



HANDCRAFTED BISTRO BURGERS* WITH HAND-CUT FRENCH FRIES

Blackbean Lentil Burger With Spinach	6.95
Crispy Eggplant With Mozzarella Spinach And Tomato	7.50
Metropolitan Burger With Blue Cheese And Bacon	8.95
Metropolitan Po-boy With Wild-caught Catfish	8.95
Lamb Burger With Tzatziki Sauce	9.95
Smoky Salmon Burger With Grain Mustard	11.95
The Foodie Burger	Market Price
<i>Our Always-changing Gourmet Approach To An American Classic</i>	
Crabcake Burger With Local Tomato Amicro Greens	13.95

GREENS

Salt Roasted Beet Salad With Fieldgreens And Goat Cheese	5.95 10.95
Arugula And Shaved Parm	4.95 9.95
Char Grilled Chopped Cesar	4.95 9.95
<i>Ask Your Server To Add A Protein</i>	
Tofu 3 • Steak 5 • Salmon 8	
Watermelon Salad	7.25
Maryland Roasted Corn and Crab Salad with Avocado	12.95

WINES

WHITES BY THE GLASS

Pink Umbrella Pink Pinot Grigio • Napa • 7/21
Three Pears Pinot Gris • Napa • 8/24
Cave Spring Reisling • Niagara • 10/30
Dry Creek Sauvignon Blanc • Sonoma • 9/34
Moulin D'Argent Chardonnay • Loire Valley • 7/22

CRAFT BEER

For a full selection, ask your server for a beer menu

Anchor Steam Beer	toasty malt, bitter hops, dry finish	CA 4.9% \$6
Anderson Valley Summer Solstice Cream Ale	creamy, malty, light hops	CA 5.6% \$6
Full Sail Session Lager	crisp, semi-dry, very drinkable	OR 5.1% \$4

Victory Summer Love	American Blonde Ale	refreshing, hop bite on finish	PA 5.2% \$5
Brooklyn Lager	can	American Amber caramel and bready malt, crisp	NY 5.2% \$5
Lagunitas Pils	Czech Pilsener • cereal grain, grass, spicy hops	CA 6.2% \$4	
Victory Headwaters	Pale Ale • floral, citric hops, light malt sweetness	PA 5.1% \$5	
Rogue American Amber Ale	rich malt, abundant hops	OR 5.6% \$7	

Duvel Belgian Strong Pale Ale	sweet and bitter, crisp and creamy, dry finish	Belgium 8.5% \$8
Unibroue Trois Pistoles	Belgian Strong Dark Ale • notes of dark dried fruit, warming alcohol	Quebec 9% \$7
St. Bernardus Abt. 12	Quadrupel, raisin, toffee, spices, world-class	Belgium 10.5% \$9
National Bohemian	can	\$2
Amstel Light		\$5
Bud Light		\$4
Bitburger NA		\$4

FLATBREADS

With Aged Cheddar, Mozzarella And Goat Cheese	7.25
Seasonal Vegetables Paired With Fresh Onions And Roasted Red Peppers With Basil Olive Oil	7.25
Housemade Sausage, Sautéed Onions Fresh Mozzarella	8.95
Combination Of Crab, Shrimp, Grilled Calamari, Seasoned Greens, Fresh Mozzarella With Old Bay Cream Sauce	10.95

SHARE PLATES, SOUPS & SANDWICHES

Aged Cheddar Mac And Cheese	5.50
with Devonshire Bacon	6.50
with Seafood	9.50
Black Bean Hummus with Grilled Flatbread	6.95
Baked Crab Dip and Artichoke With Grilled Flatbread	10.95
Gourmet Grilled Cheese with Tomato and Side Salad	6.95
Spicy Grilled Chicken Sandwich with Fries and House Made Slaw	7.95
Gazapacho	3.95 5.95
Chef's Soup of the Day	4.95
with Side Salad	6.95
with Half Grilled Cheese	6.95

HAPPY HOUR

3-7 PM 1/2 OFF
BEER, WINE
COCKTAILS

REDS

BY THE GLASS

Cloudline Pinot Noir • Willamette Valley • 11/35
Oveja Negra Cab Franc/Carmenere • Chile • 7/21
Il Coure Barbera • Mendocino • 10/31
Cycles Gladiator Merlot • California • 6/20
Four Vines Old Vine Zin • California • 8/24