

HOUSEMADE SOUPS

Tomato Basil	4.50 5.50
garlic croutons	
Seafood Bisque	5.50 6.50
crab, shrimp and scallops	
Chicken Gumbo	4.95 5.95
andouille, rice and okra	
Ale and Onion au Gratin	6.50
gruyere, paprika and crouton	

FRESH FROM SCRATCH. ALL DAY. EVERY DAY.

SALAD STARTERS

House ●	7.50
shredded romaine and iceberg, red onion, crispy prosciutto and gorgonzola tossed in sweet and zesty vinaigrette	
Chopped	7.75
shredded romaine and iceberg, tomatoes, crumbled bacon and creamy blue cheese dressing	
Mesclun ●●	8.95
granny smith apples, pistachios, dried cranberries, vermont cheddar, sweet onion and orange-vanilla vinaigrette	
Caesar	7.50
romaine, freshly made dressing, croutons and pecorino romano	
Garden ●	5.75
shredded romaine and iceberg, cucumber, red onion, grape tomatoes, julienne carrot and herb vinaigrette	

BEVERAGES

Iron Hill Root Beer	2.75	Hot Tea	2.25
Housemade Lemonade	2.50	Iced Tea, Iced Coffee	2.50
Cranberry, Orange or Tomato Juice	2.50	Flavored Iced Tea	2.95
Coke, Diet Coke, Sprite	2.25	Pellegrino	2.50
Coffee	2.25	Fiji Water	2.50 3.75

* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All beef and tuna dishes may be cooked to order. 3/10

APPETIZERS

Prince Edward Island Mussels	
Cochon — belgian witbier, blue cheese, bacon, garlic and leeks	11.50
Thai — red curry sauce, cilantro and fresh lime	10.95
Brabant — belgian witbier, leeks, garlic, lemon and cream	11.50
Salmon Spring Rolls •	10.95
spinach, red onion, pickled ginger, wasabi and sesame-soy dipping sauce	
Tex-Mex Spring Rolls •	9.95
fajita spiced chicken, black beans, corn, bell peppers, monterey jack, cheddar and avocado cream	
Cheesesteak Egg Rolls •	9.95
fried onions, american cheese, matchstick potatoes, ketchup and horseradish-chive sauce	
Buttermilk Fried Rhode Island Calamari	9.50
red peppers, poblano peppers, cilantro aioli and lime zest	
* Ahi Tuna Tataki •	11.95
toasted macadamia nuts, pineapple, maui onion marmalade, pea shoots, sesame-soy drizzle and sambal	
Voodoo Shrimp	11.50
spicy barbeque sauce, white rice, sour cream and green onion	
Crab Quesadilla	12.50
sweet corn, bacon, jalapeno, cheddar, monterey jack and avocado ranch dressing	
Asian Lettuce Wraps	11.95
teriyaki chicken, sesame noodles, bean sprouts, cucumbers, carrots, spicy peanut sauce and sesame-soy sauce	
Bruschetta •	7.95
vine-ripened tomatoes, roasted red and yellow peppers, capers, garlic, basil, feta, extra virgin olive oil and balsamic syrup	

SHARED PLATES

Hummus • •	9.50	Hand Cut Sweet Potato Fries • •	8.50
garbanzo bean puree, grilled soft pita, cucumbers, olive-tomato relish, roasted yellow and red peppers, feta and extra virgin olive oil		bourbon-vanilla cream, smoked paprika aioli and habanero-lime dipping sauce	
Sampler •	11.95	Pommes Frites •	4.75
tex-mex spring roll, salmon spring roll and cheesesteak egg roll with avocado cream, sesame-soy sauce and horseradish-chive sauce		house cut fries served with caramelized garlic-rosemary mayonnaise	
Buffalo Wings	6.25 12.50	House Nachos • •	8.50 11.50
blue cheese dressing and vegetable sticks		diced tomatoes, black beans, jalapenos, green onion, sour cream, monterey jack and cheddar	
Fiery Chipotle Wings	6.25 12.50	Loaded Nachos	12.50 15.50
blue cheese dressing and vegetable sticks		our house nachos with guacamole, pico de gallo and choice of fajita chicken or seasoned ground beef	

