



# 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

| 10  
**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 | 15

**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, crostini | 20

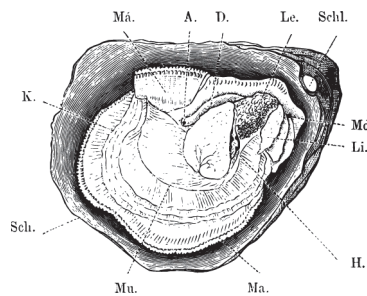
*The eggs and chicken we use are 100% antibiotic free sourced from purveyors specializing in non-GMO poultry.*

**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

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

# RAW BAR & FISH



*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-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 | 13

## 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

**CORNED BEEF & CHORIZO SKILLET**  
house-cured corned beef, italian chorizo, roasted onions & peppers, sunny egg, homefries, chili roja sauce, crostini | 20

**BRISKET HASH**  
12-hour brisket, crispy onion, house b&b pickles, bbq, sunny egg, home fries | 23

## 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-crusting chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 19

## OMELET CENTRAL

*served with homefries*  
**MEATHEAD**  
bacon, ham, sausage, smoked gouda, roasted red peppers, hollandaise | 15

**LORD BAWLMORE**  
shrimp, fresh mozzarella, cream of crab, green tomato & grilled corn succotash | 20

**GET HIM TO THE GREEK**  
green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 15

## BREAKFAST CLASSICS

*served with homefries*  
**CRAB CAKE BENNY**  
petite crab cakes, poached eggs, english muffin, old bay hollandaise | 29

**CLASSIC BENNY**  
canadian bacon, poached eggs, english muffin, hollandaise | 16

**THE HUNGRY MAN**  
2 eggs your way, choice of meat & bread | 15

**BISCUITS & GRAVY**  
buttermilk biscuits, sausage gravy, 2 sunny eggs | 16

## STEAK & EGGS

Our steaks are graded USDA Prime. Seasoned with our secret blend & served with herb butter, homefries & 2 eggs your way.

—  
**12oz. Prime NY Strip** | 56  
**7oz. Prime Filet Mignon** | 59  
**7oz. Prime Bavette Steak** | 33

**FORTY-FIVE DAY DRY AGED RIBEYE**  
22oz bone-in dry aged for 45 days, pan seared, herb garlic butter, served steak & eggs style | 86

## SIDES

### BREADS | 2

everything bagel  
english muffin  
buttermilk biscuit

### OTHERS

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

### MEATS | 5 *gf*

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

**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 | 18

**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 | 2.5  
add guacamole | 3

**EGG SAMMY** your choice of meat, egg, cheese & bread | 14

**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

**PEAR OF ACES** brown butter kraken rum, lillet blanc, chai tea pear puree, fresh lemon & mint | 15

**WRITER'S BLOCK** tincup whiskey, amaro montenegro, fig jam, luxardo simple syrup, fresh lemon, egg white, angostura bitters | 14

**NOT FADE AWAY** nolet's gin, 9diDante paradiso rose vermouth, blood orange pineapple honey, fresh grapefruit & fresh lemon, brut wash | 14

**THE REPTILE HOUSE** dobel diamanté tequila, midori, ancho reyes verde, pineapple juice, fresh lime, simple syrup, jalapeno | 13

**NITRO COLD BREW ESPRESSOTINI** griffo cold brew liqueur, three olives vanilla vodka, kahlua, housemade cold brew, cinnamon | 14

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

**SUPER FILTHY MARTINI** wheatley vodka, carpano antica vermouth wash, olive juice, bleu cheese olives | 14

## OLD-FASHIONEDS & MANHATTANS

**FALL-FASHIONED** bulleitbourbon, apple cider, apple butter, orange bitters, cinnamon & sugar | 15

**PUMPKIN BUTTER OLD-FASHIONED** tincup whiskey, cointreau, cinnamon syrup, pumpkin butter, angostura & orange bitters | 15

**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, angostura bitters | 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

**NIGHT SUN** american elderberry syrup, basil, fresh lime & lemon, club soda | 10

**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

*Francis Coppola Pinot Grigio*, Italy | 12

*Santa Margherita Pinot Grigio*, Italy | 16

*Chateau Ste. Michelle Riesling*, WA | 11

*Boordy Riesling*, MD | 12

*The Little Sheep Sauvignon Blanc*, New Zealand | 12

*Decoy Sauvignon Blanc*, CA | 15

*Kendall Jackson Chardonnay*, CA | 13

*Sonoma Cutrer Russian River Chardonnay*, CA | 15

*Brocard Margote Chardonnay*, CA | 15

### REDS

*Fox Lane 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

*Essay Syrah*, South Africa | 12

*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 Cider | 7  
Union Steady Eddie IPA | 8  
Dogfish Head 60min IPA | 7  
New Belgium Fat Tire Ale | 7  
Goose Island IPA | 7  
Bud Light | 5

Stella Artois | 8.5  
Blue Moon | 8.5  
Union Duckpin Pale Ale | 6.5  
Guinness Draught | 7.5  
Sam Adams Seasonal | 7  
Yuengling Lager | 5

## DRAFTS PATIO BAR

Guinness Draught | 7.5  
Heavy Seas Loose Cannon | 7  
RAR Nanticoke Nectar IPA | 7  
Zadie's Lager | 5  
Union Divine IPA | 7  
Big Truck Half Cab Hazy NE IPA | 8.5  
Oskar Blue's Dale's Pale Ale | 6.5  
Lagunitas IPA | 6.5

Voodoo Ranger Atomic Pumpkin Ale | 8  
Pacifico Cerveza | 6.5  
South County Golden Sky Blonde Ale | 6.5  
Stella Artois | 8.5  
Guinness Blonde | 6  
Sierra Nevada Hazy Little Thing IPA | 7  
Allagash White | 7  
National Bohemian | 5