

COCKTAILS & CRUSHES

**BRAND NEW CADILLAC MARGARITA**  
 dobel diamante tequila, fresh lime juice, cointreau, simple syrup, black salt rim | 13

**APEROL SPRITZ**  
 aperol, prosecco, soda | 11

**POME PALOMA** dobel diamante tequila, pama liqueur, lemon, agave, mint, ginger beer | 11

**CHESAPEAKE BLOODY MARY**  
 crab, shrimp, bacon, celery, olives | 17

**BLOODY MARY** | 10

**ORANGE CRUSH** fresh orange juice, three olives orange vodka, triple sec, club soda | 10

**GRAPEFRUIT CRUSH**  
 fresh grapefruit, western sun ruby red vodka, st. germaine, club soda | 10

STARTERS

**BACON TRIFECTA** smorgasbord of applewood, jalapeño & maple sesame bacon | 10

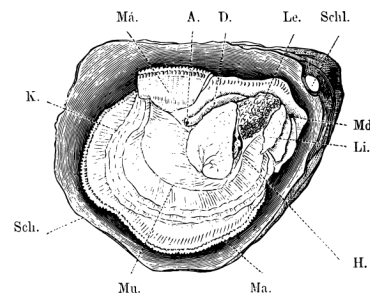
**YOGURT PARFAIT** greek yogurt layered with seasonal & fresh fruits, house-made granola & honey | 8

**PUB WINGS** house buffalo, old bay or gold fever with blue cheese or ranch | 16

**HULK SMASH** 6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 14

**CHESAPEAKE CRAB DIP** lump crab, white cheddar, sourdough | 19

RAW BAR & FISH



**OYSTERS ON THE 1/2 SHELL**  
 accompanied by cucumber mignonette, cocktail, horseradish & lemon | *gf*

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*Chincoteague Salts* (NY, CT) | 2.5 each  
*Raspberry Point* (PEI) | 3 each

**STEAMED SHRIMP**  
 u-15 gulf shrimp, onions, spice, cocktail sauce & lemon  
 (1/2lb) 16 | (1lb) 29 *gf*

**TUNA TARTARE**  
 yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 22

**SHRIMP COCKTAIL**  
 u-15 gulf shrimp, cocktail & lemon | 17 *gf*

**MOULES FRITES**  
 P.E.I. mussels, beer broth, malt vinegar powder, bistro fries, lemon aioli, parsley | 17

SOUTH OF THIS BORDER

**SHRIMP & GRITS**  
 u-15 gulf shrimp, jalapeño bacon, anson mills grits, pepper jack & cheddar, grilled corn & green tomato succotash | 27 *gf*

**CHICKEN & WAFFLES**  
 corn flake-cruste chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 16

STEAK & EGGS

Our USDA Prime steaks come from Creekstone Farms in Arkansas City, KS. They are seasoned with our secret blend & served with herb butter, 2 eggs your way, & homefries.

**12oz. Prime NY Strip** | 50

**7oz. Prime Filet Mignon** | 55

**7oz. Prime Bavette Steak** | 26

FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared, herb garlic butter, served steak & eggs style | 80

CARB-LOADING

**CEREAL FRENCH TOAST**  
 challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, marshmallow cream, choice of meat | 12

PANCAKES

**Blueberry:**  
 fresh blueberries, powdered sugar | 12 *v*

**OG:**  
 double-stack, butter & maple syrup | 9 *v*

**Toppings**  
 chocolate chips • strawberries • nutella berry compote | 1.50

NEW YORKER

house-cured corned beef, braised sauerkraut, swiss, 1k island, bistro fries, sunny egg, caraway seeds | 14

