

MICHAEL'S *Cafe*

LUNCH

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

PIMENTO CHEESE

sourdough, chives | 6 v

SMOKED BLUEFISH PATÉ

saltines, aleppo, chives | 9

FRIED BRUSSELS

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

FRIED GREEN TOMATOES

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

FRIED CALAMARI

cherry peppers, puttanesca, grilled lemon, basil | 14

IMPERIAL OYSTERS

imperial topping, jumbo lump crab, parsley | 15

CHESAPEAKE CRAB DIP

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

PUB WINGS

house buffalo, old bay, or gold fever with blue 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 olives, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 11 half | 7 v, gf

KALE & ROASTED SQUASH

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

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 | 7

SIDE GARDEN | 5 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



V = Vegetarian | GF = Gluten Free

Ask your server about other menu items that can be made Gluten Free

EXPRESS LUNCH | 11

pick 2 items | combine a half salad, half sandwich, or cup of soup

SALADS

GARDEN
 CAESAR

SANDWICHES

ROAST BEEF
 ROTISSERIE CHICKEN
 SALAD
 BLT

SOUP

MARYLAND CRAB
 TOMATO BISQUE

RAW BAR

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, orange, radish, pistachio | 17 gf

SHRIMP COCKTAIL

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

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

AWARD-WINNING CRAB CAKES

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

SANDWICH | 19

SINGLE PLATTER | 23

DOUBLE PLATTER | 43

HEARTY LUNCHES

FISH & CHIPS

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

CRAB IMPERIAL

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

KOREAN RICE BOWL

fried egg, jasmine rice, Chinese broccoli, pickled vegetables, spicy mayo, toasted benne seeds, choice of miso-glazed protein
 tofu | 16 v chicken | 18 salmon | 21

STEAK FRITES

All of our steaks by Creekstone Farms are graded USDA Prime. They are seasoned with our Secret Blend and served with herb butter & truffle-parm fries.

NY STRIP 12 OZ.

mkt

FILET MIGNON 7 OZ.

mkt

COWBOY RIBEYE 22 OZ.

mkt

BAVETTE 7 OZ.

22

HOT SANDWICHES

Sandwiches served with house kettle chips & pickle
 Upgrade to bistro fries for \$2 or truffle-parm fries for \$4
 Burgers served with bistro fries & pickle

LOBSTAH' ROLL

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

CODNEY DANGERRISH

BOH-battered Icelandic cod, bibb lettuce, caper tartar, house B&B pickles, brioche bun | 14

BALTIMORE HOT CHICKEN

crispy fried chicken thigh, shredded lettuce, Calabrian hot honey, house B&B pickles, brioche bun | 13

FRIED GREEN TOMATO BLT

jalapeño bacon, pimento cheese, bibb lettuce, griddled brioche | 12

CLASSIC BURGER

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

CHICKEN PARM HOAGIE

chicken cutlet, vodka sauce, buffalo mozzarella, fresh basil & oregano, toasted hoagie roll | 14

THE FRENCHIE

shaved beef, tiger-truffle sauce, caramelized onions, gruyere, provolone, toasted hoagie roll, au jus for dunking, served with truffle-parm fries | 15

THE PITBULL

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

THE BILLIONAIRE BURGER

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

IMPOSSIBLE BURGER

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

REUBEN

house-cured corned beef, braised sauerkraut, swiss, 1k Island, country rye | 13

COLD SANDWICHES

sandwiches served with house kettle chips & pickle
 Upgrade to bistro fries for \$2 or truffle-parm fries for \$4

THANKSGIVING LEFTOVER SANDWICH

carved turkey breast, cornbread stuffing, cranberry-cabernet marmalade, sage mayo, frisée, sourdough | 13

BIGEYE TUNA POWERHOUSE

General Tso's glaze, sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 17

ROTISSERIE CHICKEN SALAD

fresh herbs, frisée, tomato, griddled sourdough | 12

SEAFOOD CLUB

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

SHRIMP SALAD

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

SOUPS

MARYLAND CRAB

cup | 6 bowl | 8 gf

SPLIT LEVEL

cup | 7 bowl | 9

CREAM OF CRAB

cup | 8 bowl | 10

TOMATO BISQUE

cup | 5 bowl | 7

CLASSIC SIDES

\$2 upcharge for substitutions

COLESLAW | 4 v, gf

BISTRO FRIES | 4 v

MASHED POTATOES | 4 v, gf

SAUTÉED SPINACH | 4 v, gf

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 diamaté 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

femet 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