

# STARTERS

## APPETIZERS

### SHORT RIB POUTINE **GF** 15.95

Parmesan-truffle hand cut fries, topped with cheddar cheese curds, shredded short rib, red wine demi-glace, green onions, side of roasted garlic aioli

### BURRATA 15.95

Port wine poached pears, arugula, fennel-apple salad, candied almonds, burrata, pickled cherry jam, crostinis, extra virgin olive oil, balsamic

### APP SAMPLER TRIO 22.95

(4 Bones) bbq ribs with shoestring fries, (2) chicken tenders, mini pulled pork quesadilla

### JUMBO PRETZEL 14.95

Baked Bavarian jumbo soft pretzel served with mustard and cheese sauce

**ADD:** Crab Dip +9.95

### CRAB DIP 18.95

Served with fresh vegetables and a baked baguette

### CRABBY FRIES 16.95

Hand cut fries smothered in our Maryland crab dip

### SCALLOPS 17.95

(3) pan-seared scallops, butternut squash purée, crispy fried Brussels sprouts with bacon, cider glaze, dried cranberries, candied pecans, butternut squash, cranberry compote

### QUESADILLAS

**CHEESE**  10.95

**BRISKET** 16.95

**PULLED CHICKEN OR PORK** 15.95

**ADD ONS:** (inside quesadilla) +1ea

Tomatoes, red onions, jalapeños, black beans, olives

**WINGS** six 14.95 twelve 21.95 eighteen 32.95

**FLAVORS:** Old Bay, Freakin' Greek, Lemon Pepper, BBQ, Ranch Dry Rub, Sweet & Spicy BBQ, Buffalo, Jerk Dry Rub, Sweet Thai Chili, Honey Chesapeake, Korean Bbq, Honey Mustard, Yum Yum

### CHICKEN TENDERS 14.95

Buttermilk fried chicken tenders served with shoestring fries. Choose your favorite flavor from the list above.

### NACHOS 15.95

Generous portion of tortilla chips, jalapeño nacho cheese sauce, diced tomatoes, diced red onions, black olives, cheddar-jack cheese, sour cream, salsa, and pickled jalapeños

**ADD:** brisket +5.95 pulled chicken or pork +4.95 chili +3.95

### MEATBALL MARINARA 13.95

Meatballs, marinara, mozzarella/provolone, grated parmesan, oregano, garlic bread

### FRIED OYSTERS 14.95

Fried oysters with old bay tartar and charred lemon



## SOUPS

**OLD FASHIONED BEEF CHILI **GF**** bowl 9.95  
with red onions, sour cream and cheddar-jack cheese

**MD CRAB SOUP** bowl 11.95

**SOUP OF THE DAY** **MP**

## SALADS

**CHICKEN CHESAPEAKE BLT** 16.95

Choice of grilled chicken, fried chicken or fried oysters, 100% pure honey, Old Bay, hard-boiled egg, mesclun greens, tomatoes, cheddar-jack cheeses, smoked bacon pieces, and herb ranch dressing

**ROASTED BEET SALAD** 14.95

Roasted red and yellow beets, mixed greens, balsamic vinaigrette, crumbled goat cheese, mandarin oranges, pistachios, pumpkin seeds

**HOUSE SALAD**  10.95

Mesclun greens, heirloom cherry tomatoes, cucumbers, carrots and your choice of dressing

**CLASSIC CAESAR** 12.95

Fresh romaine, heirloom cherry tomatoes, Caesar dressing, cornbread croutons and aged parmesan

### SALAD ADD ONS:

Chicken (pulled, grilled, or fried) +4.95

Brisket +5.95

Fried Oysters +6.95

Bistro Filet +9.95

### DRESSINGS:

Ranch, bleu cheese, honey mustard, balsamic, Caesar, thousand island, oil & vinegar

