

MICHAEL'S *Cafe*

DINNER

DAILY SPECIALS

sunday • brunch | 10-3 & prime rib night
 monday • \$1 wings & shrimp night
 tuesday • taco & tequila tuesday

wednesday • pizza & free beer night
 (maryland bottle, draft or can)
 thursday • dinner abroad
 friday • live music | 9pm
 saturday • brunch | 10-3

SNACKS & STARTERS

DUCK FAT POPCORN

Herbs de Provence,
 'Grana Padano' | 7 gf

TEMPURA ACORN SQUASH

Maldon, lemon aioli | 8 v

PIMENTO CHEESE

sourdough, chives | 6 v

SMOKED BLUEFISH PATÉ

saltines, aleppo, chives | 9

SPICED LAMB MEATBALLS & HUMMUS

grilled pita, Greek village salad, olive oil, sumac | 11

FRIED GREEN TOMATOES

grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 15
 + w/o jumbo lump | 10 v

LOX & SCHMEAR

Spence smoked salmon, herb cream cheese, capers, onion, hard egg, dill, sourdough rye toast | 13

GRILLED OCTOPUS

salsa verde, grilled lemon | 18 gf

STEAK TARTARE

hot pickle relish, roasted garlic aioli, 'Grana Padano', grilled sourdough | 15

FRIED CALAMARI

cherry peppers, puttanesca, grilled lemon, basil | 14

IMPERIAL OYSTERS

imperial topping, jumbo lump, parsley | 15

CHESAPEAKE CRAB DIP

lump crab, white cheddar, sourdough, celery & carrots | 15

PUB WINGS

house buffalo, old bay, gold fever, bleu cheese or ranch | 13

PETITE CRAB CAKES

lemon aioli | 18

GREENER THINGS

MARKET SALAD

Chef's weekly gatherings | 9

CAESAR

'Grana Padano', herb croutons, creamy garlic-parm dressing full | 10 half | 6

AUTUMN ORCHARD

3 Springs Farm apples, feta, rocket & spicy greens, candied walnuts, apple cider & maple vinaigrette | 12 v, gf

GREEK

feta, Kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 11 half | 7 v, gf

Protein add-ons: bavette steak | 12 Atlantic salmon | 10.5 red snapper | 12 chesapeake rockfish | mkt u-15 shrimp | 10 jumbo lump crab | mkt chicken breast | 7 bigeye tuna | mkt

THE CHOPHOUSE WEDGE

grilled bavette steak, iceberg wedge, tomato, radish, pickled onion, lardons, bleu cheese dressing, everything bagel spice | 22 gf w/o steak full | 11 half | 6

KALE & ROASTED SQUASH

roasted winter squash, dried cranberries, chevre, spiced yogurt dressing, pepitas | 11 v, gf

SIDE GARDEN | 5 v, gf

SANDWICHES

Sandwiches served with house kettle chips & pickle
 Upgrade to Truffle-Parm Bistro Fries for \$4
 Burgers served with bistro fries & pickl

THE PITBULL

pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun | 15

LOBSTAH' ROLL

hot tail, knuckle, & claw meat, split-top roll, drawn butter | 25

SHRIMP SALAD

Dellis family recipe, lettuce, tomato, choice of bread | 14.5

SEAFOOD CLUB

our famous jumbo lump crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, Duke's mayo, choice of bread | 18

CLASSIC BURGER

custom burger blend, Applewood bacon, American, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 14

THE BILLIONAIRE BURGER

custom burger blend, Hudson Valley foie gras, blackberry-port wine compote, caramelized onions, frisée, brioche bun, served with truffle-parm bistro fries | 22

COMPLETELY POSSIBLE BURGER

soy & potato protein patty, American, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 15 v

AWARD-WINNING CRAB CAKES

A Dellis family recipe that has remained unchanged for four generations using only the finest Jumbo Lump. Our Crab Cake Platters are served with lemon aioli, bistro fries & coleslaw. Sandwich served with house kettle chips & pickle.

SANDWICH	SINGLE (5.5OZ) PLATTER	DOUBLE PLATTER
19	23	43

CHEF'S FAVORITES

GMA'S BAKED LOBSTER & VODKA Maine lobster, ziti, vodka sauce, herb breadcrumbs, dressed greens 23	STOUT-BRAISED SHORT RIB garlic confit mashed potatoes, baby spinach, BOH-battered onion, beer reduction 28
CIDER-BRINED PORK PORTERHOUSE duck fat potatoes, charred Chinese broccoli, pork glaze 25 gf	CAULIFLOWER STEAK romesco, salsa verde, blistered tomatoes, garlic confit mashed potatoes 18 v

MICHAEL'S CHOP HOUSE

All of our steaks by Creekstone Farms are graded USDA Prime. They are seasoned with our Secret Blend and served with herb butter & dressed greens.

