



FIRSTS

SPRING ASPARAGUS SOUP 8
black pepper crème fresh, mushroom chips, olive oil

CALAMARI 12
oysters, clams, calamari, shrimp, okra, duo of sauces

SPRING VEGETABLE PIE 10
blue cheese, charred pepper coulis, simple salad

PORK RIBS 12
vinegar slaw, bbq sauce

MARYLAND CRAB CAKE 14
coleslaw, boardwalk fries, baconnaisse

HOECAKES

cornmeal flatbread traditionally cooked after a hard days work

PO' OYSTER 12
fried oysters, chow-chow remoulade, romaine

PANTRY 8
caramelized apples, blue cheese, frissee

PICNIC BASKET 12
pulled pork, baked beans, cole slaw, "corn on the cob"

SALADS

ARUGULA SALAD 10
blackberry ale vinaigrette, watermelon pickles, goat cheese, almonds

CAPITOL HILL SALAD 9
local apples, blue cheese, pecans, apple cider vinaigrette

+ COUNTRY "CAESAR" SALAD 9
hearts of romaine, shaved parmesan, ciabatta croutons, white anchovy

"PUT UP'S" SALAD 11
house made pickles, black pepper buttermilk dressing

SIDES 5

BOARDWALK FRIES / SWEET POTATO FRIES
SPICY GREENS / BUTTERMILK MASH
SWEET POTATO MASH / MACARONI CASSEROLE

MAIN

FRIED CHICKEN 16
maryland style, buttermilk mashed potatoes, sausage gravy

+ BURGER (BEEF OR TURKEY) 16
boardwalk fries, pimento ketchup
choice of cheese, choice of bacon or ham

SPICY SHRIMP 17
hoppin john, micro herb salad, chili-butter sauce

GRILLED HANGAR STEAK 18
sweet potato fries, trio of dipping sauces

CRISPY SOFTSHELL CRAB BLT 15
country potato salad, heirloom tomatoes, benton bacon, tartar sauce

BLACKENED CATFISH 16
confit fingerling potatoes, seasonal vegetables, pomegranate
vinaigrette

COUNTRY PASTRAMI "REUBEN" 16
rye bread, chow chow, swiss cheese, chips

RAVIOLI 18
seasonal vegetables, fresh herbs

SALMON 17
roasted stone fruit, wheat berries, black pepper fennel sauce

CRISPY TROUT 15
arugula-fennel salad, sweet corn salsa, lemon-thyme vinaigrette

WINES BY THE GLASS

Sauvignon Blanc 2008 Palo Alto Reserva, Chile 10

Chardonnay 2007 Alain Normand Mâcon La Roche-Vineuse 12

Pinot Blanc Rose 2008 Belle Glos Mendocino County 12

Pinot Noir 2007 Castle Rock Russian River Valley 12

Merlot 2005 Alcance Maule Valley, Chile 12

Syrah, Jean Luc Colombo "La Violette" Languedoc 10

Cabernet Sauvignon 2006 Bishop's Peak Paso Roblest, CA 11

Owner Chef: Art Smith

Executive Chef: Travis Timberlake

18% service charge will be added to parties 6 or more.

+ consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

LUNCH