**DINNER**

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**SNACKS & STARTERS**

- **Duck Fat Popcorn**
  Herbs de Provence, ‘Grande Padano’ | 7 g

- **Tempura Acornd Squash**
  Maiton, lemon aioli | 8 g

- **Pimento Cheese**
  Southbay, chives | 8 g

- **Smoked Bluefish Paté**
  Saltsines, alopex, chives | 11 g

- **Spiced Lamb Meatballs & Hummus**
  Greek salad, olive oil, sumac | 11 g

- **Fried Green Tomatoes**
  Grilled cashew & green tomato succotash, jumbo lump crab, lemon beurre blanc | 11 g
  + wine jumbo lump | 11 g

- **Lobstah’ Roll**
  Brioche bun, golden-Q, onions, kielbasa, tiger sauce | 14 g

- **The Pitbull**
  Upgrade to Truffle-Parm Bistro Fries for $4

Sandwiches served with house kettle chips & pickle.

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**MARKET SALAD**

Chef’s weekly gatherings | 9 g

- **Caesar**
  ‘Grande Padano’, herb croutons, creamy garlic parm dressing | 11 g

- **Autumn Orchard**
  3 Springs Farm apples, feta, roasted & spicy greens, candied walnuts, apple cider & maple vinaigrette | 12 g

- **Greek**
  Feta, Kalamata, onion, bell pepper, cucumber, tomato, peppercini, house dressing | 11 g

Pistachio odd bits: sweetened cashew | 11 g

Autumn salad with fall dressing | 11 g

Red snapper | 11 g

Chopped salad with rosemary | 11 g

Jumbo lump crab | 11 g

Chicken breast | 11 g

**SIDE GARDEN**

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

**AWARD-WINNING CRAB CAKES**

- **GMA’s Baked Lobster & Vodka**
  Maine lobster, jalapeño sauce, herb bread crumbs, dressed greens | 17 g

- **Cider-Brined Pork Porterhouse**
  Duck fat crab, flavored Chinese broccoli, pork glaze | 15 g

- **Stout-Braised Short Rib**
  Garlic, cumin, mashed potatoes, baby spinach, BOH buttered onion, beer reduction | 11 g

- **Cauliflower Steak**
  Romesco, salsa verde, blistered tomatoes, garlic, Parmesan mashed potatoes | 11 g

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**AWARD-WINNING CRAB CAKES**

- **Grilled Octopus**
  Salsa verde, grilled lemon | 11 g

- **Steak Tartare**
  Hot pickled shallot, roasted garlic, ‘Grande Padano’, grilled sourdough | 11 g

- **Fried Calamari**
  Cherry peppers, puttanesca, grilled lemon, basil | 11 g

- **Imperial Oysters**
  Imperial topping, jumbo lump, parley | 11 g

- **Chesapeake Crab Dip**
  Lump crab, white cheddar, sourdough, asley & carot | 11 g

- **PUB WINGS**
  House buffalo, old bay, gold, feuilles, blue cheese or ranch | 11 g

- **Petite Crab Cakes**
  Lemon aioli | 11 g

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**SANDWICHES**

Sandwiches served with house kettle chips & pickle.

Upgrade to Truffle-Parm Bistro Fries for $4

Burgers served with biscuit fries & pick.

- **The Pitbull**
  go beef, smoked cheese kielbasa, tiger sauce, golden onion, brioche bun | 11 g

- **Lobster Roll**
  hot tail, jalapeño & claw meat, split-top roll, drawn butter | 15 g

- **Shrimp Salad**
  Delis family recipe, lettuce, tomato, choice of bread | 14 g

- **Seafood Club**
  Grilled jumbo lump crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, describes house, choice of bread | 11 g

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**FLATBREADS & PASTA**

**DAILY SPECIALS**

Sunday - Brunch | 10 & Prime rib night
Monday - 5 wings & shrimp night
Tuesday - Taco & tequila Tuesday

Midnight – café & free beer night (maryland bottle, draft or can)
Thursday – dinner abroad
Friday – live music | 9 pm
Saturday – brunch | 10 &

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**SNACKS & STARTERS**

- **Fried Brussels**
  Gold fries, blue cheese dressing & crumbles, scallopine | 11 g

- **The General’s Broccoli**
  General’s sauce, crispy garlic, shalot, ginger & bernaise | 11 g

- **Anson Mills Grits**
  Old fashioned yellow grits, pepper jack & cheddar, herb butter, chives | 8 g

- **Butternut Squash Hasselbeck**
  Celery root cheese, parmesan | 8 g

- **Truffle-Parm Bistro Fries**
  White truffle oil, fried rosemary, roasted garlic aioli | 8 g

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**Rou Bar & Steamer**

- **Oysters on the ¼ SHELL**
  Accompanied by cumber remoulade, peach hot sauce, cocktail, horseradish & lemon | 7 g

