

COCKTAILS & CRUSHES

APEROL SPRITZ

aperol, prosecco, soda | 12

POME PALOMA

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

CHESAPEAKE BLOODY MARY

crab, shrimp, bacon, celery, olives | 17

FRESCO BLOODY MARIA

21 seeds jalapeno cucumber tequila | 13

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

NITRO COLD BREW ESPRESSOTINI

griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, hint of cinnamon | 14

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 | 20

RAW BAR & FISH

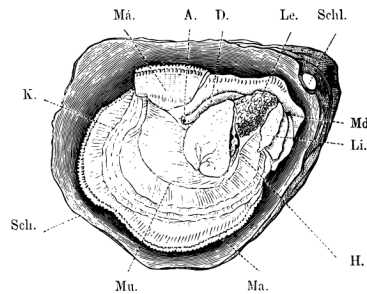
OYSTERS ON THE 1/2 SHELL

accompanied by cucumber mignonette, cocktail, horseradish & lemon | *gf*

—
Blue Point (NY, CT) | 3 each
Chef Selection | market price

STEAMED SHRIMP

u-15 gulf shrimp, onions, spice, cocktail sauce & lemon (1/2lb) 17 | (1lb) 31 *gf*



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

TUNA TARTARE

yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 24

SHRIMP COCKTAIL

u-15 gulf shrimp, cocktail & lemon | 20 *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 | 32 *gf*

CHICKEN & WAFFLES

corn flake-crust chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 18

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 | 55

7oz. Prime Filet Mignon | 58

7oz. Prime Bavette Steak | 32

FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared, herb garlic butter, served steak & eggs style | 85

CARB-LOADING

GEREAL FRENCH TOAST

challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, marsh-mallow 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

BRISKET HASH

smoked brisket, crispy onion, house b&b pickles, bbq, sunny egg, home fries | 22

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

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

OTHERS

belgian waffle | 5
single pancake | 5
anson mills grits | 10 *gf*

MEATS | 5 *gf*

breakfast sausage jalapeño bacon
turkey sausage applewood bacon

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*

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*
w/o steak full | 13
half | 9

APPLE & WALNUT SALAD

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

PROTEIN ADD-ONS

bavette steak | 25
chicken breast | 10
salmon | 15
seared tuna | 15
u-15 shrimp | 14
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; truffle-parmesan bistro fries for \$5

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

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

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

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

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

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

CLASSIC BURGER brisket & shortrib blend, applewood bacon, american, iceberg, tomato, pickles, raw onion, secret sauce, brioche bun | 18
add fried egg | 1.5
add guacamole | 3

TUNA POWERHOUSE sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla wrap | 20

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
Tomato Bisque cup | 6 bowl | 8



SPECIALTY COCKTAILS

THE FAR SHORE sienna hidden treasure rum, hibiscus guava nectar, fresh orange & lemon, creyente mezcal mist | 15

LIGHT RAIN dobel diamanté tequila, pimm's, villa jolanda prosecco, agave, fresh lime, club soda | 12

WAYFINDER metaxa ouzo, combier apricot liqueur, american elderberry syrup, fresh lime, orange bitters | 15

FEEL NO PAIN lemongrass infused hangar one vodka, chareu aloe vera liqueur, coconut milk, pineappe juice, fresh lime, matcha powder rim | 13

PRESSURE DROP boodles gin, chartreuse elixir vegetal, cucumber & basil, fresh lemon, simple syrup, lavender bitters | 12

NITRO COLD BREW ESPRESSOTINI griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, hint of cinnamon | 14

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

FRESCO BLOODY MARIA 21 Seeds Jalapeno Cucumber Tequila | 13

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

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

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

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

BEVERAGES

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

acqua panna 500ml | 4 1L | 7
pelligrino 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 fresh orange juice, three olives orange vodka, triple sec, club soda | 10

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

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 | 11

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 | 15

Robert Mondavi Chardonnay, CA | 11

William Hill Chardonnay, CA | 13

Sonoma Cutrer Russian River Chardonnay, CA | 15

REDS

Hangtime Pinot Noir, CA | 11

Oregon Breeze Pinot Noir, Oregon | 12

Tres Buhis Tempranillo, Spain | 10

Velvet Devil Merlot, WA | 11

Noble Vines 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

Villa Jolanda Prosecco, Italy | 10

La Marca Prosecco Rosé, Italy | 10

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

RAR Groove City Hefeweizen | 7.5

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 Skipjack Pilsner | 6.5

Peabody Heights H8torade | 7.5

Downeast Original Cider | 7.5

Allagash White | 7

Stella Artois | 8.5

National Bohemian | 8

Monument City Trail Magic Hazy IPA | 7.5

GENERAL MANAGER | Joshua Vorke

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