AU POIVRE | 3 v, gf ROMESCO | 2 v SALSAS VERDE | 2 v, gf

NY STRIP 12 OZ. 🔥 mkt	FILET MIGNON 7 OZ. 🔥 mkt
COWBOY RIBEYE 22 OZ. 🔥 mkt	BAVETTE 7 OZ. 🔥 22

STEAK & CAKE

7 oz. filet mignon & single crab cake | mkt

CAST IRON PERUVIAN CHICKEN

24hr. spice rub & marinade, steamed rice, stewed beans, fried plantains, Aji verde & amarillo | 24 gf

MARKET CATCH

Prepared pan-seared, grilled or blackened.
 Served with choice of two classic sides.

SALSAS VERDE | 2 v, gf LEMON BEURRE BLANC | 2.5 v, gf CAPONATA | 3 v, gf

RED SNAPPER 25	CHESAPEAKE ROCKFISH mkt
ATLANTIC SALMON 24	BIGEYE TUNA mkt
ICELANDIC COD 20	DAILY SELECTION mkt

FLATBREADS & PASTA

TALULA San Marzano tomato sauce, N'duja, mozzarella, romano-parm blend, hot honey, basil 15	PEPPERONI CLASSIC San Marzano tomato sauce, mozzarella, white cheddar, romano-parm blend 13	PUMPKIN & MASCARPONE RAVIOLI winter squash, parsnips, mushrooms, sage brown butter, 'Grana Padano', pepitas 19 v
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RAW BAR & STEAMER

OYSTERS ON THE 1/2 SHELL

accompanied by cucumber mignonette, peach hot sauce, cocktail, horseradish & lemon | gf

BLUE POINTS (NY, CT) | 2 each

MALPEQUE (P.E.I.) | 2 each

CHEF'S SELECTION | mkt

BIGEYE TUNA CRUDO

citrus vinaigrette, fried capers, shiso, radish, pistachio | 17 gf

SHRIMP COCKTAIL

U-15 gulf shrimp, cocktail, & lemon | 15 gf

MOULES FRITES

P.E.I. mussels, beer broth, malt vinegar bistro fries, lemon aioli, parsley | 14

STEAMED SHRIMP

U-15 gulf shrimp, onions, shrimp spice, cocktail & lemon (1/2#) 14.5 | (1#) 26 gf

consuming raw or undercooked meats, seafood, shellfish or egg may increase your risk of foodborne illness

HOOK & HARBOR

FISH & CHIPS

BOH-battered Icelandic cod, caper tartar, house B&B pickles, lemon | 19

ROCKFISH NICHOLAS

pan-seared, jumbo lump crab, jasmine rice, lemon beurre blanc, crispy leeks | mkt

CRAB IMPERIAL

jumbo lump crab, creamy imperial topping, dressed greens | 28

SHRIMP & GRITS

U-15 gulf shrimp, jalapeño bacon, Anson Mills grits, grilled corn & green tomato succotash | 24 gf

SICILIAN SNAPPER

pan-seared, caponata, Anson Mills grits, dressed greens, fried capers | 26 gf

HARVEST SIDES

FRIED BRUSSELS

gold fever, bleu cheese dressing & crumbles, scallion | 9 v

THE GENERAL'S BROCCOLI

General Tso's sauce, crispy garlic, shallot, ginger & benne | 7.5 v

ANSON MILLS GRITS

old fashioned yellow grits, pepper jack & cheddar, herb butter, chives | 6 v, gf

BUTTERNUT SQUASH HASSELBECK

Calabrian chili-glaze, pepitas | 8 v, gf

TRUFFLE-PARM BISTRO FRIES

white truffle oil, fried rosemary, roasted garlic aioli | 7

CLASSIC SIDES

\$2 upcharge for substitutions

COLESLAW 4 v, gf	MASHED POTATOES 4 v, gf
BISTRO FRIES 4 v	SAUTÉED SPINACH 4 v, gf

À LA CARTE

EXTRA DRESSING .75	IMPERIAL TOPPING 11
EXTRA BREAD 1.5	ALL FLATS 4

SOUPS

MARYLAND CRAB cup 6 bowl 8 GF	CREAM OF CRAB cup 8 bowl 10	SPLIT LEVEL cup 7 bowl 9
TOMATO BISQUE cup 5 bowl 7 v, gf		

V = Vegetarian | GF = Gluten Free
 Ask your server about other menu items that can be made Gluten Free

MICHAEL'S *Cafe*

LIBATIONS

HAPPY HOUR

3-7 pm Mon - Fri (bar only)

\$6 prosecco

\$6 sparkling rose

\$6 moscow mules

\$6 maryland mules

\$3 maryland beers

\$2.5 OFF bud light, bud, coors light, miller light

\$1 OFF all wines by the glass

\$1 OFF house liquors

\$1 Wings

Buck a Shuck Oysters

COCKTAILS

RUBY SOHO

hangar 1 mandarin vodka, elderflower liquor, house made grenadine, lemon juice | 12

IT'S QUITE ALRIGHT

bombay dry gin, aperol, blood orange syrup, lemon juice, allagash white topper | 10

CHOCOLATE CHILI MARGARITA

dobel diamanté tequila, crème de cacao (dark), ancho reyes, lime juice, agave, chocolate bitters | 11.5

