



1. Dinner Menu; Soups, Salads, Snacks, Sandwiches, Raw Bar, Cheese, Charcuterie, Pickles
2. Handcrafted Cocktails, Wine, Beer, Coffee and Non Alcoholic
3. After Dinner Menu; Desserts, Bourbon, Whiskey, Scotch, Aperitif, Digestif

\*All Prices, and Items subject to change based on availability and market pricing

Baked Smoked Sausage \$11.00  
whole grain mustard seed vinaigrette,  
fried garlic, baguette

Cheese Ball \$10.00  
cream, goat, pepper jack, cheddar, toasted  
almonds, crostini

Cheeseburger Tartare \$14.00  
raw filet, special sauce, arugula, shaved  
cheddar, pickles, tomato, sesame seeds,  
crostini

Tuna Tartare \$13.00  
raw tuna, chanterelle-ginger infused soy  
sauce, sesame seeds, fried garlic, arugula, fried  
wontons

Clams \$13.00  
little neck clams, spanish chorizo, onions,  
garlic, white wine, butter, baguette

Mussels \$13.00  
PEI mussels, yellow curry, cilantro, coconut  
milk, baguette

Baked Oysters \$12.00  
bacon, house made barbeque sauce

Baked Mac and Cheese \$10.00  
orecchiette, cheddar, gouda, bread crumbs  
Add 'nduja \$2.00

### SOUPS AND SALADS

Maryland Crab Soup \$7.50  
baguette

Chicken and Corn Chowder \$7.00  
baguette

Tomato Soup \$6.00  
garlic croutons

Chef Salad \$16.00  
Chef's daily selection of meat and cheese,  
arugula, romaine, herbed crostini, oregano  
vinaigrette

Arugula Salad \$8.00  
oven roasted tomatoes, dijon-balsamic  
vinaigrette, shaved manchego

Beet Salad \$9.00  
roasted balsamic marinated beets,  
toasted almonds, crumbled goat cheese,  
arugula, honey-goat cheese vinaigrette

### PANINIS

**Served with a house dill pickle**  
**Choice of Chips, Old Bay Chips, Corn and Jalapeno Slaw,**  
**Pasta Salad, Seasonal Vegetable**

Prosciutto Panini \$13.00  
prosciutto, roma tomatoes, arugula, roasted garlic  
spread, balsamic vinegar

Tomato and Arugula Panini \$10.00  
shaved manchego, tomato, arugula, sweet onion,  
extra virgin olive oil, onion dip

### SANDWICHES

**Served with a house dill pickle**  
**Choice of Chips, Old Bay Chips, Corn and Jalapeno**  
**Slaw, Pasta Salad, or Seasonal Vegetable**

Cold Cut \$14.00  
prosciutto, coppa, capicola, bresaola, romaine,  
tomato, olive oil, provolone, balsamic vinegar,  
sub roll

Roasted Pork Loin \$13.00  
house brined roasted pork loin, provolone,  
roasted garlic spread, broccoli rabe, sub roll

Asian Pork \$13.00  
house brined roasted pork loin, spicy mayo,  
pickled daikon, carrots, cucumbers, cilantro,  
ciabatta

BBQ Chicken \$13.00  
housemade BBQ sauce, smoked gouda, sweet  
and hot jalapeno, coleslaw, sub roll

Roast Beef \$13.00  
house roasted beef, provolone, caramelized  
onions, horseradish spread, jus, sub roll

Cuban \$13.00  
house brined roasted pork loin, capicola, swiss,  
house pickles, dijonnaise, ciabatta

Turkey \$13.00  
house roasted turkey, bacon, pepperjack  
lettuce, tomato, onion, house aioli, sub roll

The Stack \$13.00  
house roasted turkey, house roasted pork  
loin, gouda, bacon, lettuce, tomato, onion,  
'nduja mayo, sourdough toast

Tuna Melt \$15  
thai basil lemon aioli, tomato, cheddar cheese,  
sourdough toast

## CHARCUTERIE

### **Cured Meat**

board \$16.00 (Choose 4)

Mortadella Italy \$3.00

Sweet Coppa Alps, Long Island \$3.50

Chorizo Andalucia Olympic Provisions  
\$5.50

Finocchiona Olympic Provisions \$5.50

San Daniele Prosciutto Italy \$5.00

Bresaola Italy \$4.5

Sopressata Olympic Provisions \$5.50

### **Cheese**

board \$12.00 (Choose 4)

Ewe Calf to Be Kidding Me WI \$3.50

Toma Piedmontese IT \$3.25

Saint Andre France \$3.25

Manchego Spain \$3.25

Red Dragon UK \$3.25

Harlech Cheddar UK \$3.25

### **Chef's Board** \$25.00

ask about chef's daily selections

### **Pickled Things**

assorted tray for many \$10.00

tray for one \$5.00

House \$3.00

Bread and Butter \$3.00

Dill \$3.00

Pickled Old Bay Green Tomatoes \$3.00

Sweet and Hot Jalapenos \$3.00

Seasonal Pickle \$3.00

## RAW BAR

Oysters served with House Made  
Cocktail Sauce, Fresh Grated  
Horseradish, and your choice of;  
champagne and melon mignonette  
red wine mignonette  
ginger and rice wine mignonette

Ask for our daily selection!

