



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

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

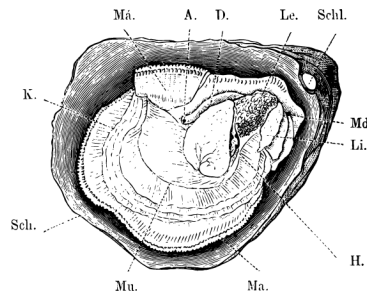
HULK SMASH 6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 14

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 | 20

OYSTERS ON THE 1/2 SHELL
accompanied by cucumber mignonette, cocktail sauce, horseradish & lemon | *gf*
—
Blue Points (NY, CT) | 3 each
Skinny Dippers (Chesapeake) | 3 each

RAW BAR & FISH



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

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

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

SHRIMP COCKTAIL
u-10 gulf shrimp | 20 *gf*

STEAMED MUSSELS
p.e.i. mussels, white wine, garlic, lemon, crostini | 17

CARB-LOADING

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

PANCAKES

Lemon Ricotta:
lemon zest, strawberry, whipped cream | 12 *v*

OG:

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

Fun Toppings

treats | .50
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

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 | 32 *gf*

CHICKEN & WAFFLES

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

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 | 55

7oz. Prime Filet Mignon | 58

7oz. Prime Bavette Steak | 32

SIDES

BREADS | 2

everything bagel
english muffin
buttermilk biscuit

white
rye
sourdough

OTHERS

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

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

MEATS | 5 *gf*

breakfast sausage
turkey sausage
jalapeño bacon
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*

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

ARUGULA FARRO baby arugula, sliced green beans, farro, goat cheese, walnuts, cherry tomatoes, honey herb vinaigrette | 18

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 | 19

GOLDILOX 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 brisket and short rib blend, applewood bacon, american, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 18
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 | 20

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

THE FAR SHORE sienna hidden treasure rum, hibiscus guava nectar, fresh orange & lemon, misted with creyente mezcal | 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, pineapple juice, fresh lime, matcha powder rim | 13

PRESSURE DROP nolet's gin, chartreuse elixir vegetal, cucumber & basil, fresh lemon, simple syrupbeer, lavender bitters | 12

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

BRAND NEW CADILLAC MARGARITA dobel diamanté tequila, cointreau, lime juice, 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 liquor, angostura bitters | 14

SUPER FILTHY MARTINI wheatley vodka, carpano antica sweet vermouth wash, 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

acqua panna 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

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

MOSCOW MULE wheatley 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

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

Orin Swift Abstract Red Blend, CA | 16

SPARKLING

Freixenet Carta Nevada Brut, Spain | 9

Villa Jolanda 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

Union Steady Eddie IPA | Blue Moon | 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 | 8.5 Big Truck Half Cab Hazy NE IPA |

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

Founder's Vanilla Porter | 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