

COCKTAILS & CRUSHES

APEROL SPRITZ aperol, prosecco, soda | 13

POME PALMOA dobel diamante tequila, pama liqueur, lemon, agave, mint, ginger beer | 13

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

FRESCO BLOODY MARY 21 seeds jalapeño cucumber tequila | 14

ORANGE CRUSH fresh orange juice, three olives orange vodka, triple sec, club soda | 11

GRAPEFRUIT CRUSH fresh grapefruit, western son ruby red vodka, st. germaine, club soda | 11

NITRO COLD BREW ESPRESSO MARTINI

griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, hint of cinnamon | 15

STARTERS

AÇAÍ BOWL creamy frozen açai purée, granola, toasted coconut, strawberries, blueberries, honey | 14

PETITE CRABCAKES lemon aioli | 26

BACON PANCAKE DIPPERS bacon strips coated in fluffy batter, marshmallow cream & powdered sugar | 13

YOGURT PARFAIT greek yogurt, fresh fruits, housemade granola & honey | 9

BACON TRIFECTA smorgasbord of applewood, jalapeño & maple sesame bacon | 13

PUB WINGS house buffalo sauce, old bay or gold fever, bleu cheese or ranch | 17 both dressings | 0.75

HULK SMASH 6-minute egg, guacamole, prosciutto di parma, olive oil, basil, Aleppo chili flakes, toasted brioche | 15

CHESAPEAKE CRAB DIP lump crab, white cheddar, scallion, garlic crostini | 20

OYSTERS ON THE ½ SHELL accompanied by cucumber mignonette, cocktail sauce, horseradish & lemon *gf*

BLUE POINTS (NY, CT) | 3 each

CHEF SELECTION | market price

SHRIMP COCKTAIL u-15 gulf shrimp, cocktail & lemon | 24 *gf*

RAW BAR & FISH

STEAMED SHRIMP

u-15 gulf shrimp, onions, spice, cocktail sauce & lemon | *gf*
(½ LB) | 17 • (1lb) 31

TUNA TARTARE raw yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 25

STEAMED MUSSELS P.E.I. mussels, beer & white wine, parsley, crostini | 17

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

PRIME STEAK & AWARD-WINNING CRAB CAKES

Our steaks are graded USDA Prime, seasoned with our signature spice blend, cooked to your desired doneness, topped with herb butter, and served with homefries & two organic eggs cooked to your liking.

FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared basted with butter & herbs | 83

NY STRIP 14 OZ. | 53 • **FILET MIGNON 7 OZ.** | 56 • **BAVETTE 7 OZ.** | 31

STEAK & CAKE

7 oz. filet mignon & single crab cake | 78

AWARD-WINNING CRAB CAKES

PLATTERS INCLUDE BISTRO FRIES & SLAW
SINGLE (5.5OZ) | 30 • DOUBLE | 58 • SANDWICH | 27

BREAKFAST FEATURES

CHICKEN & WAFFLES

corn flake-crusting non-GMO chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 21

CEREAL FRENCH TOAST

challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, marshmallow cream, choice of meat | 15

PANCAKES

ORIGINAL | 11 • **BLUEBERRY** | 13

TOPPINGS

chocolate chips, strawberries, nutella, berry compote | 1.5

SHRIMP & GRITS

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

CORNED BEEF & CHORIZO SKILLET

house-cured corned beef, italian chorizo, roasted onion & peppers, sunny eggs, homefries, chili roja sauce, white toast | 20

BRISKET HASH

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

BISCUITS & GRAVY

buttermilk biscuits, sausage gravy, two sunny eggs, homefries | 18

CRAB CAKE BENNY

broiled crabcake, poached eggs, english muffin, old bay hollandaise, homefries | 29

