
S M A L L P L A T E S T O S H A R E

Crispy Bacon Deviled Eggs (5) 12
Bacon Jam, Pickles

Oysters Rockefeller (5) 21
Spinach, Parmesan, Cream, Charred Lemon, Brown Butter Bread Crumbs

Maryland Blue Crab Dip 18
Pimento Cheese, Spinach, Crab, Lemon, Pretzel & Melba Toast

St. Michaels Oysters (6) 18
Sweet Potato Mignonette, Lemon

Blistered Shishito Peppers^{V2} 13
Virginia Peanuts, Ginger, Koji Soy Vinaigrette

S O U P & S A L A D

Wild Diver Oyster & Virginia Clam Stew Cup 12/Bowl 18
Ginger, Lemongrass, Celery Root, Garlic Ciabatta

Maryland Cream of Crab Soup Cup 14/Bowl 20
Potato, Celery, Carrots, Oyster Crackers, Old Bay

Eastern Shore Cobb Salad 16
Tomato, Corn, Bacon, Egg, Cucumber, Blue Cheese, Buttermilk Dressing

Crispy Spinach Salad^V 16
Kale, Peanuts, Quark, Delicata Squash, Cucumber, Radish, Maple Coffee Vinaigrette

Shaved Brussels Sprouts^V 16
Pomegranate, Woodbine Cheese, Preserved Fruit, Marcona Almonds, Lemon Honey Vinaigrette

The following protein choices may be added to any salad
Chicken **10**, Smoked Salmon **12**, Crab Cake **28**, Cat Fish **10**

S A N D W I C H E S

served with seasoned fries

Darland Manor Farms Cabin Burger 18
Two Patties, Sautéed Onions, American Cheese, Spread, Brioche
SUB: Turkey Burger or Impossible Burger

Maryland Catfish Sandwich 16
Tempura, Cabbage Slaw, Fish Pepper Aioli, Ciabatta

Crispy Allen Chicken Sandwich 18
Apples, Kale, Lemon Quark, Ciabatta

Maryland Crab Sammy 28
Beefsteak Tomato, Spinach, Lemon Aioli, Brioche

Vegetable Love^{V2} 16
Green Tomatoes, Avocado, Cucumber, Spinach, Radish, Sprouts, Garlic Aioli

Wines by the Glass

Sparkling

Veuve Clicquot, Brut, Champagne, France **28**
Domain Chandon, Brut Rosé, California **15**
Segura Viudas, Cava, Brut, Spain **14**
La Marca, Prosecco, Italy **14**
Domain Chandon, Garden Spritz, California **14**

White Wine

Pinot Grigio, Santa Margharita **20**
Henri Borgeois, La Porte De L'Abbaye **18**
Chardonnay, Newton "Skyside" **16**

Red Wine

Blason du Prince, Châteauneuf-du-Pape **20**
Barbera d'Asti, Damilano **16**
Rhône Blend, Vermillion **16**

V - Vegan V2 - Vegan

Please Advise Us of Any Allergies or Specific Dietary Restrictions Prior to Ordering.
The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness.
Menu Selections & Pricing Subject to Change.
Prices Exclude Tax & Gratuity.

1.26.2023