

# BRUNCH COCKTAILS

**APEROL SPRITZ** aperol, sparkling wine, club soda | 13

**POME PALMOA** dobel diamanté tequila, pama liqueur, lime, simple syrup, mint, ginger beer | 13

**CHESAPEAKE BLOODY MARY** three olives vodka, george's bloody mary mix, crab, shrimp, bacon, celery, olives | 17

**FRESCO BLOODY MARY** 21 seeds jalapeño cucumber tequila, george's bloody mary mix | 14

**MIMOSA** sparkling wine, orange juice, orange | 8

**HUGO SPRITZ** sparkling wine, st. germaine, mint, club soda | 12

## STARTERS

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

**PETITE CRABCAKES** lemon aioli | 29

**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 | 21

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

**BLUE POINTS** (NY, CT) | 3 each  
**CHEF SELECTION** | market price

**SHRIMP COCKTAIL** u-10 gulf shrimp, tail on, spice, 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, garlic, shallots, 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.** | 32

### STEAK & CAKE

7 oz. filet mignon & single crab cake | 80

### AWARD-WINNING CRAB CAKES

PLATTERS INCLUDE BISTRO FRIES & SLAW  
SINGLE (6OZ) | 34 • DOUBLE | 60 • SANDWICH | 31

## 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 medley, scallion, parsley | 32 *gf*

### CORNED BEEF & CHORIZO SKILLET

house-cured corned beef, italian chorizo, white cheddar, 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, fresh dill, homefries | 33

### 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

## 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

*Our fried items are cooked in 100% beef tallow.  
An upcharge 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.*

## SALADS

**GREEK** feta, kalamata olives, 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 | 32 • 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, shaved parmesan, herb croutons, creamy garlic-parmesan dressing full | 13 • half | 8

### THE CHOPHOUSE WEDGE

bavette steak, iceberg wedge, tomato, radish, pickled onion, bleu cheese crumbles, bacon, bleu cheese dressing, everything bagel seasoning | 36  
**w/o steak** full | 14 • 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, pumpnickel | 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

**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 | 32

**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 | 29

## SOUPS

**MARYLAND CRAB** *gf*  
cup | 9 • bowl | 11

**CREAM OF CRAB** *gf*  
cup | 10 • bowl | 12

**SPLIT LEVEL** *gf*  
cup | 9 • bowl | 11

**TOMATO BISQUE**  
cup | 6 • bowl | 8

## SPECIALTY COCKTAILS

**INDIGO OVERDRIVE** bluecoat gin, lavender syrup, fresh blueberries, lemon, fee foam, garnished with lemon wheel | 14

**BUZZING BERRY** tincup bourbon, fresh blackberries, mint, fresh lemon | 14

**ITALIAN GREYHOUND** hangar one vodka, aperol, simple syrup, fresh grapefruit juice, club soda | 14

**SEA LEGS** bruichladdich the laddie, 400 conejos mezcal, orgeat, fresh lime, celery bitters, fee foam, angostura bitters | 15

**GEORGIA ON MY MIND** tesseron composition cognac, combier peach liqueur, peach purée, fresh lemon, simple syrup, fee foam, angostura bitters | 15

**PAINT IT BLACKBERRY** dobel diamanté tequila, agave, fresh blackberries, jalapeno, cilantro, fresh lime, ginger ale | 16

**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

**CRIMSON HOUR** dobel diamanté tequila, cointreau, blood orange syrup, lime juice, club soda, dehydrated blood orange, tajin rim | 17

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

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

**SIGNATURE OLD-FASHIONED** tincup bourbon, 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

**SWEET & LO** lavender syrup, lemon juice, fresh blueberries, basil, water | 9

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

**GRAPEFRUIT CRUSH** rock town grapefruit vodka, fresh grapefruit, st. germaine, club soda | 11

**CUCUMBER WATERMELON CRUSH** rock town watermelon vodka, watermelon purée, simple syrup, fresh cucumbers, lime juice, mint, tajin rim | 10

**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  
**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  
**WILLIAM HILL CHARDONNAY** • CA | 14  
**SONOMA CUTRER RUSSIAN RIVER CHARDONNAY** • CA | 16

### REDS

**OREGON BREEZE PINOT NOIR** • OR | 14  
**MEIOMI PINOT NOIR** • CA | 15  
**CAMINA 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

FOOD 2-5 PM | DRINKS 2-6 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  
**GOLDEN ROAD MANGO CART WHEAT ALE** | 7  
**HEAVY SEAS LOOSE CANNON IPA** | 7  
**HEAVY SEAS TROPICANNON CITRUS IPA** | 8  
**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** | Kelsi Clark

**EXECUTIVE CHEF** | Fabricio Aguilar

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**OWNED & OPERATED BY** The Dellis Family