### **Oyster Shooters** Pick your oyster!

Natty Boh and Cocktail Sauce

Add \$.50

Cava & Champagne Melon Mignonette

Add \$1.50

Shrimp \$2.50

cocktail sauce

Shrimp Cocktail \$10.00

five of our shrimp served with  
cocktail sauce

½ Lobster Tail ME \$6.00

cocktail sauce

Little Neck Clams USA \$1.00

cocktail sauce

Seafood Platter Market Price

Seafood Tower Market Price

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness

Ask about Chef's Daily Dinner  
Specials!!

Happy Hour M-F 5pm-7pm  
Includes drink, oyster, and snack  
specials  
Call for Daily Happy Hour Selections!

Mondays: Comfort Food Dinner

Tuesdays: Oyster & Wine Night 7-11pm

Wednesdays: Pho Night

Thursdays: Pasta Night

## Hand Crafted Cocktails

### **ODT \$9**

tito's vodka, Chef Dave's famous old bay pickled green tomato brine, OBG tomato and chorizo garnish  
*-pickled delish, smoke, spice, dirty*

### **Arrieta .20 \$10**

barr hill gin, lillet blanco, fresh lemon, sage raw syrup, house made orange bitters, sparkling cava, candied fruit, served up  
*-beautifully blended with a forceful nature*

### **Rosey Rock Martinez \$10**

dry gin, house rosebud tea infused vermouth, orange, house brandied cherry, house made bitters, served over a sphere  
*-a twist on a classic that will have you craving oysters*

### **Vinegar Old Fashioned \$8**

classic old fashioned with george dickel rye, and a splash of our house infused red date, plum, and pomegranate vinegar  
*-you asked for it, it's back!*

### **Coriander Gin Rickey \$8**

gin, house lime cordial, coriander, house almond syrup  
*-refreshing with a hint of spices*

### **Bourbon Crush \$9.50**

bourbon, strawberry basil lemonade, white pepper  
*-you'll be the one with the crush on us after this*

### **Lobo Sour \$10**

bulleit bourbon, ferretti biscotti liqueur, fresh lemon, egg white, garnacha float  
*- an American, Italian, Spanish, mish mash of creamy delish*

### **Cactus Buzz \$10**

milagro reposado, barenjager, lime, house brandied cherry

### **Mezcal Crush \$9.50**

mezcal, housemade lemonade, house made pear & bourbon bitters, burnt pork spiced fruit peel

### **Sippin on Gin and Fruit \$9**

apricot and fig infused gin, house made fig and apricot jam, house pear bitters, OJ, club soda



## **House Made Options to add to your Cocktail**

Strawberry Basil Lemonade \$2.00

Lemonade \$1.00

House Brandied Cherry \$.50

Sweet and Hot Jalapeno \$.50

House Vermouth \$1.25 Pickled Onion \$.50

Blue Cheese Stuffed Olive (3) \$1.00

## **Non-Alcoholic**

Unsweetened Iced Tea \$2.75, Ask About Hot Teas!  
\$3.50

Ginger Beer \$4.00

Lemonade \$3.00

Strawberry Basil Lemonade \$3.50

Fresh Squeezed OJ \$3.00

Fresh Squeezed Grapefruit \$3.00

IBC Rootbeer \$2.75

10 oz. French Press French Roast \$4.25

20 oz. French Press French Roast \$7.25

32 oz. French Press French Roast \$10.25

Espresso \$3.25

Cappuccino \$4.25

Almond Macchiato \$5.00

**\*Proudly serving coffee from Baltimore Coffee & Tea**

**\*We love our coffee drinks, so feel free to ask about other coffee options**

**Espresso Martini \$9** *ask how we make these into bombs*

stoli vanil, chocovine, espresso, lemon

## **Classically Prepared Cocktails**

### **Manhattan**

bourbon, noilly pratt sweet vermouth, angostora bitters, served up  
substitute vya sweet vermouth add \$1.25

### **Old Fashioned**

bourbon served over muddled orange slice, brandied cherry, and angostura bitters

### **Sazerac**

rye served in a pernod rinsed glass mixed with raw sugar, peychaud's bitters, and a lemon twist