CLASSIC BENNY

canadian bacon, poached eggs, english muffin, hollandaise, homefries | 17

THE HUNGRY MAN

two eggs your way, choice of meat & choice of bread, homefries | 17

GET HIM TO THE GREEK OMELETTE

green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade, homefries | 17

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

SIDES

BREADS | 2

everything bagel • white english muffin • sourdough buttermilk biscuit • rye

OTHERS

two eggs your way | 4 *gf*
homefries | 4 • bistro fries | 4
belgian waffle | 5 • single pancake | 5
anson mills grits | 10 *gf*

MEATS | 5 *gf*

breakfast sausage • jalapeño bacon turkey sausage • applewood bacon

SALADS

GREEK feta, kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 16 • half | 8

APPLE & WALNUT SALAD gala apples, candied walnuts, blue cheese and mixed greens, champagne vinaigrette | 15

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
add blackening season to any protein | 1

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

THE CHOPHOUSE WEDGE bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing, everything bagel spice | 36
w/o steak full | 13 • half | 9

SANDWICHES

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

GOLDILOX chilled sushi grade smoked salmon, herb cream cheese, capers, onion, dill, boiled egg, everything bagel | 18

LAUREN'S DELI sliced turkey breast, slaw, avocado, pepper jack cheese, basil-raisin mayo, pumpernickel | 16

GOOD OL' CHICKEN SALAD all white meat, bibb lettuce, tomato, sourdough | 16

CLASSIC BURGER brisket & short rib blend, applewood bacon, american, iceberg, tomato, pickles, raw onion, secret sauce, brioche bun, bistro fries | 18
add fried egg | 2.5
add guacamole | 3

CLASSIC BURGER

EGG SAMMY your choice of meat, egg, cheese on choice of bread | 15

LOBSTAH' ROLL hot tail, knuckle, & claw meat, split-top roll, beurre monté | 40

CRAB CAKE our famous jumbo lump crab cake, lettuce, tomato, brioche roll | 28

TUNA POWERHOUSE rare seared tuna, sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla wrap | 22

SEAFOOD CLUB crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 28

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

*Our fried items are cooked in 100% beef tallow.
An upcharge of \$2 will be applied for side substitutions.*

*A 20% gratuity will be applied to all brunch checks, thank you.
Please inform your server of any relevant allergy information.*

SPECIALTY COCKTAILS

BALL & CHAIN tincup bourbon, black peppercorn syrup, raspberry purée, fresh lemon, club soda, merlot berries, mint | 16

EVERMIND wheatley vodka, disaronno, dried apricot, honey syrup, fresh lemon, fresh oj, club soda | 16

COLA #9 kraken spiced dark rub, amaro montenegro, coconut cream, fresh lemon, fevertree distiller's cola | 14

SEA LEGS bruichladdich the laddie, creyente mezcal, orgeat, fresh lime, celery bitters, fee foam, angostura bitters on top | 15

BROWN BUTTER SANGRIA velvet devil merlot, grand mariner, apple cider, brown butter syrup, orange, cantaloupe, dried apple | 16

ZEPHYR tesson composition cognac, luxardo maraschino liqueur, triple sec, pineapple purée | 15

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

FRESCO BLOODY MARIA 21 seeds jalapeño cucumber tequila | 14

NITRO COLD BREW ESPRESSOTINI griffo cold brew liqueur, three olives vanilla vodka, kahlua, housemade cold brew, cinnamon | 15

BRAND NEW CADILLAC MARGARITA dobel diamanté tequila, cointreau, fresh lime juice, simple syrup | 15

OLIVE OIL MARTINI bluecoat gin, carpano antica vermouth, dry vermouth, olive oil, olive brine, lemon twist, fresh pepper | 15

SUPER FILTHY MARTINI wheatley vodka, carpano antica vermouth wash, olive juice, bleu cheese olives | 15

ESPRESSO OLD-FASHIONED elijah craig bourbon, amaro montenegro, espresso, cherry brown sugar syrup, aztec chocolate bitters | 15

MANHATTAN whistle pig 10yr rye, carpano antica sweet vermouth, black walnut bitters | 16

