

STARTERS

Basket of Fries.....	\$7.95
Crispy Chicken Wings..... 1 lb/	\$11.95
Your choice of sauce	
Eagle Fries.....	\$9.95
Melted cheddar, bacon, scallions, ranch	
Crispy Fried Tenders.....	\$10.95
Served "naked" or buffalo style	
PEI Mussels.....	\$14.95
1 lb mussels, garlic, white wine, butter, marinara, garlic toast	
Deviled Eggs.....	\$9.95
Bacon jam, dill pickle	
5 Spice Seared Ahi Tuna.....	\$14.95
Sriracha "udon" noodles, ponzu, green onion	

Basket of Onion Rings.....	\$8.95
Bavarian Soft Pretzel Bites.....	\$10.95
Served with bacon Dijon beer cheese	
Traditional Nachos.....	\$12.95
Chili, cheddar, lettuce, tomatoes, black olives, jalapeño, salsa, sour cream	
Schroyer's Hot Crab Dip.....	\$14.95
Lump blue crab, cream cheese, cheddar, Old Bay, choice of Old Bay crostinis or soft Bavarian pretzel bites Both for \$2.00 upcharge	
Quesadilla.....	\$10.95
Jumbo flour tortilla with sautéed peppers & onions, cumin accented cheddar cheese, salsa, sour cream ADD CHICKEN \$3 ADD STEAK \$5	

SIGNATURE SOUPS & SALADS

Soup Du Jour.....	Priced Daily
Maryland Crab Soup.....	\$6.95
Blue crab, mélange of vegetables, Old Bay, tomato seafood broth	
Schroyer's Chili.....	\$6.95
Ground beef, kidney beans, chipotle, Brown Ale, tomato, cheddar, with sweet corn bread muffins	
Oriental Grilled Chicken Salad.....	\$15.95
Chopped romaine, ponzu marinated and seared chicken breast, edamame, scallions, mandarin oranges, toasted almonds, fried angel hair pasta, Thai ginger dressing	
Steak Salad.....	\$16.95
Chopped romaine, beef tenderloin, roasted red peppers, bleu cheese, black olives, Roma tomatoes, balsamic vinaigrette	
Classic Caesar Salad.....	\$11.95
Chopped romaine, herbed croutons, Parmesan cheese, classic Caesar dressing ADD CHICKEN \$3 ADD STEAK \$5	
Salad Nicoise.....	\$17.95
Grilled ahi tuna, romaine, roasted red peppers, Spanish onion, black olives, hard cooked egg, tomato vinaigrette	

LIGHTER FARE & SANDWICHES

All sandwiches served with house chips. Substitute Tavern fries, coleslaw, onion rings, or seasonal vegetable for \$1.50.

Rockfish & "Chips"	\$15.95
Ale battered rockfish tenderloins, Tavern fries, house tartar sauce	
Crab Cake Sandwich.....	\$16.95
Blue crab, Old Bay, no filler, lettuce, tomato, toasted country white bun, spicy caper remoulade	
Philly Cheese Steak.....	\$13.95
Shaved sirloin, sautéed mushrooms & onions, provolone cheese, toasted Philadelphia style roll	
The Club.....	\$11.95
Smoked turkey, bacon, American cheese, lettuce, tomato, mayonnaise	
Peruvian Grilled Ahi Tuna.....	\$15.95
Peruvian spices, grilled rare, Roma tomato, jalapeno aioli, brioche	
Fried Pork Chop Sandwich.....	\$14.95
Panko fried center cut pork chop, melted cheddar, bacon jam, tobacco onions, sunny side up egg, toasted brioche	

Pulled Pork BBQ.....	\$11.95
House made pork BBQ, toasted country white bun, & side of coleslaw	
Tavern Burger.....	\$13.95
Grilled hand patted 8oz. black angus burger with your choice of cheese & toppings, toasted country white bun SUB TURKEY OR VEGGIE PATTY	
Maryland National Shrimp Roll.....	\$15.95
Shrimp salad, old bay, romaine, Roma tomato, toasted amoroso roll	
Artisan Flatbread Pizza.....	\$12.95
Hand rolled & grilled flatbread, marinara, provolone, Parmesan cheese, oregano ADDITIONAL TOPPINGS \$1.25 EACH	
Carnitas Wrap.....	\$13.95
Warm flour tortilla, slow braised seasoned pork, creamy jalapeno sauce, lettuce, tomato, cheddar cheese	

CHEF SPECIALS

Confit Pork Belly.....	\$17.95
House dry rub BBQ, granny smith slaw, tobacco onion, black pepper chipotle BBQ glaze	
Coleman Farms Airline Chicken Breast	\$19.95
Savory brined, five cheese polenta, seasonal vegetable, buttermilk sausage gravy	
Shrimp Ceviche.....	\$17.95
Gulf Shrimp, Roma tomato, Spanish onion, cucumber, green onion, fresh jalapeno, garlic, lime, side of corn chips	
Pacific Coho Salmon.....	\$21.95
Pan roasted, crispy skin, sweet potato hash, seasonal vegetable, spicy maple glaze	
Steak Frites.....	\$21.95
6 oz. Filet Mignon, French fries, chimichurri	
Summer Tagliatelle.....	\$19.95
House made basil pesto Tagliatelle, tomato basil concasse, parmesan reggiano, artichokes, Greek olives, garlic toast	
Shrimp Cavatelli.....	\$20.95
House made squid ink cavatelli, poached gulf shrimp, roasted garlic beurre blanc, confit heirloom tomato, parmesan, lemon, garlic toast	