## KIDS MENU under 12

**KIDS TENDERS** with fries or carrots 7.95

**KIDS MAC & CHEESE**  7.95

**KIDS SMASH BURGER** 12.95 add cheese +1

Single smash burger served with shoestring fries and a pickle

**KIDS PIZZA**  Italian cheese or pepperoni 13.95

**KIDS GRILLED CHICKEN **GF**** 12.95

with choice of either white rice or vegetable of the day

**KIDS GRILLED CHEESE** 7.95

with shoestring fries and a pickle

# ENTRÉES

## DINNERS

### BLACKENED CHICKEN BREAST **GF** 17.95

Smothered in crab dip and cheddar-jack cheese 21.95  
Served with smashed redskin potatoes  
and chef's vegetable of the day

### BRAISED PORK SHANK 23.95

1-2lb pork shank with braised red cabbage and apples,  
Gruyère potato croquette, and Dijon-brandly-green  
peppercorn sauce

### HOT TURKEY PLATTER 20.95

House-smoked turkey, homemade turkey gravy, served  
open face over Texas toast with cranberry compote

### BABY BACK RIBS **GF**

#### HALF RACK 21.95 FULL RACK 35.95

Bbq spice dry rubbed ribs brushed with bbq sauce served  
with pit beans, shoestring fries, and coleslaw

### BEER BATTERED SNAKEHEAD FISH & CHIPS 22.95

With Old Bay hand-cut fries, grillèd lemon and Old Bay tartar

### SEARED FILET TIP GNOCCHI 24.95

Spinach and local mushrooms in a creamy marsala sauce  
topped with Parmesan cheese

### HOUSEMADE MEATLOAF 18.95

With beef gravy, smashed redskin potatoes  
and chef's vegetable of the day

**ADD:** Mushrooms +4



## BRAGLIO FARMS STEAK DINNER



All steak dinners come with your choice of 2 sides and a salad

### CHEF'S CUT OF THE WEEK **MP**

#### COWBOY RIBEYE **GF** (22oz) **MP**

Bone-in ribeye for extra flavor and fork-tender  
prime marbling.

#### NY STRIP **GF** (12oz) **MP**

Rich beefy flavor and marbling. Tender and juicy!

#### SIRLOIN STEAK **GF** (12oz) **MP**

A leaner cut, tender and flavorful.

#### FILET MIGNON **GF** (10oz) **MP**

Center-cut beef tenderloin. Well marbled and fork tender.

#### STEAK ADD ONS:

Sautéed Mushrooms -or- Onions 4.95

Melted Bleu Cheese Crumbles 3.95

Seasonings 1.95

Blackened, Truffle Salt, or Wrangler Dirt (Ancho-Coffee Rub)

**THURSDAY IS STEAK NIGHT!**  
**10% OFF** any Braglio Farms Steak Dinner

## SIDES

HAND CUT FRIES  5.95

SHOESTRING FRIES  5.95

PARMESAN TRUFFLE FRIES +2.95

Upgrade hand cut or shoestring fries to  
parmesan truffle fries with roasted garlic aioli

SWEET POTATO FRIES  6.95

ONION RINGS  7.95

MAC & CHEESE  7.95

COLESLAW  **GF** 5.95

BEETS 6.95

with crumbled goat cheese

BRUSSELS SPROUTS  
WITH BACON 7.95

Add butternut squash, cranberries  
and candied pecans +2

ASPARAGUS  **GF** 7.95

SMASHED REDSKIN  
POTATOES  5.95

PIT BEANS 5.95

HOUSE SALAD  **GF** 6.95

SPINACH 5.95

CAESAR SALAD  6.95

CORNBREAD  5.95

Roasted jalapeño and smoked cheddar  
cornbread with honey butter

COLLARD GREENS **GF** 6.95

with smoked ham hocks

SAUTÉED MUSHROOMS 6.95

with red wine demi-glace

GRAVY 3.95

beef or turkey

# SANDWICHES

All sandwiches and burgers are served with potato chips and a housemade dill pickle spear.

Ask about our gluten-free roll +1

## SANDWICHES

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### OYSTER PO' BOY 16.95

Hand-breaded local oysters, lettuce, tomato, pickles, Yum Yum sauce and Old Bay on a demi baguette

### CHEESESTEAK 17.95

Shaved beef steak, sautéed onions, provolone cheese, lettuce, tomato and mayo on a toasted hoagie roll.