BRAND NEW CADILLAC MARGARITA

dobel diamanté tequila, cointreau, lime juice, simple syrup | 10

HOOVER ST. DAIQUIRI

bacardi 8 rum, lime juice, beet-anise-cinnamon syrup, angostura bitters | 9.5

HOLIDAY SUNRISE

fernet branca, crème de cacao, heavy cream, cinnamon syrup | 11

FALL BACK DOWN

rittenhouse rye, bacardi 8 rum, banana liquor, arabica coffee infused carpano antica vermouth, angostura bitters, xocolatl mole bitters | 11

CONOR'S FLIP

proper 12 irish whiskey, guinness, cinnamon syrup, walnut bitters, egg | 10

MANHATTAN

whistle pig rye, carpano antica sweet vermouth, black walnut bitters | 13

MOCKTAILS

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 7

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 7

JOSÉ'S COLLINS

cucumber, lemon juice, simple syrup, club soda | 7

ON TAP

GUINNESS

RESURRECTION

LOOSE CANNON

GOOSE ISLAND

EVOLUTION NO. 3

UNION DUCKPIN

UNION ANTHEM

DOGFISH SEAQUENCH

AUSTIN PINEAPPLE CIDER

ALLAGASH WHITE

STELLA ARTOIS

NATTY BOH

WINES BY THE GLASS

WHITES

Broadbent Vinho Verde, Portugal | 8

Voga Pinot Grigio, Italy | 8

Santa Margherita Pinot Grigio, Italy | 14

Kung Fu Girl Riesling, WA | 9

Boordy Riesling, MD | 8

The Little Sheep Sauvignon Blanc, New Zealand | 10

Robert Mondavi Buttery Chardonnay, CA | 10

William Hill Chardonnay, Napa | 12

Sonoma Cutrer Chardonnay, Russian River | 12

REDS

Hangtime Pinot Noir, New Zealand | 9

Meiomi Pinot Noir, CA | 12

Cyprus Pinot Noir, CA | 13

Camina Tempranillo, Spain | 8

Velvet Devil Merlot, WA | 9

Penfolds Koonunga Hill Shiraz, Australia | 9

Brazin Lodi Zinfandel, CA | 10

Bodega Estancia Malbec, Argentina | 9

Antigual Uno 1 Malbec, Argentina | 10

Tom Gore Cabernet, CA | 10

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, Australia | 9

ROSÉ

Villa Viva Cotes de Thau Rosé, France | 9

Kim Crawford, New Zealand | 10

SPARKLING ROSÉ

Rotari Brut, Italy | 10

SPARKLING

Freixenet Carta Nevada Brut, Spain | 7

Sophia Coppola Blanc de Blancs, CA | 7.5

La Marca Prosecco 187m, Italy | 9

BOURBON

	1 oz.	2 oz.
Angel's Envy	6	11
Basil Hayden	6	11
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	6.25	11.5
Elijah Craig	5	9.5
Four Roses Small Batch	5.5	10
George T Stagg Jr.	6	11
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jefferson's Ocean	12.5	24
Jim Beam	4	6.25
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Rough Rider	5.5	10
Woodford	5	9.5
Woodford Double Oaked	6.5	12
Wild Turkey 101	4.5	8.5
Wild Turkey Honey	4.5	8.5

OLD FASHIONS

MILE HIGH FALL FASHION

stranahan's whiskey, rosemary-cranberry-anise syrup, angostura bitters, orange bitters | 12

PUMPKIN BUTTER OLD FASHION

tincup american whiskey, cointreau, cinnamon syrup, orange bitters, pumpkin butter | 12

OLD FASHION

high west american prairie, luxardo liquor, simple syrup, thatcher's blood orange liquor, angostura bitters | 10

RYE

	1 oz.	2 oz.
Bulleit	4.5	8.5
Corsair Ryemageddon	6	11
High West Double	6	11
High West Rendezvous	6.5	12
Knob Creek	5.5	10
Rittenhouse	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	13
Whistle Pig	6.75	13

AMERICAN WHISKEY

	1 oz.	2 oz.
Gentleman Jack	5	9.5
High West Campfire	6.5	12
Jack Daniels	4.5	8.5
Jack Daniels Single Barrel	5.5	10
Stranahan's	6.25	11.5
Tin Cup	5	9.5

IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Jameson	5	9.5
Jameson Caskmates IPA	5	9.5
Jameson 18	10	19
Redbreast	7	13.5
Redbreast 12	7	13.5
Tullamore Dew	7	12.5

SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bruichladdich Laddie Single Malt	9.5	18
Chivas 12	5	9.5
Chivas 18	7.5	13
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenfiddich 12	6	11
Glenfiddich 14	8	15
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Kavalan Concertmaster Port Cask	8.5	16
Single Malt	8.5	16
Lagavulin 16	7.5	14
Ledaig 10	7.5	13
Macallan 12	8	15
Macallan 18	15	29
Monkey Shoulder	5	9.5
Oban 14	6.75	13
Octomore 8.1	11	20