

Meat & Cheese

Cured Meat

Board \$16 (Choose 4)

Mortadella IT \$3

Sweet Coppa Alps \$3.5

Chorizo Andaluca OR \$5.5

Finocchiona OR \$5.5

Sopressata OR \$5.5

San Daniele Prosciutto IT \$5

Bresaola IT \$4.5

Cheese

Board \$13 (Choose 4)

Ewe Calf to Be Kidding Me WI \$4

Toma Piedmontese IT \$3.25

Saint Angel FR \$3.75

Manchego SP \$3.75

Red Dragon UK \$3.5

Harlech UK \$3.5

Pickled Things

Assorted tray for many \$10

Assorted tray for one \$5

House \$3

Bread and Butter \$3

Dill \$3

Old Bay Green Tomatoes \$3

Sweet and Hot Jalapenos \$3

Seasonal Pickle \$3

Chef's Board \$25

Daily Assortment

Snacks

Cheesy Lobster, Shrimp, & Crab Dip \$15

seafood in a cheesy mix of cheddar, pepperjack, cream cheese, ricotta, old bay, parsley, pita

Baked Smoked Sausage \$12

Binkert's Bauernwurst, whole grain mustard vinaigrette, fried garlic, baguette

Cheese Ball \$11

cream, goat, pepper jack, cheddar, toasted almonds, crostini

Cheeseburger Tartare \$14

raw filet, special sauce, arugula, shaved cheddar, pickles, tomato, sesame seeds, crostini

Tuna Tartare \$14

raw blue fin tuna, chanterelle-ginger infused soy sauce, sesame seeds, fried garlic, arugula, fried wontons

Clams \$14

little neck clams, Spanish chorizo, onions, garlic, white wine, butter, baguette

Mussels \$13

PEI mussels, yellow curry, coconut milk, cilantro, baguette

Baked Mac & Cheese \$11

orecchiette, cheddar, gouda, bread crumbs add 'nduja \$3

Raw Bar Daily Options

Daily Selection of Oysters

house made cocktail sauce
fresh grated horseradish
your choice of mignonettes;
Champagne & Melon
Ginger & Rice Wine
Red Wine

Shrimp \$2.5

Shrimp Cocktail \$10

½ Lobster Tail \$6

Little Neck Clams \$1

**Ask about Seafood Platters,
Towers, & Shooters!!**

Soups & Salads

MD Crab Soup \$7.5

Chicken & Corn Chowder \$7

Tomato & Arugula Salad \$9

roasted tomatoes, dijon-
balsamic vinaigrette, shaved
manchego

Beet Salad \$10

balsamic marinated roasted
beets, toasted almonds,
arugula, crumbled goat cheese,
honey-goat cheese vinaigrette

Sandwiches served with house dill pickle and your choice of Chips, Old Bay Chips, Pasta Salad, Seasonal Potato, or Seasonal Veggie

Cold Cut \$14

prosciutto, coppa, capicola, bresaola, romaine, tomato, provolone, olive oil, balsamic vinegar, sub roll

Prosciutto Panini \$14

prosciutto, roma tomatoes, arugula, roasted garlic spread, balsamic vinegar

Roasted Pork Loin \$13

house brined pork loin, provolone, roasted garlic spread, broccoli rabe, sub roll

Asian Pork \$13

house brined pork loin, spicy mayo, pickled daikon, shredded carrot, cucumber, cilantro, ciabatta

Tomato & Arugula Panini \$11

shaved manchego, tomato, arugula, sweet onion, onion dip, olive oil

Roast Beef \$13

house roasted beef, provolone, caramelized onions, horseradish aioli, jus, sub roll

Cuban \$14

house brined pork loin, capicola, swiss, house pickles, dijonnaise, ciabatta

Turkey \$13

house roasted turkey, bacon, pepperjack, romaine, tomato, onion, house aioli, sub roll

The Stack \$14

house roasted turkey, house brined pork loin, bacon, gouda, romaine, tomato, onion, 'nduja mayo, sourdough

Tuna Melt \$15

blue fin tuna, thai basil lemon aioli, onion, celery, tomato, cheddar cheese, sourdough toast

Entrees

Lobo Meatloaf \$16

beef, pork, and veal, dressed in our house made Korean bbq sauce served with our daily potato, and daily veggies

Chicken Roulade \$22

capicola, gruyere, and spinach stuffing, wrapped in prosciutto served over a roasted garlic & gruyere sauce, with potato & veggies

Daily Seafood Pot Market Price

ask about our daily selection

Chef's Salad \$17

daily selection of meat and cheese, arugula, romaine, tomato, onion, cucumber, carrot, herbed crostini, oregano vinaigrette