslaw, crispy shallots, brioche bun
- CRAB B.A.L.T** 21
lump crab, bacon, avocado, lettuce, tomato, remoulade, country toast
- SHORT RIB GRILLED CHEESE** 16
ancho-chili short ribs, Gruyère cheese, aged cheddar, arugula, caramelized onions, country toast

OYSTERS *

HALF DOZEN 18 | DOZEN 34

EASTERN SHORE

cocktail sauce, fresh horseradish, mignonette, lemon

ENTREES

- ALE BUTTER CHICKEN** 27
roasted bone in breast, brown ale butter, gouda mash
- FRIED CHICKEN** 28
buttermilk brined, jalapeño honey, truffle mac
- FISH & CHIPS** 23
beer batter cod, coleslaw, remoulade, fries
- SALMON TWO WAYS** 27
honey glazed salmon, salmon cake, remoulade, green beans
- TRUFFLE MUSHROOM RAVIOLI** 24
mushroom stuffed, creamy truffle parmesan sauce
- VENISON BOLOGNESE** 27
house recipe vodka sauce, parmesan
- HONEY GLAZED PORK LOIN** 27
roasted loin, honey glazed, gouda mash, green beans
- SHORT RIB** 28
24hour, potato puree, red wine demi glaze, crispy onion
- HERB BUTTER RIBEYE** 41
14-ounce, herb butter poached, tallow fries

SHARED SIDES

- TALLOW FRIES** 10
parsley, truffle aioli, ketchup
- SMOKED GOUDA MASHED** 11
cream, garlic, smoked gouda cheese
- HOUSE CUT CHIPS** 8
maldon flaky salt, truffle aioli
- BRUSSELS SPROUTS** 12
crispy shallots, applewood bacon, maple-mustard vinaigrette
- FIVE CHEESE TRUFFLE MAC** 14
five cheese sauce, toast garlic panko breadcrumbs
- GREEN BEANS** 10
herb butter
- ALE MUSHROOMS** 8
lager, butter

DESSERTS

- FOUR LAYER CHOCOLATE CAKE** 12
rich chocolate cake, cocoa cream icing, strawberry topping
- KEY LIME MASON JAR** 9
toasted coconut, whipped topping
- APPLE PIE MASON JAR** 8
spring hill apples, ice cream, hot caramel
- ICE CREAM FLIGHT** 8
3 seasonal flavors
- REESES PEANUT BUTTER PIE** 10
peanut butter, creamy chocolate, reeses chunks
- LEMON MASCARPONE CAKE** 8
creamy lemon, vanilla cake