

## Meat & Cheese

### **Cured Meat**

Board \$16 (Choose 4)

Mortadella IT \$3

Sweet Coppa Alps \$3.5

Chorizo Andalucia 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

Brie FR \$3.5

Manchego SP \$3.5

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

### **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

### **Cheesy Seafood Dip \$15**

lobster, shrimp, crab, cheddar, pepperjack, cream cheese, ricotta, old bay, parsley, pita

## 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

### **Korean BBQ Meatloaf \$16**

served with our daily potato, and daily veggie

### **Shrimp & Grits \$21**

shrimp over cheddar grits with sautéed 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