

Starters

(RAB BALLS Six Maryland-style mini crab cakes lightly fried or broiled. Served with our Chesapeake sauce. Market Price

(LUB BRUSSEL SPROUTS Roasted Brussel sprouts topped with balsalmic glaze, crumbled bacon, bleu cheese and green onion. \$14

AHI TUNA SASHIMI Thinly sliced seared blackened tuna over seaweed salad, topped with cusabi aioli and ginger soy reduction. \$19

TIN CUP NACHOS Tri-color corn tortillas, rich queso cheese, jalapenos, and pico de gallo. Served with sour cream. \$12 | ADD CHICKEN \$18 | ADD STEAK \$23

TILAPIA STREET TACOS Citrus marinated tilapia cubes, flour tortillas, shredded lettuce, pico and spicy yum yum sauce. \$18

SCUMPI SEULOOD SKEWERS Four jumbo shrimp with four matching scallops topped with scampi butter. \$22

BREADED ONION RINGS Fried and served with our own smoked ketchup. \$12

SPICY LOADED POTATO SKINS Filled with cheddar and jack cheeses, jalapeno peppers, bacon bits, scallions, and baked. Served with sour cream. \$13

Pizzas

BONBBON BBÓ (HICKEN Grilled chicken, crispy chopped bacon, red onion, cheddar cheese, with bourbon BBQ sauce. \$20

BBUSCHETTA House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, and basil. Finished with a balsamic reduction. \$19

(LASSIC QUESADILLA Seared 12-inch tortilla with cheddar jack cheese and corn salsa. Served with sour cream \$13 | ADD CHICKEN \$18 | ADD STEAK \$23 ADD CRAB MEAT - MARKET

> STEAMED SHRIMP Large shrimp steamed with Old Bay and onions. Served with lemon and cocktail sauce. HALF POUND \$14 | FULL POUND \$26

BUILE BOCK (BUB DID Our lump crab mixture covered with cheddar and jack cheeses and baked. Served with pretzel nuggets. \$19

> PORK POTSTICKERS Pan seared and served with our oriental dipping sauce. \$14

EBIED DICHTER Zesty pickle slices breaded and fried. Served with our homemade smoked ketchup. \$11

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 / Garlic Parmesan \$17

Soups	
(OAN & (BUB) AUA) & NAO)	\$10
MARYLAND (RAB	\$10

THE TRIPLE BOGEV

House tomato sauce, provolone, and

mozzarella cheese topped with pepperoni,

bacon, and fennel sausage.

\$20

VEGGIE

House tomato sauce with peppers, onion,

mushroom, spinach and kalamata olives topped

with provolone and mozzarella cheese.

\$19

Handhelds

All handhelds come with a pickle spear and our seasoned pub chips Substitute fries for \$2, or sweet potato fries for \$3, or onion rings for \$4.

GROWN-UP GRILLED (HEESE Garlic parmesan encrusted marble rye with swiss, cheddar, herbed goat cheese, and ripe tomato. \$15

(LASSIC TURKEY (LUB Shaved roasted turkey, crisp bacon, lettuce, and tomato between your choice of toasted bread. \$18

(BUB (UHE VUIDAICH Jumbo lump Maryland-style crabcake 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. \$22

THE BUCHEL Sliced turkey, coleslaw, swiss cheese and thousand island on marble rye. \$19

HANDHELD ADD-ONS: Sauteed Mushrooms | Sauteed Onions | Jalapenos | Bacon | Avocado \$2 EACH

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

HOUSE SALAD carrots, red onion, cucumbers, calamata olives, and garlic croutons. \$13 SIDE SALAD \$9

SALAD ADD-ONS:

Chicken +\$9 Salmon +\$14 Sirloin Steak +\$16 Crab Cake +market price Shrimp +\$10



SALMON BLT WRAP Grilled salmon, crisp bacon, lettuce, tomato, avocado, and poblano

chimichurri rolled into a wrap. \$20

SALMON BURGER Our own mixture of Atlantic salmon blended with sweet onion and peppers, herbs and spices. Served on a brioche roll with chipotle mayonnaise. \$19

NASHVILLE HOT CHICKEN SANDWICH Marinated chicken breast dredged in a seasoned corn meal and fried, topped with hot sauce, pepper jack cheese and served on toasted ciabatta. \$18

boke Boml Marinated cubed yellowfin tuna, jasmine rice, seaweed salad, thinly sliced avocado, carrots, and cucumber shred, with a yum yum drizzle \$19

CHILLED BLUCK UNCUS BUDGEB

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, swiss or bleu cheese. French fries included with our smoked ketchup. (Turkey Burger available as a substitution) \$19

Salads

(HOPPED (AE)ARRomaine hearts served with shaved parmesan, garlic croutons, and our own creamy Caesar dressing \$13

SIDE SALAD \$9

BUITE BOCK (OBB

Diced roasted turkey, poached shrimp, bleu cheese, chopped bacon, hard boiled egg, cherry tomatoes, and red onion over a spring mix of lettuce. \$20

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.

**GLUTEN FREE CAULIFLOWER CRUST AVAILABLE

\$22

Spring mixed greens, cherry tomatoes,