### BRISKET SANDWICH 17.95

8oz Braglio Farms smoked beef brisket piled high, Braglio Farms Yum Yum and Sorta Sweet sauces on a potato roll with a side of sweet Amish cole slaw

### HOUSE MADE 12HR SMOKED PASTRAMI RUEBEN 15.95

House smoked pastrami, sauerkraut, thousand island, Swiss cheese, rye bread

### PRESSED CUBANO SANDWICH 14.95

Shaved smoked pork loin, pulled pork, caramelized onions, Swiss cheese, sweet pickle chips, honey mustard, toasted ciabatta roll

### BEER BATTERED SNAKEHEAD FISH SANDWICH 16.95

Beer battered local snakehead, lettuce, tomato, pickles, old bay tartar on a potato roll

**ADD:** Cheese +1

### PULLED PORK SANDWICH 13.95

Pulled pork, vinegar based bbq sauce, sweet pickle chips, coleslaw, potato roll

### MEATBALL SUB 15.95

Meatballs, marinara, mozzarella and provolone, grated parmesan and oregano on a toasted sub roll

### MEATLOAF SANDWICH 14.95

House meatloaf, lettuce, tomato, mayo, and Texas toast

**ADD:** Cheese +1

### SHORT RIB GRILLED CHEESE 15.95

Toasted sourdough bread, cheddar, gouda, short rib, caramelized onions, tomato, tiger sauce

### CHICKEN BREAST SANDWICH 15.95

8oz. grilled or fried chicken breast on potato roll. Available 4 ways:

**BBQ**-Tossed in bbq sauce, cheddar, bacon, lettuce, tomato, mayo

**BUFFALO**-Tossed in buffalo sauce, Swiss cheese, ranch, lettuce, tomato, red onion

**KOREAN BBQ**-Tossed in Korean bbq sauce, sweet pickles, Korean pickled veg slaw

**HONEY CHESAPEAKE BLT**-100% pure honey, Old Bay, thick-cut smoked bacon, lettuce, tomato, mayo on a potato roll



## BURGERS

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### BRAGLIO BURGER 14.95

Premium hand-formed beef burger with lettuce, tomato and mayo

### BRAGLIO BACON CHEESEBURGER 17.95

Premium hand-formed beef burger with smoked bacon, American cheese, lettuce, tomato and mayo

### SMOKEHOUSE SMASHBURGER 17.95

Double smash burger, smoked brisket, smoked gouda and cheddar cheese, Sorta Sweet sauce and a thick cut onion ring

### CLASSIC DOUBLE SMASHBURGER 15.95

Double smashburger, American cheese, lettuce, tomato, mayo, onion, pickles, ketchup and mustard

### SINGLE SMASHBURGER 12.95

Single smashburger with lettuce, tomato and mayo

### VEGGIE BURGER 12.95

Roasted vegetable burger, lettuce, tomato, onion, pickles and mayo

## HOT DOGS

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served with chips and a pickle

### OLD FASHIONED DOG 6.95

### CHEESE DOG 8.95

### CLASSIC CHILI DOG 9.95

Chilli and cheese

### THE LOADED DOG 10.95

Chilli, cheese, onions and jalapeños

### CAROLINA DOG 10.95

Pulled pork, coleslaw and honey mustard

# PIZZA

## 12" SPECIALTY PIZZAS

### PESTO CAPRESE 22.95

choice of basil or sundried tomato pesto, fresh mozzarella, baby heirloom tomatoes, basil, arugula, shaved parmesan, truffle oil, and a drizzle of balsamic glaze

### BBQ CHICKEN PIZZA 24.95

bbq sauce, cheddar-jack cheese, pulled chicken, crumbled bacon, red onions, tomatoes, jalapeños, scallions

### BUFFALO CHICKEN PIZZA 24.95

buffalo sauce, mozzarella/provolone, pulled chicken, crumbled blue cheese, red onion, scallions, ranch drizzle

### MUSHROOM, SPINACH & GOAT CHEESE PIZZA 22.95

local mushroom, spinach, goat cheese, roasted tomatoes, roasted garlic, balsamic glaze