BREAKFAST CLASSICS

*served with homefries*

**CRAB CAKE BENNY**  
 petite crab cakes, poached eggs, english muffin, old bay hollandaise | 28

**CLASSIC BENNY**  
 canadian bacon, poached eggs, english muffin, hollandaise | 15

**THE HUNGRY MAN**  
 2 eggs your way, choice of meat & choice of bread | 14

**BISCUITS & GRAVY**  
 buttermilk biscuits, sausage gravy, two sunny eggs | 15

**GET HIM TO THE GREEK OMELETTE**  
 green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 14

SIDES

**BREADS | 2**  
 everything bagel  
 english muffin  
 buttermilk biscuit

**OTHERS**  
 white 2 eggs your way | 3 *gf*  
 rye homefries | 4 *v*  
 sourdough bistro fries | 4 *v*

**MEATS | 5 *gf***  
 belgian waffle | 5  
 single pancake | 5  
 anson mills grits | 6 *gf*

**MEATS | 5 *gf***  
 breakfast sausage jalapeño bacon  
 turkey sausage applewood bacon  
 cheese kielbasa

*An upcharge of \$2 will be applied for side substitutions.*

GREENER THINGS

**GREEK** feta, kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 13  
 half | 8 *v, gf*

**CAESAR** grana padano, herb croutons, creamy garlic-parm dressing full | 13  
 half | 8

**APPLE & WALNUT SALAD**  
 gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vinaigrette | 14

**THE CHOPHOUSE WEDGE**  
 bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing, everything bagel spice | 31 *gf*  
*w/o steak* full | 13  
 half | 9

**PROTEIN ADD-ONS**  
 bavette steak | 16  
 chicken breast | 8  
 salmon | 14  
 seared tuna | 12  
 u-15 shrimp | 12  
 chesapeake rockfish | mkt  
 jumbo lump crab | mkt

SANDWICHES

*Sandwiches served with house kettle chips & pickle Upgrade to bistro fries, sweet potato fries, or homefries for \$2 or truffle-parm fries for \$4*

**EGG SAMMY** your choice of meat, egg, cheese on choice of bread | 13

**LOBSTAH' ROLL** hot tail, knuckle, & claw meat, split-top roll, beurre monté | 37

**GOLDILOX** spence salmon, whipped herb cream cheese, capers, onion, dill, hard egg, everything bagel | 16

**CRAB CAKE** jumbo lump crab cake, lettuce, tomato, brioche roll | 26

**GOOD OL' CHICKEN SALAD**  
 all white meat, bibb lettuce, tomato, sourdough | 15

**YELLOWFIN TUNA** power-house sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla wrap | 18

**THE PITBULL** pit beef, smoked cheese kielbasa, tiger sauce, golden-q, raw onion, brioche bun | 16

**LAUREN'S DELI** sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpernickel-raisin bread | 15

**CLASSIC BURGER**  
 custom burger blend, applewood bacon, american, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 16  
 add fried egg | 1.5  
 add guacamole | 3

**SEAFOOD CLUB**  
 crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 25

SOUPS

**Maryland Crab** cup | 7 bowl | 9  
**Cream of Crab** cup | 10 bowl | 12  
**Split Level** cup | 9 bowl | 11  
**Tomato Bisque** cup | 6 bowl | 8



# LIBATIONS

## COCKTAILS

**SLOEBURN** sipsmith sloe gin, cherry-pepper syrup, fresh lemon, egg white | 12

**GLASS OF RAIN** hangar one vodka, pimm's, lamarca prosecco, simple syrup, fresh lime, fresh lemon, strawberry, cucumber, club soda | 14

**GOLD N' DELICIOUS** loveton farms distillery apple pie rum, giffard banane du brésil, cinnamon syrup, apple cider, ginger beer | 13

**VINCENT BLACK LIGHTNING** pendleton 1910 rye, amaro montenegro, homemade cola syrup, angostura bitters, lemon zest | 13

**I REMEMBER YOU** creyente mescal, cointreau, luxardo cherry syrup, fresh lime, tobasco, east imperial grapefruit soda | 13

**BRAND NEW CADILLAC MARGARITA** dobel diamanté tequila, cointreau, fresh lime, simple syrup | 13

**MANHATTAN** whistle pig 10yr rye, carpano antica sweet vermouth, black walnut bitters | 14

**SIGNATURE OLD-FASHIONED** tin cup whiskey, luxardo liquor, simple syrup, solerno blood orange liqueur, angostura bitters | 12

