




SOUPS

FRENCH ONION crouton + melted provolone	bowl	8	THE DAILY SOUP chef inspired + prepared fresh daily	bowl cup	8 6
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APPETIZERS

FEATURED TACO-TRIO chef inspired + prepared fresh daily	13	PESTO CHICKEN FLATBREAD spinach + roasted red peppers + mozzarella + pesto aioli + grilled chicken	14
 BRUSSELS SPROUTS dried cherries + pecans + pomegranate seeds + goat cheese + honey balsamic glaze	11	BANG BANG SHRIMP crisp rice noodles + crispy shrimp + pineapple pepper relish + bang bang sauce	14
MARYLAND CRAB CAKES served with spicy aioli	17	 CHICKEN WINGS buffalo bourbon bbq honey siracha cajun dry rub	14

GREENS

 WARM BRUSSEL SPROUT SALAD cranberries + bacon + shaved parmesan + roasted butternut squash + white french dressing	15	WINTER SALAD kale + candied pecans + carrot + goat cheese + pomegranate arils + spiced apples + apricot + maple vinaigrette dressing	17
ASIAN CHOPPED SALAD purple and green cabbage + edamame + green onions + oranges + almonds + red peppers + wonton strips + honey sesame dressing	16	HARVEST SALAD harvest greens + cucumber + carrot + tomato + crouton	12
HOUSE CAESAR romaine + herb crouton + shaved pecorino	12	add protein chicken 6 shrimp 9 salmon* 9	

HANDHELDS

served with choice of house-cut fries or house chips and a pickle

BLACKENED CHICKEN CAESAR SALAD WRAP romaine + parmesan + creamy Caesar + grilled flour tortilla	15
CLASSIC BLT lettuce + tomato + bacon + garlic aioli	14
THE CUBANO ham + pork + swiss + pickles + dijon	16
PRIME RIB CHEESESTEAK shaved prime rib + sauteed onions, peppers and mushrooms + mayo + provolone	19
BEER BATTERED COD SANDWICH house made coleslaw + tartar sauce + toasted brioche	18
SIGNATURE TAVERN BURGER* certified angus beef + caramelized onions + mushrooms + swiss + lettuce + dijonaise + toasted brioche	18
BACON JALAPENO CHEDDAR BURGER* certified angus beef + thick cut candied bacon + pickled jalapeño + lettuce + tomato + caramelized onion aioli	19
CLASSIC SIRLOIN BURGER* certified angus beef + choice of cheese + LTO + toasted brioche	16

ENTREES + SIDES | AFTER 4 PM

BRAISED SHORT RIB white cheddar mashed potato + pearl onions + asparagus + tomato + pan gravy	32
RIGATONI BOLOGNESE BAKE italian sausage + beef bolognese + mozzarella + basil + garlic bread	18
CHICKEN STIR FRY peppers + onions + broccoli + scallions + carrots + yokisoba noodles + mushrooms + chicken breast + sesame seeds + stir fry sauce	22
 MEDITERRANEAN SALMON* jasmine rice + spinach + mediterranean tapenade	24
 CENTER CUT FILET* certified angus beef + mashed potato + asparagus + bourbon cream sauce	46

sides mashed potato 6 | broccoli 7 | haricot verts 6 | jasmine rice 6 | asparagus 6



winter 2025
fb director, phil smith
bar manager, caitlin murphy

HANDCRAFTED COCKTAILS

APPLE PIE ON THE ROCKS fireball whisky + vanilla stoli + apple juice + cinnamon	12
BLOOD ORANGE WHISKEY SOUR basil hayden rye whiskey + solerno blood orange liqueur + simple syrup + lemon juice + egg whites	16
FRENCH MARTINI svedka vodka + black raspberry liqueur + pineapple juice	14
FLECHA PINEAPPLE INFERNO flecha azul blanco + agave + lime juice + pineapple juice + fresh jalapeños	15
LAVENDREAM new amsterdam gin + empress 1908 gin + lemon juice + lavender syrup + wycliff sparkling wine + orange bitters	13

BEERS

DRAFT

Miller Light Planted Flag Aaron's Crispy Boy Lager Voodoo Ranger Juicy Haze IPA Modelo Especial

DOMESTIC

Budweiser Bud Light Miller Lite Coors Light Yuengling
Michelob Ultra Coors Banquet

IMPORT/ CRAFT

Voodoo Ranger IPA Summer Shandy Corona Extra Corona Light Great Lakes Dortmunder
Blue Moon Rhinegeist Truth IPA Fat Tire Ale Modelo Guinness
Schnitz Boozenborf

NON ALCOHOLIC

Guinness Zero Sunbeam Pilsner Sunshine IPA Double IPA Blue Moon

HARD SELTZER/ MALT BEVERAGE

Long Drink– Traditional Citrus, Peach White Claw– Mango, Peach, Lime, Black Cherry
Spiked Arnold Palmer High Noon– Peach, Pineapple, Watermelon, Black Cherry

WHITE WINES

BUBBLES	GLASS	BOTTLE
Wycliff Brut	9	34
La Marca Prosecco Split	12	
Unshackled Sparkling Wine		36
FRE– Non Alcohol		35
CHARDONNAY	GLASS	BOTTLE
Canyon Road (H)	9	34
Talbott	11	40
Simi Sonoma County		35
William Hill		35
Far Niente		100
Kendall Jackson		35
Meiomi		40
Hahn		45
SAUVIGNON BLANC	GLASS	BOTTLE
Canyon Road (H)	9	34
Kim Crawford	11	40
Unshackled		50
PINOT GRIGIO	GLASS	BOTTLE
Canyon Road (H)	9	34
Ecco Domani		45
Maso Canali		35
OTHER WHITES	GLASS	BOTTLE
Canyon Road Moscato (H)	9	34
J Vineyards Pinot Gris	12	46
Wente Riesling	10	38
La Jolie Fleur Rose		55
Poggio Solesole Vermentino		50
Conundrum White Blend		40
Borealis White Blend	9	34
Borealis Rose	9	34

RED WINES

PINOT NOIR	GLASS	BOTTLE
Canyon Road (H)	9	34
Estancia	11	42
Meiomi		40
Hahn Pinot Noir		65
Talbott		45
MERLOT	GLASS	BOTTLE
Canyon Road (H)	9	34
Frei Brothers		48
Pahlmeyer		180
CABERNET SAUVIGNON	GLASS	BOTTLE
Canyon Road (H)	9	34
My Favorite Neighbor		90
Louis Martin		75
Simi		50
Franciscan	12	46
Quilt		70
Austin Hope		110
Caymus		150
BLENDS & OTHER REDS	GLASS	BOTTLE
Harvey & Harriet Red Blend	15	55
Mediterra Poggione Toscana		45
Prisoner Red Blend		85
Caymus "The Walking Fool"		50