



RISOTTO BITES (V) \$6

Wild Mushrooms & Parmesan

STEAMED EDAMAME (V, GF, DF) \$5

Roasted Garlic Oil & Smoked Sea Salt

SESAME CRUSTED \$5

VANILLA ALMONDS (V, GF, DF)

MARINATED GREEK OLIVES (V, GF) \$4

WASABI PEAS (V, GF) \$4

BLACK-GARLIC \$8

DRY-RUBBED WINGS (GF)

Cucumber-Mint Dipping Sauce

SPICY BEEF BRISKET CHILI \$10

WITH CORN BREAD (DF)

CHEESESTEAK SPRING ROLLS \$10

Spicy Pepper Aioli

BOSTON LEAF SALAD (V, GF) \$8

Red Radish, Tomato, Avocado

Choice of Dressing: Black-Pepper Buttermilk or Vinaigrette

BOARDWALK FRIES (V, GF, DF) \$6

Old Bay, Vinegar, Sea Salt

CHEESE PLATTER (V) \$14

Aged Vermont Cheddar, French Brie

Herb Goat Cheeses, Dried Fruits,

Vanilla Almonds, Assorted Accoutrements

KOREAN SPICED "BLT" SLIDERS \$14

Smoked Pork Belly, Jalapenos

Cabbage-Apple Slaw, Cilantro

CRISPY SHRIMP TEMPURA \$14

Daikon Radish, Sweet Lime-Chili Sauce

PROSCIUTTO FLATBREAD \$15

Prosciutto, Apple, Vidalia Onions

Fontina Cheese, Sage

TOMATO-FENNEL FLATBREAD (V) \$13

Fennel, Tomatoes, Havarti Cheese

Herb-Garlic Oil, Basil

CUBAN PANINI \$13

Roasted Pork, Ham, Swiss

Mustard Sauce, Dill Pickle

ROASTED VEGETABLE PANINI (V) \$12

Roasted Red Peppers, Spinach, Pesto

STICKS & SPREADS \$10

Toasted Baguette, Roasted Garlic Hummus

Herbed Truffle Butter, Ricotta Goat Cheese Spread

MILK & COOKIES \$6



"CARAFE" COCKTAILS (serves 4-5)

LOCAL G & T \$36
Green Hat Gin, Jack Rudy Tonic Syrup, Soda, Rosemary

ORANGES & LEMONS \$34
Bulleit Bourbon, Orange Spiced Tea

PIKE MULE \$34
Titos Potato Vodka, Royal Rose Ginger Lime Syrup, Soda

PREMIUM COCKTAILS \$12

BEAUTIFUL
Cognac, Grand Marnier

FRENCH 75
Gin, Lemon Juice, Simple Syrup, Sparkling Wine

LAST WORD
Gin, Green Chartreuse, Luxardo Maraschino, Lime Juice

NEW OLD FASHIONED
Bourbon, Demerara Simple Syrup
Orange Slice, Brandied Cherry, Angostura Bitters

VESPER MARTINI
Vodka, Gin, Lillet Blanc

DRAFT BEER Pint / Pitcher

ANNABEL LEE WHITE \$9/\$25
Baltimore Beer Works—Baltimore, MD

"THE RAVEN" LAGER \$9/\$25
Baltimore Beer Works—Baltimore, MD

INDIAN PALE ALE \$9/\$25
Lagunitas-Petaluma, CA

PILSNER \$9/\$25
Lagunitas-Petaluma, CA

DALE'S PALE ALE \$7/\$21
Oskar Blue's-Longmont, CO

MAMA'S LITTLE YELLA PILS \$7/\$21
Oskar Blue's-Longmont, CO

BOTTLED BEER

Porter City Porter, Stella Artois, Bud Light \$7
Smith & Forge Hard Cider \$9

WINES BY THE GLASS

glass / bottle

ALLAN SCOTT SAUVIGNON BLANC \$10/\$38
Marlborough, New Zealand

ANGELINE CHARDONNAY \$9/\$34
Russian River Valley, California

MONT GRAVET ROSE \$7/\$32
Roussillon, France

LE CHARMEL PINOT NOIR \$9/\$34
Roussillon, France

SANTA JULIA CABERNET SAUVIGNON \$9/\$34
Mendoza, Argentina

PUNTO FINAL MALBEC \$9/\$34
Mendoza, Argentina

FRANCOIS MONTAND SPARKLING \$10/\$38
Jura, France

WINES BY THE BOTTLE: REDS

FOPPIANO LOT 96 PETIT SIRAH \$36
Sonoma County, California

ARGYLE PINOT NOIR \$56
Willamette Valley, Oregon

ANCIENT PEAKS RENEGADE RED \$48
Paso Robles, California

TORTOISE CREEK ZINFANDEL \$32
Lodi, California

WINES BY THE BOTTLE: WHITES

HEINZ EIFFEL RIESLING AUSLESE \$32
Mosel, Germany

CHARLES BOVE CHENIN BLANC \$38
Loire, France

PASO DE SENORANS ALBARINO \$48
Galicia, Spain

LECHTHALER PINOT GRIGIO \$36
Alto Adige, Italy

TRUE MYTH CHARDONNAY \$32
Edna Valley, California

WINES BY THE BOTTLE: SPARKLING

ARGYLE VINTAGE BRUT \$52
Dundee, Oregon

LE MESNIL GRAND CRU \$84
Champagne, France