- **Blue Points (NV, CT) | 12 g

- **Malpeque (P.E.I.) | 15 g

- **Chef’s Selection | 15 g

- **Bigeye Tuna Crudo**
  Citrus vinaigrette, fried capers, chives, radish, pistachios | 9 g

- **Shrimp Cocktail**
  1/2 gulf shrimp, cocktail, & lemon | 15 g

- **Moules Frites**
  P.E.I. muscles, beer broth, multviage broth fries, lemon aioli, parley | 14 g

- **Steamed Shrimp**
  1/2 gulf shrimp, lemon, shrimp, cocktail & lemon | 15 g

- **Sicilian Snapper**
  Fried, caper, Anson Mills grits, dressed greens, fried capers | 16 g

- **Crab Imperial**
  Jumbo lump crab, creamy imperial topping, dressed greens | 14 g

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**HARVEST SIDES**

- **Hook & Harbor**
  **Fish & Chips**
  BOH-buttered icelandic cod, fish & chips | 9 g

- **Rockfish Nicholas**
  Pan-seared, jumbo lump crab, jalapeño, lemon beurre blanc, crispy leeks | 16 g

**RAW BAR & STEAMER**

- **Shrimp & Grits**
  BOH-buttered icelandic cod, fish & chips, Anson Mills grits, grilled asparagus & green tomato succotash | 14 g

- **Filet Mignon**
  11 g

- **CIDER-BRINED PORK**
  Bariette steak | 12 g

- **Atlantic Salmon**
  10.5 g

- **Cape Cod**
  7 oz. filet mignon & crab cake | 22 g

- **Steel Cut Oats**
  6 oz.

- **Sautéed Brussel Sprouts**
  4 oz.

- **Garlic Parmesan Fries**
  11 oz.

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**FLATBREADS & PASTA**

- **Talula**
  San Marzano tomato sauce, Karijuku, maizzenelle, Romano parm, pepper, hot honey, truffle | 11 g

- **Pepporoni Classic**
  San Marzano tomato sauce, maizzenelle, white cheddar, Romano parm, 11 g

- **Pumpkin & Mangiapenne Ravioli**
  Winter squash, parsnips, mushrooms, sage brown butter, ‘Grande Padano’, peas | 11 g

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**CLASSIC SIDES**

- **Goldfinch’s for substitutions**
  ColeSlaw | 4 g

- **Bistro Fries | 4 g

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**A LA CARTE**

- **Truffle-Parm Bistro Fries**
  White truffle oil, fried rosemary, roasted garlic aioli | 11 g

**CLASSIC SIDES**

- **Goldfinch’s for substitutions**
  ColeSlaw | 4 g

- **Bistro Fries | 4 g

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**SOUPS**

- **Maryland Crab**
  cup | 6 bowl | 8

- **Cream of Crab**
  cup | 8 bowl | 11

- **Tomato Bisque**
  cup | 5 bowl | 7 g

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**VEGETARIAN**

- **Goldfinch’s for substitutions**
  Ask your server about other menu items that can be made Gluten Free

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MICHAEL’S CAFE.COM

OWNED & OPERATED BY THE DELLIS FAMILY

CORPORATE EXECUTIVE CHEF JOSE VECCHIOLO
COCKTAILS

RUBY SOHO
hangar 1 mandarin vodka, elderflower liqueur, house made grenadine, lemon juice | 11.5

IT’S QUITE ALRIGHT
bitters dry gin, amaretto, blood orange syrup, lemon juice, allspice white topper | 10

CHOCOLATE CHILI MARGARITA
doberanime japonica, creme de cacao, ancho reyes, lime juice, agave, chocolate bitters | 11.5

BRAND NEW CADILLAC MARGARITA
doblé diavolez tequila, cointreau, lime juice, simple syrup | 11

HOOVER ST. DAIQUIRI
baccardi 8 rum, lime juice, beet aniise-cinnamon syrup, angostura bitters | 11.5

HOLIDAY SUNRISE
fernnet brioso, creme de cacao, heavy cream, cinnamon syrup | 10

FALL BACK DOWN
rittirussa rye, baccardi 8 rum, banana liquor, arabica coffee infused campari antic catemiz, angostura bitters, xocolatl mole bitters | 11

CONOR’S FLIP
ginger 12 inch whiskey, guinness, cinnamon syrup, walnut bitters, egg | 11

MANHATTAN
whole pig pie, carpano antica sweet vermouth, black walnut bitters | 11

