
SHAREABLES

CRISPY BRUSSELS SPROUTS GF 12
Spicy Honey, Almonds, Shaved Pecorino

CRISPY CHICKEN 13
Sweet & Spicy Mumbo Sauce

KOREAN SHORT RIB SLIDERS 14
Chili, Ginger Soy, Kimchi, Lyon's Bakery Potato Rolls

FRIED PICKLE CHIPS 12
Heavy Seas IPA Batter, Spicy Aioli

JUMBO LUMP MARYLAND CRAB BITES 20
Chesapeake Remoulade

EAST COAST MUSSELS GF 15
Locally Sourced, Chardonnay, Sweet Saffron Basil Butter

GIANT SOFT PRETZEL 13
Sharp Cheddar Dip, Whole Grain Mustard

CRISPY CALAMARI 14
Garlic Lemon Butter, Cherry Pepper, Chesapeake Remoulade

HAND CRAFTED SOUPS & SALADS

LOBSTER BISQUE 11
Sherry, Creme Fraiche

CRESS & ARUGULA GF 13
Dried Apricots, Heirloom Carrots, Pickled Beets, Shaved Fennel, Candied Pecans, Maple Dijon Vinaigrette

BABY KALE CAESAR 12
Romaine, Garlic Croutons, Shaved Parmesan

WINTER GREENS GF 13
Shredded Sprouts, Baby Kale, Almonds, Roasted Apples, Quinoa, Sweet Potatoes, Tarragon Vinaigrette

SIMPLE GREENS GF 9
Heirloom Carrots, Tomato, Red Wine Vinaigrette

ADDITIONS
with purchase of meal only

Grilled Chicken 8 Grilled Steak 12
Grilled Salmon 12 Grilled Shrimp 13
Crabcake 18

HANDHELDS

MARYLAND JUMBO LUMP CRAB CAKE 26
Old Bay Remoulade, Lyon's Bakery Brioche Roll

BUTTERMILK FRIED CHICKEN 17
Spicy Aioli, Lyon's Bakery Brioche Roll

Served with Fries, substitute with Sweet Potato Fries,
Fruit or Side Salad for 3
Gluten Free bread available upon request

CUBANO ON THE HILL 18
Spiced Duroc Pork, Hickory Smoked Ham, Firefly Farm Cabra La Mancha, Mustard Aioli, Tony Packo's Sweet & Spicy Pickles

COOPER'S MILL ANGUS BURGER 19
Smoked Bacon, Chapel's Creamery Cheddar

BEYOND BURGER v 18
Caramelized Onion, Portabella Mushroom, Pepper Jack Cheese

ARNE'S PILE-HIGH TURKEY 16
Shaved Oven Roasted Turkey, Arugula, Tomato, Maple Pepper Bacon, Spicy Aioli, Lyon's Bakery Ciabatta

STONE OVEN FLATBREADS

MOTHER EARTH FARM ROASTED MUSHROOM v 15
Fontina Cheese, Truffle Oil, Organic Arugula, Shaved Parmesan

FIREFLY FARM TOMATO v 14
Fresh Mozzarella, Oven Dried Tomato, Sweet Basil

HICKORY SMOKED CHICKEN 16
Fontina, Smoked Chicken, Sweet Bourbon BBQ, Pickled Jalapenos, Fried Onions

KNIFE & FORK

GRAYSON FARMS RIBEYE GF 37
Smoked Red Chimichurri, Pommes Aligot, Charred Asparagus

STRIPED BASS 32
Roasted Butternut Squash, Barley Risotto, Roasted Garlic, Baby Kale, Sage, Saffron Emulsion

SEA SCALLOPS GF 37
Whipped Cauliflower, Celery Root, Leeks, Roasted Beets, Lemon Chive Brown Butter

SEAFOOD PASTA 30
Fettuccini, Shrimp, Scallops, Mussels, Peppers, Asparagus, Roasted Tomatoes, Saffron Sauce

ROASTED HALF CHICKEN GF 28
Whipped Cauliflower, Root Vegetables, Honey Citrus Gastrique

SMOKED DUROC RIBS GF 28
Homemade Whiskey BBQ Sauce, Sugar Cane Spice Rub, House Slaw, Fries

FORGOTTEN GRAIN BOWL * 22
Rice, Quinoa, Farro, Barley, Poached Egg, Sweet Potato, Broccoli, Cauliflower, Sweet Basil & Pine Nut Pesto

EXTRAS

FRENCH BEANS GF 9
Garlic, Parsley

FINGERLING POTATOES GF 9
Chimichurri

POMMES ALIGOT GF 12
Mozzarella, Provolone, Gruyere, Smoked Gouda, White Cheddar

GRILLED BREAD 2.50
Whipped Butter

HOMEMADE SPECIALTY SAUCES 1
Spicy Aioli | En Fuego | Mumbo | Whiskey BBQ | Sriracha Aioli | Old Bay Remoulade | Chimichurri

SWEET ENDING

JUST A SCOOP OF TAHARKA'S 4
OR 2 FOR 5 | OR Pint FOR 7

FRIED COOKIE DOUGH 11
Chocolate Chip, Honey

CINNAMON ROLL BREAD PUDDING 9
Creme Anglaise Sauce

CHEESECAKE 10
Choice: Classic or Mango

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
An automatic 18% gratuity will be added to parties of 6 or more.