BIG SALADS

> ADD ANY CUP OF SOUP FOR 3.50

> ADD CROCK OF ALE AND OPIOP AU GRATIN SOUP FOR 4.75

Grilled Salmon •	15.50
baby arugula, imported olives, red onion, grape tomatoes, mushrooms, roasted red peppers, feta, crispy fried matchstick potatoes and balsamic vinaigrette	
* Blackened Ahi Tuna	14.95
mesclun greens, grilled red and yellow peppers, spiced pecans, sweet onion, grape tomatoes and creole mustard-malt vinaigrette	
Fajita Spiced Chicken •	13.95
shredded romaine and iceberg, pico de gallo, avocado, jalapeno, queso fresco, monterey jack, crispy tortilla strips and chipotle ranch dressing	
Teriyaki Chicken	13.50
mesclun greens, julienne carrot, grilled red and yellow peppers, mandarin oranges, crispy wontons, almonds and ginger-sesame dressing	
Mediterranean Grilled Chicken	13.95
shredded romaine and iceberg, feta, grape tomatoes, cucumbers, red onion, imported olives, pepperoncini, grilled pita and herb vinaigrette	
Grilled Chicken Caesar	12.95
romaine, freshly made dressing, croutons and pecorino romano	
Cabo Shrimp	14.50
mesclun greens, avocado, grape tomatoes, red onion, jicama, black beans, queso fresco, monterey jack and jalapeno-lime vinaigrette	
* Grilled Angus Steak	14.95
romaine, grape tomatoes, grilled red and yellow peppers, sweet onion, mushrooms, sharp cheddar and spicy garlic vinaigrette	

E X C E P T I O N A L F A R M F R E S H P R O D U C E

HEARTH BAKED PIZZAS

> CHOICE OF MALTED BARLEY DOUGH OR TRADITIONAL ARTISAN DOUGH

OUR DOUGH IS MADE FRESH DAILY USING ONLY THE FINEST INGREDIENTS

Lejon •	13.50
rock shrimp, bacon, green onion, horseradish sauce and mozzarella	
Exotic Mushroom •	11.95
truffle oil, sun-dried tomatoes, asiago and mozzarella	
Southwestern Chicken	12.50
bacon, red onion, jalapeno, smoked gouda, mozzarella and honey barbeque sauce	
Roma Tomato and Goat Cheese •	11.75
mild garlic-chile oil, mozzarella and fresh basil	
Meat Lover's	12.95
hot italian sausage, ham, bacon, pepperoni, bell pepper, red onion, asiago, mozzarella and tomato sauce	
Traditional •	10.95
mozzarella and tomato sauce	
Additional Toppings	
pepperoni, mushrooms or imported olives	1.00
ham, southwestern chicken or hot italian sausage	2.00
rock shrimp	3.00

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8 OZ ANGUS BEEF BURGERS*

S Signature Dish **V** Vegetarian

> FIELD GREENS SALAD OR FRENCH FRIES, COLESLAW + PICKLE

> ADD CUP OF SOUP FOR 3.50 > ADD CROCK OF ALE AND ΟΠΙΟΠ ΑΥ GRATIP FOR 4.75

* Bistro	11.95
boursin cheese and roasted exotic mushrooms	
* Brasserie	10.75
red onion jam and gruyere	
* Smoke House	10.95
smoked gouda, barbequed onions and bacon	
* Blue Cheese	11.50
truffled mushroom duxelle and gorgonzola	
* Cheeseburger	10.50
lettuce, tomato and choice of american, sharp cheddar, or swiss	
* Brewski •	11.50
lettuce, tomato, mushrooms, bacon and choice of american, sharp cheddar or swiss	

SANDWICHES

> FIELD GREENS SALAD OR FRENCH FRIES, COLESLAW + PICKLE

> ADD CUP OF SOUP FOR 3.50 > ADD CROCK OF ALE AND ΟΠΙΟΠ ΑΥ GRATIP FOR 4.75

Eastern Shore Crab Cake	14.50
jumbo lump crabmeat, lettuce and remoulade sauce on toasted bun	
Salmon BLT Burger	10.95
honey barbeque glazed, bacon, lettuce, tomato and roasted shallot-black pepper aioli on soft bun	
Grilled Chicken	9.95
lettuce, tomato, bacon, sharp cheddar and roasted shallot-black pepper aioli on soft bun	
Roast Turkey	9.95
avocado, baby arugula, red onion, pepper jack and shallot-dill mayonnaise on multi-grain	
Waldorf Chicken Salad	8.95
granny smith apples, walnuts and lettuce on multi-grain	
Club Wrap	9.50
roast turkey, ham, bacon, lettuce, tomato and maple mayonnaise in spinach tortilla	
Mediterranean Wrap •	8.75
hummus, cucumber, roasted red peppers, tomato, arugula, feta and balsamic syrup in spinach tortilla	
Turkey Burger •	9.95
guacamole, tomato, bacon, pepper jack and ancho-honey mayonnaise on soft bun	
House Smoked BBQ Pork •	9.50
pulled pork in memphis style barbeque sauce on toasted bun	

