



COCKTAILS & CRUSHES

APEROL SPRITZ

aperol, prosecco, club soda | 12

POME PALOMA

dobel diamante tequila, pama liquor, lemon, agave, mint, ginger beer | 12

CHESAPEAKE BLOODY MARY

crab, shrimp, bacon, celery, olives | 17

BLOODY MARY

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

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

WATERMELON CRUSH fresh watermelon juice, western sun watermelon vodka, simple syrup, club soda | 12

STARTERS

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

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

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

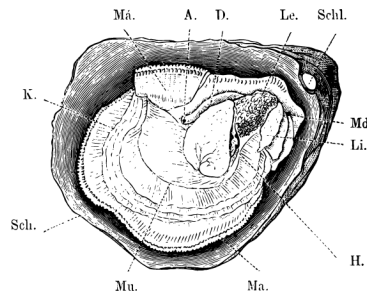
HULK SMASH 6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 14

FRIED GREEN TOMATOES grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 21 *without jumbo lump* | 14

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

OYSTERS ON THE 1/2 SHELL
accompanied by cucumber mignonette, cocktail sauce, horseradish & lemon | *gf*
—
Blue Points (NY, CT) | 2.5 each
Skinny Dippers (Chesapeake) | 2.5 each

RAW BAR & FISH



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

Consuming raw or undercooked foods may increase your chances of foodborne illness.

POUTINES

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

BRISKET HASH
12-hour brisket, crispy onion, house b&b pickles, bbq, sunny egg, home fries | 22

SOUTH OF THIS BORDER

SHRIMP & GRITS
u-10 gulf shrimp, jalapeño bacon, anson mills grits, pepper jack & cheddar, grilled corn & green tomato succotash | 27 *gf*

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

OMELET CENTRAL

served with homefries

MEATHEAD
bacon, ham, sausage, smoked gouda, roasted red peppers, hollandaise | 14

LORD BAWLMORE
shrimp, fresh mozzarella, cream of crab, green tomato & grilled corn succotash | 19

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

BISCUITS & GRAVY
buttermilk biscuits, sausage gravy, 2 sunny eggs | 15

STEAK & EGGS

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

—
12oz. Prime NY Strip | 52
7oz. Prime Filet Mignon | 58
7oz. Prime Bavette Steak | 28

SIDES

BREADS | 2
everything bagel white
english muffin rye
buttermilk biscuit sourdough

OTHERS
2 eggs your way | 3 *gf* belgian waffle | 5
homefries | 4 *v* single pancake | 5
bistro fries | 4 *v* 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.

A 20% gratuity will be applied to parties of 8 or more.

GREENER THINGS

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

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

BERRY artisan lettuce, strawberries, blueberries, dried cranberries, goat cheese, honey herb vinaigrette | 16

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

THE CHOPHOUSE WEDGE bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing, everything bagel spice | 31 *gf*
without steak full | 13 half | 9

SANDWICHES

Sandwiches served with house kettle chips & pickle. Upgrade to bistro fries, sweet potato fries, or homefries for \$2 or truffle-parm fries for \$5

SMOKED BRISKET 12-hour brisket, crispy onions, house b&b pickles, bourbon bbq, brioche bun | 18

GOLDILOX spence smoked salmon, whipped herb cream cheese, capers, onion, hard egg, dill, everything bagel | 17

CRAB CAKE our famous jumbo lump crab cake, lettuce, tomato, brioche roll | 27

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

CLASSIC BURGER custom burger blend, applewood bacon, american, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 17
add fried egg | 1.5
add guacamole | 3

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

LOBSTAH' ROLL hot tail, knuckle, & claw meat, split-top roll, beurre monté | 38

TUNA POWER HOUSE alfalfa sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla | 18

LAUREN'S DELI sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, choice of bread | 15

SEAFOOD CLUB crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 26

SOUPS

Maryland Crab cup | 8 bowl | 10
Cream of Crab cup | 10 bowl | 12
Split Level cup | 9 bowl | 11
Chicken Noodle cup | 6 bowl | 8



SPECIALTY COCKTAILS

ONE GOOD THING lemongrass-infused hangar one vodka, chateau aloe liqueur, pineapple, fresh lime, basil salt | 12

THE PANHANDLE bluecoat gin, aperol, amaro montenegro, fresh grapefruit | 13

BLAZING SADDLES dobel diamanté tequila, st. germaine, yellow chartreuse, jalapeno, fresh lemon, simple syrup | 15