### HAWAIIAN PIZZA 24.95

ham, pineapple, prosciutto, tomato sauce, mozzarella/provolone

### BACON CHEESEBURGER PIZZA 24.95

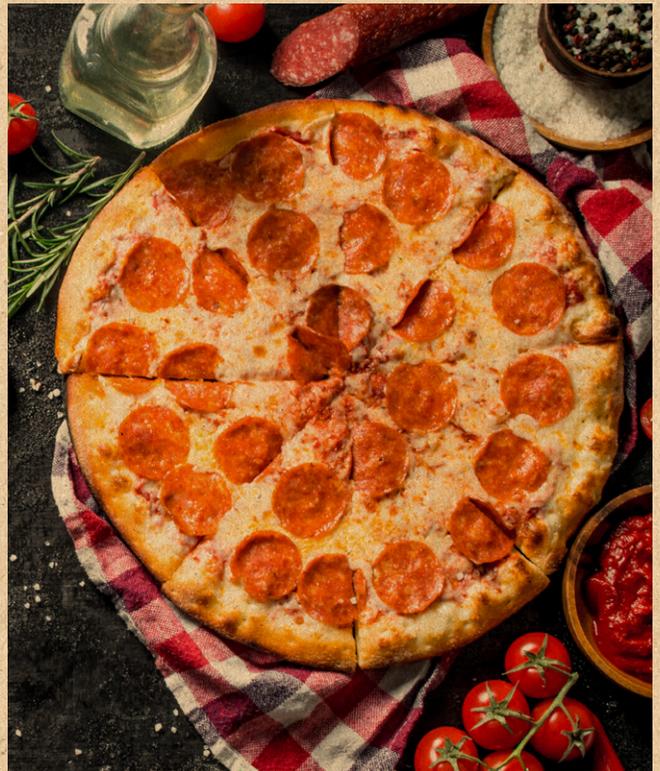
pizza sauce, mozzarella/provolone, ground beef, crumbled bacon, onions, tomatoes, pickle chips, cheddar-jack cheese, thousand island drizzle

### WHITE PIZZA 20.95

ricotta spread, mozzarella/provolone, baby heirloom tomatoes, spinach, shaved parmesan

### CRAB PIZZA 26.95

crab dip, cheddar-jack cheese, Old Bay, scallions



## BUILD YOUR OWN

Cheese Pizza 19.95

+1 for each additional topping

### SAUCES

Pizza Sauce

Basil Pesto

BBQ

Crab Dip

Ricotta Spread (White Pizza)

Sundried Tomato Pesto

Buffalo

### CHEESES

Mozzarella/Provolone

Cheddar-Jack

Fresh Mozzarella

### TOPPINGS

#### MEATS

Ground Beef

Crumbled Bacon

Sausage

Pulled Chicken

Ham

Pepperoni

Cheesesteak Meat

#### VEGGIES

Black Olives

Bell Peppers

Tomatoes

Jalapeños

Arugula

Banana Peppers

Mushrooms

Onions

Spinach

#### EXTRA CHEESES

Mozzarella/Provolone

Fresh Mozzarella

Cheddar-Jack

Parmesan

Grated Parmesan

#### OTHER

Italian Seasoning

Garlic Butter Cup

Red Pepper Flakes

Side Peppercinis



# BEER



## DRAFTS

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ANGRY ORCHARD  
MICHELOB ULTRA  
BLUE MOON  
GOOSE ISLAND  
DOGFISH HEAD  
60 MIN IPA  
LOOSE CANNON

MILLER LITE  
SAM ADAMS SEASONAL  
SIERRA NEVADA  
HAZY LITTLE THING  
SPEED WOBBLER  
DEVILS BACKBONE  
VIENNA LAGER  
YUENGLING

## BOTTLES

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ANGRY ORCHARD  
BUDWEISER  
BUD LIGHT  
BUD LIGHT LIME  
COORS LIGHT  
COORS BANQUET  
CORONA  
CORONA LIGHT  
DOGFISH HEAD 90MIN IPA  
DOS EQUIS

HEINEKEN  
MICHELOB ULTRA  
MILLER HIGH LIFE  
MILLER LITE  
MODELO  
NATIONAL BOHEMIAN  
PABST  
STELLA ARTIOS  
YUENGLING