BREWHOUSE FAVORITES

> ADD GARDEIN OR CAESAR SIDE SALAD 3.50

Macaroni and Four Cheese	13.50
ham, sweet peas, vidalia onions and almond crumb topping	
Seafood Pot Pie	16.50
shrimp, scallops, jumbo lump crab, potatoes, mushrooms, corn, peas, sherry wine and flaky pastry top	
Shrimp Jambalaya	16.95
andouille sausage, ham, tomatoes, bell peppers and rice	
Fish and Chips	14.75
batter dipped north atlantic pollack, french fries, coleslaw and remoulade sauce	
St. Louis Ribs	17.50
chile rubbed, coleslaw, jalapeno-cheddar cornbread and honey barbeque sauce	
Chicken Pot Pie	14.50
potatoes, sweet peas, carrots, corn and flaky pastry top	
Meatloaf	14.95
buttery smashed yukon gold potatoes, haricots vert, baby carrots, crispy fried onion rings and house made gravy	

G O O D T A S T E S E R V E D F R E S H D A I L Y


HEALTHY SELECTIONS

> BIG TASTE. SMALLER PORTIONS. UNDER 600 CALORIES.

Moroccan Spiced Salmon	16.95
red onion jam, grilled fingerling potatoes and scallion sauce	
Jumbo Lump Crab Cake	17.50
frisee, grape tomato and sweet corn salad and roasted tomato-jalapeno vinaigrette	
Fisherman's Stew	15.95
shrimp, scallops, mussels and pollack simmered in a garlicky tomato-white wine broth	
* Char-Grilled Angus Sirloin	16.50
garlic roasted fingerling potatoes, asparagus, sun-dried tomato-portobella relish and dark belgian ale sauce	
Teriyaki Grilled Chicken Breast	15.50
wasabi vinaigrette dressed greens, sesame glazed asparagus, roasted red peppers and white rice	
Miso Glazed Cod	16.50
soba noodles, green onion, shiitake mushrooms and coconut-white miso broth	

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DIPPER ENTREES

 Signature Dish  Vegetarian

SERVED AFTER 5PM MON-FRI; SERVED ALL DAY SATURDAY AND SUNDAY

> ADD GARDEP OR CAESAR SALAD 3.50

Pan Seared Sea Scallops	23.50
jumbo lump crabmeat, asparagus, leek and tomato fricassee in napa valley chardonnay cream sauce	
Pan Seared North Atlantic Salmon	20.50
basmati rice, roasted peanuts, vegetable medley and thai red curry sauce	
Jumbo Lump Crab Cakes	24.95
frisee, grape tomato and sweet corn salad, pommes frites, rosemary aioli and roasted tomato-jalapeno vinaigrette	
* Hawaiian Spiced Ahi Tuna	18.50
served medium rare with buttery smashed yukon gold potatoes, wasabi vinaigrette dressed greens and sweet thai chile sauce	
Shrimp and Linguine	17.95
garlic herb butter and fresh tomatoes	
* Char-Grilled Flat Iron Steak	21.50
red chile rubbed, smoked cheddar macaroni and cheese, tri-colored peppers and onions and chipotle-lime sauce	
* Beef Tenderloin Medallions	22.50
crab and corn sauté, buttery smashed yukon gold potatoes, sautéed spinach and dark belgian ale sauce	
* Steak Frites	19.95
angus top sirloin, pommes frites and house made steak sauce	
Pan Roasted Chicken Breasts	16.95
buttery smashed yukon gold potatoes, crispy fried onion rings, asparagus and thyme pan jus	
Pan Seared Pork Tenderloin Medallions	17.50
hoisin-ginger glaze, buttery smashed yukon gold potatoes, beer braised red cabbage and chinese mustard sauce	
Cheese Tortellini	15.50
roasted red peppers, sweet peas, onions, bacon, pecorino romano and garlic cream	
add grilled chicken	4.00
add shrimp	6.00