DRIFTING & DREAMING loveton farms hidden treasure rum, heering cherry liqueur, vanilla & anise, ginger beer, orange bitters | 11

BITTERSWEET SPRITZ aperol, fresh watermelon, elderflower tonic, strawberry & cucumber | 12

BRAND NEW CADILLAC MARGARITA dobel diamanté tequila, cointreau, fresh lime, simple syrup | 14

MANHATTAN whistle pig 10yr rye, carpano antica sweet vermouth, black walnut bitters | 15

SIGNATURE OLD-FASHIONED tin cup whiskey, luxardo liquor, simple syrup, solerno blood orange liqueur, angostura bitters | 14

NITRO COLD BREW ESPRESSOTINI griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, hint of cinnamon | 13

SUPER FILTHY MARTINI hangar one vodka, carpano antica vermouth, olive juice, bleu cheese | 14

BEVERAGES

stewart's root beer | 5
regular or diet
ginger beer | 5
elderflower tonic | 5
grapefruit soda | 5
cranberry juice | 4
pineapple juice | 4

cappuccino | 4.5
espresso | 3.5
coffee | 3.75
orange juice | 4
milk | 4
chocolate milk | 4

fiji 500ml | 4 1L | 7
pellegrino 250ml | 4 1L | 7

MOCKTAILS

LYCHEE MIST lychee puree, ginger syrup, fresh lime, club soda | 10

TICKLED PINK elderflower tonic, fresh grapefruit, fresh lime club soda | 10

JALAPEÑO GINGER SPRITZ fresh lime ginger beer, club soda, jalapeño | 10

JOSÉ'S COLLINS cucumber, fresh lemon simple syrup, club soda | 10

CRUSHES & MULES

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

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

EGG CUSTARD CRUSH fresh orange, 3 olives vanilla, licor 43, marshmallow fluff | 12

WATERMELON CRUSH fresh watermelon, western sun watermelon, simple syrup, club soda | 12

MARYLAND MULE sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 13

MOSCOW MULE tito's vodka, ginger beer, housemade ginger syrup, fresh lime | 12

WINES BY THE GLASS

ROSÉ

Villa Viva Cotes de Thau, France | 9

Whispering Angel, France | 16

WHITES

Broadbent Vinho Verde, Portugal | 11

Voga Pinot Grigio, Italy | 12

Santa Margherita Pinot Grigio, Italy | 16

Kung Fu Girl Riesling, WA | 11

Boordy Riesling, MD | 12

The Little Sheep Sauvignon Blanc, New Zealand | 12

Decoy Sauvignon Blanc, CA | 13

Kendall Jackson Vintner's Reserve Chardonnay, CA | 13

Sonoma Cutrer Russian River Chardonnay, CA | 15

REDS

Hangtime Pinot Noir, CA | 11

Oregon Breeze Pinot Noir, Oregon | 12

Camina Tempranillo, Spain | 10

Noble Vine 181 Merlot, Monterey, CA | 11

Penfolds Max's Shiraz-Cab, Australia | 12

Terre di Bò Barolo, Italy | 16

Kadabra Malbec, Argentina | 12

Antigal Uno 1 Malbec, Argentina | 13

Josh Cabernet, CA | 12

Coppola Director's Cut Cabernet, CA | 14

19 Crimes Red Blend, CA | 11

SPARKLING

Freixenet Carta Nevada Brut, Spain | 9

La Marca Prosecco, Italy | 10

La Marca Prosecco Rosé, Italy | 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

DRAFTS ORIGINAL BAR

Angry Orchard | 7 Stella Artois | 8.5

Sam Adams Boston Lager | 7 Hoegaarden | 8.5

Dogfish Head 60min IPA | 7 Union Duckpin Pale Ale | 6.5

New Belgium Fat Tire | 7 Guinness Draught | 7.5

Goose Island IPA | 7 Sam Adams Seasonal | 7

Bud Light | 5 Yuengling | 5

DRAFTS PATIO BAR

Guinness Draught | 7.5 Heavy Seas Loose Cannon IPA | 7

RAR Nanticoke Nectar IPA | 7 Union Zandie's Lager | 5

Union Divine IPA | 7 Big Truck Half Cab Hazy NE IPA | 8.5

Oskar Blues Dale's Pale Ale | 6.5 Lagunitas IPA | 6.5

Victory Prima Pils | 7 Pacifico Cerveza | 6.5

South County Golden Sky Blonde Ale | 6.5 Stella Artois | 6

Guinness Blonde | 6 Sierra Nevada Hazy Little Thing IPA | 6

Allagash White | 7 National Bohemian | 5