**PUMPKIN OLD-FASHIONED** smooth ambler contradiction bourbon, cointreau, cinnamon syrup, orange bitters | 13

**LOG CABIN OLD-FASHIONED** bulleit bourbon, laird's apple jack, maple syrup, orange bitters, black walnut bitters | 13

**LAUREN'S FAVORITE ESPRESSOTINI** fresh brewed cold espresso, van gogh espresso vodka, bailey's, chocolate liqueur, creme de cacao, half & half cream | 13

**SUPER FILTHY MARTINI** hangar one vodka, carpano antica vermouth, olive juice, bleu cheese | 13

## BEVERAGES

cappuccino | 4.5  
espresso | 3.5  
coffee | 3.5  
orange juice | 3  
cranberry juice | 3  
pineapple juice | 3  
milk | 3  
chocolate milk | 3

## MOCKTAILS

**LYCHEE MIST** lychee puree, ginger syrup, fresh lime, club soda | 9

**TICKLED PINK** elderflower tonic, fresh grapefruit, fresh lime club soda | 9

**JALAPEÑO GINGER SPRITZ** fresh lime ginger beer, club soda, jalapeño | 9

**JOSÉ'S COLLINS** cucumber, fresh lemon simple syrup, club soda | 9

## CRUSHES & MULES

**ORANGE** fresh orange juice, three olives orange vodka, triple sec, club soda | 10

**GRAPEFRUIT** fresh grapefruit juice, three olives grapefruit vodka, st. germaine, club soda | 10

**MARYLAND MULE** sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 12

**MOSCOW MULE** tito's vodka, ginger beer, housemade ginger syrup, fresh lime | 11

## WINES BY THE GLASS

### ROSÉ

*Villa Viva Cotes de Thau*, France | 8

*Whispering Angel*, France | 15

### WHITES

*Broadbent Vinho Verde*, Portugal | 10

*Voga Pinot Grigio*, Italy | 11

*Santa Margherita Pinot Grigio*, Italy | 15

*Kung Fu Girl Riesling*, WA | 10

*Boordy Riesling*, MD | 11

*The Little Sheep Sauvignon Blanc*, New Zealand | 11

*Robert Mondavi Chardonnay*, CA | 10

*William Hill Chardonnay*, CA | 12

*Sonoma Cutrer Russian River Chardonnay*, CA | 14

### REDS

*Hangtime Pinot Noir*, CA | 10

*Pacific Pinot Noir*, Oregon | 11

*Tres Buhis Tempranillo*, Spain | 9

*Noble Vine 181 Merlot*, Monterey, CA | 10

*Velvet Devil Merlot*, WA | 10

*Penfolds Max's Shiraz-Cab*, Australia | 11

*Terre di Bò Barolo*, Italy | 15

*Kadabra Malbec*, Argentina | 10

*Antigal Uno 1 Malbec*, Argentina | 12

*Josh Cabernet*, CA | 11

*Coppola Director's Cut Cabernet*, CA | 13

*19 Crimes Red Blend*, CA | 10

### SPARKLING

*Freixenet Carta Nevada Brut*, Spain | 8

*La Marca Prosecco*, Italy | 9

*La Marca Prosecco Rosé*, Italy | 9

*Sofia Coppola Blanc de Blanc*, CA | 10

## HAPPY HOUR

3-6 PM MON - FRI (BAR ONLY)

\$7 PROSECCO

\$7 SPARKLING ROSE

\$7 MOSCOW MULES

\$7 MARYLAND MULES

\$4 ASSORTED SELTZERS

\$4 MARYLAND BEERS

\$2.50 BUD LIGHT, BUD, COORS LIGHT, MILLER LIGHT

\$1 OFF ALL WINES BY THE GLASS

\$1 OFF HOUSE LIQUORS

## DRAFT BEER ON TAP

Guinness Draught | 7.5

Sierra Nevada Hazy Little Thing IPA | 7

Heavy Seas Loose Cannon IPA | 7

Blue Point Toasted Lager | 7

Evolution Lot No. 3 IPA | 6.5

Union Duckpin Pale Ale | 6.5

Union Anthem Golden Ale | 6.5

Pacifico Cerveza | 6.5

Austin Pineapple Cider | 7

Allagash White | 7

Stella Artois | 8.5

National Bohemian | 5

Hoop Tea Original | 5