

STARTERS

Basket of Fries..... \$8.95
 Crispy Chicken Wings..... 1 lb/\$12.95
 Eagle Fries..... \$10.95
 Melted cheddar, bacon, scallions, ranch
 Bavarian Soft Pretzel Bites..... \$10.95
 Served with beer cheese
 Quesadilla..... \$11.95
 Jumbo flour tortilla, peppers & onions
 ADD CHICKEN \$3 ADD STEAK \$5
 Pimento Cheese Deviled Eggs..... \$10.95
 Bacon jam, pickled jalapeno
 Fried Green Tomatoes..... \$14.95
 Pimiento cheese, jalapeno strawberry jam,
 crumbled bacon
 Traditional Nachos..... \$15.95
 Chili, cheddar, lettuce, tomatoes, black olives,
 jalapeño, salsa, sour cream

Basket of Onion Rings..... \$9.95
 Fried Pickle Spears..... \$12.95
 Kosher dill pickles, panko breaded,
 Tabasco Ranch
 Crispy Fried Tenders..... \$11.95
 Served "naked" or buffalo style
 Schroyer's Hot Crab Dip..... \$17.95
 Old Bay crostinis or soft pretzel bites
 Shrimp & Grits..... \$16.95
 Peruvian seared shrimp, cheesy grits,
 crispy onions, cilantro lime crema
 Mike's Meatloaf Sliders..... \$15.95
 Broiled cheddar cheese, chipotle BBQ,
 toasted Hawaiian rolls
 Peruvian Ceviche..... \$16.95
 Spicy poached shrimp, house made salsa roja,
 cucumber, chipotle honey vin, cilantro, chips

SIGNATURE SOUPS & SALADS

Maryland Crab Soup..... \$6.95
 Schroyer's Chili..... \$6.95
 Ground beef, kidney beans, chipotle, Brown Ale, tomato, cheddar, with sweet corn bread muffins
 Oriental Grilled Chicken Salad..... \$16.95
 Field greens, ponzu marinated and seared chicken breast, edamame, scallions, mandarin
 oranges, toasted almonds, fried angel hair pasta, Thai ginger dressing
 Steak Salad..... \$17.95
 Field greens, beef tenderloin, roasted red peppers, bleu cheese, black olives, Roma
 tomatoes, balsamic vinaigrette
 Classic Caesar Salad..... \$13.95
 Chopped romaine, herbed croutons, Parmesan cheese, classic Caesar dressing
 ADD CHICKEN \$3 ADD STEAK \$5 ADD SHRIMP \$7 ADD SALMON \$7
 Togarashi Tuna Salad..... \$18.95
 Sashimi seared Ahi Tuna, edamame, crispy onions, cucumber, scallion,
 roasted red pepper, Thai ginger vinaigrette
 Strawberry Feta Salad..... \$17.95
 Strawberries, feta, field greens, cucumber, onion, limoncello vin

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LIGHTER FARE & SANDWICHES

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

1/2 lb Grilled Angus Burger..... \$15.95

Choice of cheese & toppings

SUBSTITUTE TURKEY PATTY OR

INSPIRATION FARMS MUSHROOM BURGER

Crab Cake Sandwich..... \$19.95

Blue crab, Old Bay, no filler, lettuce

tomato, toasted country white bun, tartar

The Club..... \$14.95

Smoked turkey, bacon, American cheese,

lettuce, tomato, mayonnaise

Peruvian Shrimp Tacos..... \$17.95

Spicy marinated shrimp, romaine, tomato,

shredded cheddar, creamy jalapeno sauce

Natty Bowl..... \$16.95

Cilantro lime rice, crumbled chorizo, romaine,

cheddar cheese, house made salsa roja,

chipotle honey vinaigrette

Artisan Flatbread Pizza..... \$14.95

Hand rolled & grilled flatbread, marinara,

provolone, Parmesan cheese, oregano

ADDITIONAL TOPPINGS \$1.25 EACH

Lamb Burger..... \$16.95

House made merguez, feta, cilantro, harissa,
pickle, brioche bun

Fried Bologna..... \$14.95

Butter grilled country white, German

bologna, sauerkraut, baby Swiss, dijonaise

Pulled Pork BBQ..... \$13.95

House made pork BBQ, side of coleslaw

Philly Cheese Steak..... \$15.95

Chopped sirloin, sautéed mushrooms &

onions, provolone cheese, Amoroso roll

Barbacoa Wrap..... \$16.95

Chopped sirloin, rice, avocado, onion, tomato,

lettuce, jalapeno cream sauce, cheddar cheese

Natty Chicken Sandwich..... \$14.95

Hand breaded boneless chicken, pickles,

lettuce, spicy "Boomin' Sauce," brioche bun

Fish & "Chips"..... \$17.95

Ale battered Alaskan Cod, Tavern fries,

house tartar sauce

CHEF SPECIALS

Wienerschnitzel..... \$26.95

Lightly breaded pork cutlets, lemon garlic

butter, mashed potatoes, veg du jour

Roasted Bistro Filet..... \$29.95

8oz, mashed russet potatoes, Inspiration Farms

artisanal mushroom fricassee, veg du jour

Australian Lamb Chops..... \$28.95

5oz lamb "T-bones," crispy hash browns,

veg du jour, broiled feta, harissa

Gold Dust Chicken..... \$23.95

Crispy fried chicken tenderloins, honey

mustard BBQ, "Gold Dust" glaze, Hemp's

country ham, mashed potatoes, veg du jour

Glazed Salmon..... \$26.95

Pan roasted, guajillo pepper honey glaze,

cilantro lime rice, veg du jour

Shrimp Orizaba..... \$24.95

Spicy seared shrimp, pasta, chorizo, jalapeno,

sauteed onions & peppers, chipotle cream

Mussels Puttanesca..... \$25.95

PEI mussels, white wine, garlic, tomato, capers,

black olives, served over pasta with garlic toast

Twin Crab Cakes..... \$27.95

Crispy fried russet potatoes, veg du jour,

tartar sauce

Porcini & Black Truffle Ravioli..... \$23.95

Goat cheese, lemon, butter,

rosemary, garlic toast

*Consider rounding out your meal with a
house garden salad or house Caesar salad
as a first course!*