### **Margarita \$7**

blanco tequila, fresh lime, agave nectar, served on the rocks

### **Champagne Cocktail \$8**

dibon cava served over raw sugar and angostura bitters

### **Aviation \$10**

gin, luxardo maraschino, crème de violette, fresh lemon, served up

### **Aperol Spritz \$8**

aperol served over ice and topped with montelliana prosecco and club soda

### **Mai Tai \$9**

kracken rum, appleton white rum, grand marnier, house made almond syrup, fresh lime, fresh OJ, house made grenadine

### **Pisco Sour \$9**

pisco, fresh lime, raw sugar syrup, egg white, angostora bitters

### **Rusty Nail \$7**

scotch, drambuie, over rocks

## White

Dibon Cava Spain	\$7	\$26
Montelliana Prosecco 2014 Italy	\$8	\$28
Argyle Brut 2014 Willamette Valley, OR		\$58
Chiarli Vecchia Modena Lambrusco Italy		\$46
Borgo M Pinot Grigio 2016 Italy	\$8	\$28
Broadbent Vinho Verde Portugal	\$7	\$26
Firesteed Pinot Gris 2014 OR		\$38
La Vieille Ferme Rose 2017 Rhone, FR	\$7	\$26
Terranoble Chardonnay 2016, Chile	\$7	\$26
Mad Fish Chardonnay 2016 West Australia		\$44
Le Grand Caillou Sauvignon Blanc 2016 Loire Valley, France	\$8	\$28
Charles Bove Vouvray 2016 France		\$44
Le Fils de Gras Moutons Muscadet 2016 Loire Valley, France	\$9	\$32

## Reds

Lucky Star Pinot Noir 2016 CA	\$8	\$28
Heron Pinot Noir 2016 Monterrey, CA		\$42
Primaterra Primitivo 2014 Puglia, Italy	\$7	\$26
Ciacci Piccolomini D'Aragona 2015 Tuscany, Italy		\$42
Tintonegro Malbec 2015 Mendoza, Argentina	\$7	\$26
Lot 96 Petite Sirah 2014 CA		\$40
Campos de Luz Garnacha 2015 Spain	\$7	\$26
Marques de Caceras Reserva 2012 Rioja		\$54
Avalon Cabernet Sauvignon 2016 CA	\$8	\$28
Ancient Peaks Cabernet Sauvignon 2015 Paso Robles, CA		\$48
Esteva Vinho Douro 2016 Portugal	\$7	\$26

## Draught Beer

Brewer's Art Resurrection 7% ABV \$7  
Peabody Heights Seasonal  
Union Double Duckpin 8.5% ABV \$8  
Union Skipjack 5.1% ABV \$6  
Natty Boh 4.28% ABV \$3  
Evolution Lucky 7 Porter \$7  
Key Brewing Helles Lager 4.7% ABV \$6  
Checkerspot Seasonal  
Seasonal Selection Market Price

## Cans

Natty Boh \$2  
PBR \$2  
Monument City Rye 51 6.0% ABV \$5.50  
Brewer's Art Green Peppercorn Triple 9.2% ABV \$6.50  
Oskar Blues Mamas Lil Yella Pils 5.3% ABV \$5.50  
Oskar Blues Dales Pale Ale 6.5% ABV \$5.50  
Oskar Blues Pinner 4.9% ABV \$5.50  
Oskar Blues Old Chub 8% ABV \$6  
Butternuts Pork Slap 4.3% ABV \$5  
Butternuts Heinneweis 4.9% ABV \$5  
Butternuts Moo Stout 4.9% ABV \$5  
Austin Eastciders Original Dry Cider 5% ABV \$5.50  
Austin Eastciders Blood Orange Cider 5% ABV \$5.50  
Austin Eastciders Pineapple Cider 5% ABV \$5.50  
Austin Eastciders Ruby Red Grapefruit 5% ABV \$5.50  
RAR IPA 7.4% ABV \$6.50  
Victory Golden Monkey 9.5% ABV \$6.50

## Domestic Bottles

Miller Lite \$4  
Budweiser \$4  
Bud Light \$4  
Yuengling \$4  
Boulevard Tank 7 8.5% ABV \$8  
Bell's Two Hearted Ale 7% ABV \$6  
Bell's Amber Ale 5.8% ABV \$5.50  
Lagunitas IPA 6.2% ABV \$6  
Stone Ruination IPA 8.2% ABV \$8  
Angry Orchard Cider 5% ABV \$6  
Full Tilt Pale Ale 6.3% ABV \$6  
Green Flash West Coast IPA 8.1% ABV \$7.50

## Imported

Aventinus 8.2% ABV \$9.50  
Schneider Weisse 5.4% ABV \$9  
Duchess du Bourgogne 6% ABV \$9  
Duvel 8.5% ABV \$9  
Melchior 11% ABV \$10  
La Chouffe 8% ABV \$9  
Houblon Chouffe 9% ABV \$9  
Unibroue Blanche de Chambly 5% ABV \$8  
Unibroue Don de Dieu 9% ABV \$8  
Unibroue La Fin du Monde 9% ABV \$8  
Unibroue Maudite 8% ABV \$8  
Paulaner Hefe-weizen 5.5% ABV \$7  
Stella 5% ABV \$5.50  
Unibroue Terrible 750 mL 10.5% ABV \$18