MOCKTAILS

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

JALAPEÑO GINGER SPRITZ
fresh lime juice, ginger beer, club soda, jalapeno | 7

JOSE’S COLLINS
cucumber, lemon juice, simple syrup, club soda | 7

ON TAP

GUINNESS

RESURRECTION

LOOSE CANNON

GOOSE ISLAND

EVILOATION NO. 3

UNION DUCKPIN

UNION ANTHEM

DOGFISH SEAQUENCH

AUSTIN PINEAPPLE CIDER

ALLAGASH WHITE

STELLA ARTOIS

NATIV BOH

WINES BY THE GLASS

WHITES
Broadbent Vinho Verde, Portugal | 8
Vega Pinot Grigio, Italy | 8
Santa Margherita Pinot Grigio, Italy | 14
Kung Fu Girl Pinot Grigio, WI | 8
Boody Riesling, MD | 8
The Little Sheep Sauvignon Blanc, New Zealand | 14
Robert Mondavi Butterly Chardonnay, CA | 14
William Hill Chardonnay, Napa | 14
Sacrona Curra Chardonnay, Russian River | 14

REDS
Hongrie Pinot Noir, New Zealand | 14
Masi Pinot Noir, CA | 11
Cyprus Pinot Noir, CA | 11
Camino Tempani, Spain | 8
Viet Dinh Merlot, VAR | 8
Penfolds Kaurnapa Hill Shiraz, Australia | 8
Brama Lek Slovakia, CA | 10
Bodega Estancia Malbec, Argentina | 8
Antigual Uno 7 Malbec, Argentina | 8
Tom Gore Cabernet, CA | 12
Coppola Director’s Cut Cabernet, CA | 12
19 Crimes Red Blend, Australia | 9

ROSE
Veu Cotes de Rhue Roux, France | 14
Kim Crawford, New Zealand | 14

SPARKLING ROSÉ
Rotari Brut, Italy | 10

SPARKLING
Freimernt Cafe Novado Brut, Spain | 7
Sophia Coppola Blanc de Blanc, CA | 7.5
La Marca Prosecan 1877, Italy | 9

BOURBON

7 oz. 2 oz.
Angel’s Envy 6 11
Basil Hayden 6 11
Blanton’s 6.75 11.5
Bulleit 6.75 11.5
Bulleit 10 6 11
Ein Taylor Small Batch 6.75 11.5
Eliah Craig 5 9.5
Four Roses Small Batch 5.5 9
George T Stagg Jr. 6 11
Hudson Baby Bourbon 6 11
High West American Prairie 6 11
Jefferson’s Ocean 11.5 14
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 12
Wild Turkey 101 4.5 8.5
Wild Turkey Honey 4.5 8.5

HAPPY HOUR
2-7 pm Mon - Fri (bar only)
6¢ presseco
6¢ sparkling rose
6¢ macaroons
5¢ maryland routes
53¢ margarita hours
2-5 Off Bud Light, Bud, Coors Light, Miller Light
5 Off all wines by the glass
5 Off House Liquors
53¢ Wings
Back 2 Back Options

OLD FASHIONS

MILE HIGH FALL FASHION
strumahan’s artichoke, morseony-cranberry-anise syrup, angostura bitters, orange bitters | 11

PUMPKIN BUTTER OLD FASHION
pitcher american whiskey, cherry-cinnamon syrup, angostura bitters, pumpkin butter | 12

OLD FASHION
high west american prairie, luxardo liquor, simple syrup, whiskeys blood orange syrup, angostura bitters | 10

RYE

1 oz. 2 oz.
Bulleit 4.5 8.5
Cesar Rye Mageddon 6 11
High West Double 6 11
High West-Routerous 6.75 12
Knob Creek 5.5 10
Rittenhouse 4.5 8.5
Sagamore 5.5 10
Sagamore Cask Strength 8.75 12
Whistle Pig 8.75 12

AMERICAN WHISKEY

1 oz. 2 oz.
Gentleman Jack 5 9.5
High West Campfire 8.5 12
Jack Daniels 4.5 8.5
Jack Daniels Single Barrel 5.5 10
Stranahan’s 8.75 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 18
Redbreast 10 13.5
Redbreast 12 7 15.5
Tullamore Dew 7 12.5

SCOTCH

1 oz. 2 oz.
Balkinie 14 Single Malt 8 19
Bushmiddles Laddie Single Malt 9.5 18
Chivas 12 5 9.5
Chivas 12 7.5 13
Dewars 4.5 8.5
Simple Pinch 5.5 10
Glenkildie 12 6 11
Glenkildie 14 6 10
Glenlivet 12 6 11
Glenlivet 15 6 14
Glenlivet 18 9.5 18
Johnnie Walker Black 5.5 18
Johnnie Walker Red 4.5 8.5
Kawain Connnentrate Port Cask 8.5 16
Single Malt 8 15
Lagavulin 16 7.5 14
Leads 10 7.5 13
Macallan 12 8 15
Macallan 18 10 19
Monky Shoulder 5 9.5
Dian 14 6 17
October 8.1 11 20

REDEMPTIONS

Bourbon | 9.5
Whiskey | 9.5
Irish Whiskey | 9.5
Scotch | 9.5

OFF house liquors
OFF all wines by the glass
OFF bud light, bud, coors light, miller light