



Starters

CRAB CROQUETTS

Four Maryland style lump crab balls breaded and served with our house remoulade.

Market Price

LOADED CRAB PRETZEL BITES

Pretzel nuggets topped with our lump crab mixture, covered with cheddar and jack cheese and baked.

\$18

AHI TUNA SASHIMI

Thinly sliced seared blackened tuna over seaweed salad, topped with cusabi aioli & ginger soy reduction.

\$18

TIN CUP NACHOS

Tri-color corn tortillas, rich queso cheese, jalapenos, and pico de gallo served with sour cream.

\$11 / ADD CHICKEN \$16

LOADED FRIES

House fries topped with queso and cheddar cheeses, crisp bacon, green onion and baked, served with sour cream.

\$9

WHISKEY SHRIMP

Large shrimp sautéed with butter and whiskey, finished with a dijon cream and served over crostini.

\$15

WINGS

Eight jumbo wings tossed in your choice of sauce, served with bleu cheese or ranch and celery.

Hot / Mild / Lemon Pepper / Old Bay / Caribbean Honey / Kansas City BBQ

\$16

SPINACH ARTICHOKE DIP

Our special mixture of spinach, artichoke hearts, gruyere and cream cheeses, served with crostini.

\$12

STEAMED SHRIMP

Large shrimp steamed with Old Bay and onion, served with lemon and cocktail sauce.

HALF POUND \$11 / FULL POUND \$23

CHEESE CURDS

Natural cheese curds breaded and fried, served with our marinara sauce.

\$10

BLEU QUESO PUB CHIPS

Our seasoned pub chips topped with queso cheese sauce, bleu cheese, and scallions.

\$8

FRIED PICKLES

Zesty pickle slices breaded and fried, served with our homemade smoked ketchup.

\$9

Soups

MARYLAND CRAB

\$9

WILD MUSHROOM BISQUE

\$8

Pizzas

BOURBON BBQ CHICKEN

Shredded chicken, crispy chopped bacon, red onion, cheddar cheese, with bourbon BBQ sauce.

\$20

THE TRIPLE BOGEY

House tomato sauce, provolone, and mozzarella cheese topped with pepperoni, bacon, and fennel sausage.

\$20

BRUSCHETTA

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, and basil finished with a balsamic reduction.

\$18

RICOTTA WHITE

Our specialty pizza made with whole milk ricotta, provolone, parmesan, garlic, and cherry tomato, topped with a spinach arugula mixture after baking.

\$20



Handhelds

All handhelds come with a pickle spear and our seasoned pub chips. Substitute fries for \$2 or sweet potato fries for \$3

GROWN-UP GRILLED CHEESE

Garlic parmesan encrusted marble rye with gruyere, cheddar, herbed goat cheese, and ripe tomato.

\$13

CLASSIC TURKEY CLUB

Shaved roast turkey, crisp bacon, lettuce and tomato between your choice of toasted bread.

\$15

CRAB CAKE SANDWICH

Jumbo lump Maryland style crab cake served with house remoulade, lettuce and tomato on a brioche bun.

MARKET PRICE

STEAK SANDWICH

8 oz. sirloin steak topped with caramelized onion, provolone cheese, and horseradish aioli on grilled ciabatta.

\$18

GRILLED BLACK ANGUS BURGER

Our specialty sourced Black Angus 8 oz. burger made from brisket, chuck, and short ribs. Served on a brioche bun with tomato, lettuce, red onion and a pickle. Choice of provolone, cheddar, American, pepper jack, or bleu cheese.

French fries included with our smoked ketchup. (Turkey Burger available as a substitution)

\$18

HANDHELD ADD-ONS

Sauteed Mushrooms | Sauteed Onions | Jalapenos | Bacon

\$2 EACH

Salads

STEAK & BLEU

Choice sirloin steak sliced on top of spinach and arugula, red onion, cherry tomatoes, cucumber, calamata olives, garlic croutons, and aged bleu cheese. Served with a balsamic vinaigrette.