## Dessert

Banana Bread Pudding \$8.5  
salted caramel gelato, chopped hazelnuts

Affogato \$7  
double espresso poured over your choice of vanilla, salted caramel,  
or chocolate gelato

Banana Split \$8.5  
chocolate, vanilla, and salted caramel gelato, honey whipped cream,  
chocolate sprinkles, almonds, bananas

Key Lime Pie \$8  
key lime juice, graham cracker crust, honey whipped cream

Chipwich \$6.5  
two double chocolate chip cookies, your choice of gelato

Rootbeer Float \$5  
rootbeer, vanilla gelato  
Add Irish Whiskey \$9

Scoop of Gelato \$2.50  
vanilla, salted caramel, chocolate

Cheese Board \$12.00 (Choose 4) or, by the each  
Ewe Calf to be Kidding Me WI \$3.5  
Toma Piedmontese IT \$3.25  
Saint Andre France \$3.25  
Manchego Spain \$3.25  
Red Dragon UK \$3.25  
Harlech Cheddar UK \$3.25

## Coffee

French Press; Regular French Roast, Decaf  
10 oz. \$4.25  
20 oz. \$7.25  
32 oz. \$10.25  
Espresso \$3.25  
Double Espresso \$6.50  
Cappuccino \$4.25  
Latte \$4.25  
Almond Macchiato \$5.50

## Spirits

### Rum

Cuca Fresca Cachaca \$5  
Papas Pilar Blonde \$6  
Papas Pilar 24 \$8  
Zaya \$9

### Digestif

Fernet Branca \$8  
Averna Amaro \$7  
Pernod \$6.5  
Green Chartreuse \$10  
Yellow Chartreuse \$10

### Port/Madeira

Ferreira Ruby \$6  
Ferreira Tawny \$6  
Broadbent Rainwater  
Madeira \$7

### Tequila

Espolon Blanco \$7  
Milagro Silver \$8  
Milagro Reposado \$10  
Herradura Reposado \$10  
Don Julio Blanco \$10  
Don Julio Reposado \$12  
Don Julio Anejo \$12  
Kah Reposado \$9.50  
Kah Anejo \$10

### Scotch

Dewars \$8.00  
JW Red \$6.5  
JW Black \$7  
Buchanan's \$8.00  
Glenkinchie 12 yr \$9.50  
Balvenie Double Wood \$10.00  
Macallan 10 yr \$11.00  
Lagavulin 16 yr \$12.00  
Talisker Storm \$13

### Apertif

Linie Aquavit \$7  
Lillet Blanc \$7  
Vya Dry Vermouth \$8.5  
Vya Sweet Vermouth \$8.5

### Cordials

Chocovine \$6  
Luxardo Amaretto \$7  
Sambuca \$7  
Faretti Biscotti \$6  
Frangelico \$6  
Nocello \$6  
Grand Marnier \$9  
Grand Marnier 100 yr \$40

### Bourbon

Knob Creek \$7  
Elijah Craig 12 yr \$7.5  
Evan Williams Single Barrel \$6  
1792 Small Batch \$7  
Bulleit Bourbon \$6.5  
Bulleit 10 \$11  
Woodford Reserve \$8  
Medley Bros. \$7  
Willet \$8  
Buffalo Trace \$7  
Noah's Mill \$8  
Eagle Rare \$9  
Bakers \$9  
George Stagg Jr. \$10  
Angel's Envy \$10  
Basil Hayden's \$11  
Blanton's \$12  
Booker's \$14

### Whiskey

Bushmill's Black Bush \$6.5  
Jameson \$7  
Tullamore Dew \$6.5  
Smooth Ambler \$7  
Gentleman Jack \$7  
Kinsey 7 yr \$8  
George Dickel White \$7  
George Dickel 12 yr \$6.5  
George Dickel Barrel Slct \$9  
High West American \$8  
High West Campfire \$10  
Koval \$9.5  
Koval Four Grain \$9.5  
Stranahan's \$10  
Red Breast Irish \$12.5

### Rye

Bulleit Rye \$7  
Sazerac Rye \$7  
Smooth Ambler Rye \$7  
Rittenhouse Rye \$6  
Old Overholt Rye \$6  
George Dickel Rye \$6  
Knob Creek Rye \$6.5  
Sagamore Rye \$8  
High West Double Rye \$7  
High West Bour Rye \$8.5  
High West Rendevous \$10  
Koval Rye \$8.5  
Koval Rye \$8.5