SIGNATURE OLD-FASHIONED tin cup bourbon whiskey, luxardo liquor, simple syrup, solerno blood orange, angostura bitters | 15

BEVERAGES

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

saratoga spring 500ml | 4
acqua panna 1L | 7
pelligrino 250ml | 4 • 1L | 7
fevertree elderflower tonic | 5
maine root ginger beer | 5

MOCKTAILS

PELLINORE PUNCH passionfruit juice, kiwi cubes, fresh orange juice, ginger syrup, fresh lemon, ginger beer & club soda, fresh mint, aleppo pepper salt rim | 11

NIGHTINGALE american elderberry syrup, fresh basil, fresh lemon & lime, club soda | 11

LYCHEE MIST lychee purée, ginger syrup, fresh lime, club soda | 11

TICKLED PINK elderflower tonic, fresh grapefruit, fresh lime, club soda | 11

JALAPEÑO GINGER SPRITZ fresh lime, ginger beer, club soda, jalapeño | 11

JOSE'S COLLINS cucumber, fresh lemon, simple syrup, club soda | 11

CRUSHES & MULES

ORANGE CRUSH fresh orange, three olives orange vodka, triple sec, club soda | 11

GRAPEFRUIT CRUSH fresh grapefruit, western son grapefruit vodka, st. germaine, club soda | 11

MARYLAND MULE sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 14

MOSCOW MULE wheatley vodka, ginger beer, housemade ginger syrup, fresh lime | 13

WINES BY THE GLASS

ROSÉ

VILLA VIVA COTES DE THAU • France | 13
WHISPERING ANGEL • France | 17

WHITES

BROADBENT VINHO VERDE • Portugal | 14
FRANCIS COPPOLA PINOT GRIGIO • Italy | 15
SANTA MARGHERITA PINOT GRIGIO • Italy | 17
CHATEAU STE. MICHELLE RIESLING • WA | 13
DR. HANS VON MULLER RIESLING KABINETT • WA | 13
BOORDY RIESLING • MD | 14
THE LITTLE SHEEP SAUVIGNON BLANC • NZ | 15
DECOY SAUVIGNON BLANC • CA | 17
ROBERT MONDAVI BUTTERY CHARDONNAY • CA | 13
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY • CA | 16

REDS

OREGON BREEZE PINOT NOIR • OR | 14
MEIOMI PINOT NOIR • CA | 15
CAMINO TEMPRANILLO • Spain | 12
COPPOLA BLUE LABEL MERLOT • CA | 14
PENFOLDS MAX'S SHIRAZ-CAB • Australia | 14
TERRE DI BÒ BAROLO • Italy | 17
KADABRA MALBEC • Argentina | 14
JOSH CELLARS CABERNET • CA | 14
COPPOLA DIRECTOR'S CUT CABERNET • CA | 16
ORIN SWIFT ABSTRACT BLEND • CA | 17

SPARKLING

SOFIA COPPOLA BLANC DE BLANC • CA | 11
FREIXENET CARTA NEVADA BRUT • Spain | 10
VILLA JOLANDA PROSECCO • Italy | 12
LA MARCA PROSECCO ROSÉ • Italy | 12

HAPPY HOUR

3-6 PM MON - FRI (BAR ONLY)

\$7 PROSECCO

\$7 SPARKLING ROSÉ

\$7 MOSCOW MULES

\$7 MARYLAND MULES

\$4 ASSORTED SELTZERS

\$4 MARYLAND BEERS

**\$2.50 BUD LIGHT, BUD, COORS LIGHT,
MILLER LITE, MICHELOB ULTRA**

\$2 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
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
PEABODY HEIGHTS H8TERADE | 7.5
ALLAGASH WHITE | 7
STELLA ARTOIS | 8.5
NATIONAL BOHEMIAN | 5
MONUMENT CITY TRAIL MAGIC HAZY IPA | 7.5

GENERAL MANAGER | Kelsi Clark

EXECUTIVE CHEF | Fabricio Aguilar

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OWNED & OPERATED BY The Dellis Family