\$18

HOUSE SALAD

Spring mixed greens, cherry tomatoes, carrots, red onion, cucumbers, calamata olives, and garlic croutons.

\$12

GRILLED CAESAR

Romaine hearts flash grilled and served with shaved parmesan, garlic croutons, and our own creamy caesar dressing.

\$12

BULLE ROCK COBB

Diced roast turkey, poached shrimp, bleu cheese, chopped bacon, hard boiled egg, cherry tomatoes, and red onion over a spring mix of lettuce.

\$18

SALAD ADD-ONS:

Chicken +\$7
Salmon +\$12
Sirloin Steak +\$12
Crab Cake +market price
Shrimp +\$10

DRESSINGS:

Bleu Cheese
Ranch
Honey Mustard
Italian
Balsamic Vinaigrette
Caesar
1000 Island



*When possible, we partner locally with **THIRD WAY FARM** to bring you the freshest seasonal vegetables available.



*Sunday Brunch
(Served until 2pm)*

Southern Specialties

TRADITIONAL BENEDICT

Two basted eggs and Canadian bacon and hollandaise over a split biscuit. Served with breakfast potatoes and fresh fruit.
\$13

CRAB BENEDICT

Two basted eggs and our lump crab mixture over a split biscuit and topped with hollandaise. Served with breakfast potatoes and fresh fruit.
\$17

Breakfast Favorites

THE CLASSIC

Two eggs, two strips of bacon, two sausage patties, breakfast potatoes, and fresh fruit.
\$14

FRENCH TOAST

Rich Hallah bread dipped in our sweet and creamy egg mixture and grilled. Served with butter and maple syrup.
\$10
Topped with seasonal fruit compote and whipped cream
\$13

BELGIAN WAFFLE

Classic waffle served with maple syrup and butter.
\$10

HOT CHICKEN WAFFLE

Our Belgian waffle topped with our hot and spicy chicken breast and maple bourbon sauce.
\$13

LOADED BREAKFAST BOWL

Cheesy scrambled eggs, breakfast potatoes, crumbled sausage and chopped bacon, with a sweet pepper and onion mix.
\$13

STEAK AND EGGS

Grilled 8oz. top sirloin steak, two eggs, breakfast potatoes, and fresh fruit.
\$20

EGG AND CHEESE MELT ON CROISSANT

Freshly scrambled eggs on a flakey croissant and topped with cheddar cheese.
\$12

HUEVOS RANCHEROS STACK

Stacked bacon and sausage quesadilla topped with queso, pico de gallo, and a basted egg. Served with breakfast potatoes and fresh fruit.
\$13

Build Your Own Omelette

Each omelette is prepared with 3 eggs and your choice of two ingredients and served with breakfast potatoes, fresh fruit, and our homemade biscuit.
\$13

PICK TWO

Cheddar, mushrooms, onions, spinach, tomatoes, peppers, pico

ADD \$1 FOR EACH INGREDIENT

Bacon, sausage, jalapenos, gruyere cheese, asparagus, goat cheese

ADD \$3 FOR EACH INGREDIENT

Lump crab, shrimp

Side Orders

BACON	\$4
SAUSAGE	\$4
BREAKFAST POTATOES	\$4
FRESH FRUIT	\$5
BUTTERED TOAST	\$3
BISCUIT WITH HONEY (2)	\$4
ONE EGG	\$4

Brunch Drinks

PINEAPPLE MARTINI

Tito's Vodka, triple sec, simple syrup, and pineapple juice
\$10

APEROL SPRITZ

Aperol, prosecco, club soda, slice of orange
\$9

MIMOSA

Orange juice and champagne
\$7

SPIKED COLD BREW COFFEE

Stoli Vanilla Vodka, Rumchata, & cold brew coffee
\$9

BULLE ROCK BLOODY MARY

Our special tomato-based mix with an assortment of seasonings, spices, and Tito's Vodka
\$9

TEE TIME HOT COFFEE

Crown Vanilla, Bailey's Irish Cream, coffee
\$8

Please inform your server of any allergy or dietary discretion you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.