## CANS

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NATURAL LIGHT  
GUINNESS DRAUGHT  
TWISTED TEA ORIGINAL  
SURFSIDE ICED TEA  
COORS BANQUET

SUN CRUISER  
tea + lemonade, lemonade,  
pink lemonade  
HIGH NOON  
watermelon, pineapple,  
black cherry, peach

## NON ALCOHOLIC

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SAM ADAMS JUST THE HAZE  
N/A IPA

HEINEKEN 00

# DRINKS

Coca-Cola  
Diet Coke  
Coca-Cola Zero  
Cherry Coke  
Dr. Pepper  
Mountain Dew  
A&W RootBeer  
A&W Zero Root Beer

Sprite  
Ginger Ale  
Lemonade  
Sunkist Orange  
Southern Style  
Sweet Tea  
Unsweetened Tea

Coffee  
San Pellegrino  
Deer Park  
Bottled Water  
Topo Chico  
Sparkling Mineral  
Water

# COCK- TAILS

## BLACK CHERRY SANGRIA 12

Housemade sangria with fresh fruit, black cherry purée, served on the rocks

## APPLE SANGRIA 12

Crown Apple, apple cider, housemade cinnamon simple syrup and a splash of our house bubbly

## RANCH WATER 14

21 Seeds Cucumber Jalapeño tequila, fresh squeezed lime, club soda, Tajín rim

## WOODSTOCK GATORADE 10

Cherry vodka, triple sec, cranberry juice, sour and a splash of grenadine

## OLD FASHIONED 14

Angels Envy Bourbon Whiskey, a dash of orange bitters, housemade syrup and a Luxardo cherry

## COWBOY CRUSH 14

Jameson orange, triple sec, fresh squeezed orange juice and a splash of Sprite

## PICKLED CHERRY SOUR 12

Empress Indigo Gin, muddled homemade pickled cherries and brine

## TEQUILA CRUSH 12

Valencia Orange tequila, triple sec, fresh squeezed orange juice

## HARVEST MULE 10

Tequila, apple cider, fresh lime juice and ginger beer

## APPLE BOMB 12

Crown Apple, pineapple and cranberry

## MANGO MIMOSA 10

Prosecco and fresh mango purée

## BLACKBERRY LEMONADE 10

Crown Royal Blackberry, fresh blackberry purée and lemonade

## ESPRESSO MARTINI 14

Crown Chocolate Whiskey, Baileys, Mr Coffee Liqueur

## MOCKTAILS

### CRANBERRY APPLE CIDER 10

Apple cider, cranberry, ginger beer

### SHIRLEY TEMPLE 5

Sprite and a splash of grenadine topped with a maraschino cherry

### PEACH TEA 5

Peach purée and Southern style sweet tea

# WINE

## BY THE GLASS

Barefoot Chardonnay	6	Barefoot Merlot	6
Barefoot Sauvignon Blanc	6	Barefoot Cabernet Sauvignon	6
Barefoot Pinot Grigio	6	Josh Cellars Prosecco	8

## BY THE BOTTLE

St. Huberts The Stag Chardonnay	37	Boordy Cabernet Sauvignon	28
St. Huberts The Stag Red Blend	40	Boordy Sweetland Spiced Wassail	28
Kendall Jackson Chardonnay	41	Daou Cabernet Sauvignon	36
La Crema Chardonnay	36	14 Hands Red Blend	31
Josh Cellars Cabernet Sauvignon	32	Chateau St. Michelle Rose	31
Elk Run Annapolis Sunset Cabernet Sauvignon, Seyval Blanc	30	Joel Gott Sauvignon Blanc	30
Elk Run Sweet Catherine	35	Boordy Riesling	33
Menage a Trios Pinot Grigio	26	Boordy Chambourcin Merlot	36
King Estate Pinot Noir	50	Chateau St. Michelle Riesling	32
H3 Horse Heaven Hills Cabernet	30	Chateau d'Esclans Rose	37
		Cloudy Bay Sauvignon Blanc	66
		Conn Creek Anthology Cabernet Sauvignon	75

