

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 | 15

**CHESAPEAKE CRAB DIP** lump crab, white cheddar, sourdough | 20

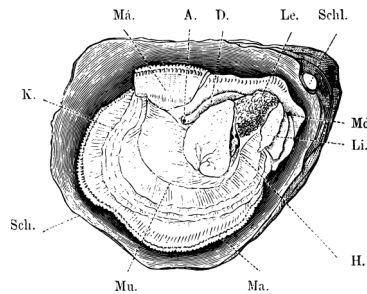
RAW BAR & FISH

**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

CARB-LOADING

CEREAL 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 | 15

BRISKET HASH

smoked brisket, crispy onion, house b&b pickles, bbq, sunny egg, home fries | 23

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 & choice of bread | 15

BISCUITS & GRAVY

buttermilk biscuits, sausage gravy, two sunny eggs | 16

GET HIM TO THE GREEK OMELETTE

green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 15

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

SOUTH OF THIS BORDER

SHRIMP & GRITS

u-15 gulf shrimp, jalapeño bacon, anson mills grits, pepper jack & cheddar, corn & green tomato succotash | 32 *gf*

CHICKEN & WAFFLES

corn flake-crust non-GMO chicken breast belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 19

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.

14oz. 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

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** smoked salmon, whipped herb cream cheese, capers, onion, dill, boiled egg, everything bagel | 18

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

**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, bistro fries | 18

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

add fried egg | 2.5  
add guacamole | 3

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

SIDES

BREADS | 2

everything bagel  
english muffin  
buttermilk biscuit

white 2 eggs your way | 4 *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 all brunch checks, thank you.*

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



# LIBATIONS

## SPECIALTY COCKTAILS

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

**MOONHAZE SOUR** whistle pig piggy back 6yr rye, combier apricot, frangelico, fresh lemon, simple syrup, egg white, black walnut bitter | 14

**NOT FADE AWAY** bluecoat gin, 9 di Dante paradiso rose vermouth, blood orange pineapple honey, fresh grapefruit & 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, 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

**FALL-FASHIONED** elijah craig bourbon, apple cider, apple butter, orange bitters, caramel cinnamon & sugar rim | 15

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

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

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

**SUPER FILTHY MARTINI** one vodka, carpano antica vermouth, 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  
fevertree elderflower tonic | 5  
east imperial grapefruit soda | 5  
maine root ginger beer | 5

## 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** 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

*Meiomi Pinot Noir*, CA | 13

*Camina 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

Shiner Holiday Cheer Amber Wheat Ale | 7

Evolution Lot No. 3 IPA | 6.5

Union Duckpin Pale Ale | 6.5

Union Skipjack Pilsner | 6.5

B.W. Beer Works Raven Lager | 7.5

Downeast Original Cider | 7.5

Allagash White | 7

Stella Artois | 8.5

National Bohemian | 5

Monument City Trail Magic Hazy IPA | 7.5

GENERAL MANAGER | Joshua Vorke

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