


STIRRED AND SHAKEN

While the origin of the martini is unknown, it dates back to the late 19th century when many variations used gin and vermouth. Today's martinis use premium vodkas, gins and vermouths. Our martinis are stirred and shaken to properly combine the ingredients while limiting dilution.

- 14 **Ultimate Martini**
Belvedere Unfiltered is made with Dankowskie Diamond Rye, but left unfiltered for a distinctive sea air flavor and creamy mouthfeel. It's a whiskey drinker's vodka.
- 13 **Contemporary Cosmopolitan**
Grey Goose shaken with Cointreau, Cranberry Juice and Muddled Limes as a nod to the Cosmopolitan, made popular in the 1990s.
- 14 **Lemon Drop**
The Botanist Gin has flavors of Lavender, Lemon Peel and Herbs. Shaken with Fresh Lemon and garnished with a Basil Leaf.
- 14 **Botanical Martini**
Hendrick's Gin is from Scotland, has notes of Cucumber and Rose and is paired beautifully with the Citrus flavors of Lillet.

WHISKEY OR RYE  Created in the 1870s, the original Manhattan was made with rye whiskey. Today there are many varieties of whiskies, from small batch rye to traditional bourbon, with distinct flavors that we carefully pair with unique vermouths and bitters.

- 13.5 **Rye Manhattan**
Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.
- 14 **Craft Manhattan**
Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.
- 13.5 **46 Manhattan**
Maker's 46 has a bouquet of Vanilla, Nutmeg and Caramel and is paired with Carpano Antica Sweet Vermouth. Stirred with Angostura Bitters.
- 14 **Royal Manhattan**
Crown Royal Black, a Canadian Whisky made from a blend of Whiskies has a bouquet of Maple and Vanilla. Stirred with Martini Rosso Vermouth and Angostura Bitters.

TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

- 13 **Moscow Mule**
Ketel One Vodka and Ginger Beer.
- 12 **Champagne Cobbler**
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 14 **American Smash**
Tito's Handmade Vodka muddled with Lemons, Basil, Strawberries and Sugar.
- 13 **Knickerbocker**
Bacardi Superior Rum, Fresh Lime, Raspberry Purée, Grand Marnier Raspberry Peach.

WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 14 **Elevated Margarita**
Avión Silver Tequila comes from the Highlands in Mexico and has a clean bouquet of Citrus, Vanilla, Pineapple and Salt. Shaken with Cointreau.
- 14 **Third Generation Margarita**
Sauza Tres Generaciones Reposado Tequila comes from the Lowlands of Mexico and has a bouquet of White Pepper, Vanilla and Oak. Shaken with Cointreau, Fresh Lime and Agave Nectar.
- 15 **Añejo on the Rocks**
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Agave Nectar.
- 14 **Smoky Margarita**
Del Maguey Vida Mezcal has a heavy, smoky flavor, akin to a Single Malt Scotch and is shaken with Grand Marnier.

HOMEGROWN  Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

- 14 **Salted Gin Gimlet**
The Botanist Gin, Fresh Lime and Celery Bitters.
- 13 **Mr. John Collins**
Bols Amsterdam Genever Gin, Fresh Lemon, Sugar and Club Soda with Chamomile Bitters.
- 13 **Adult Arnold Palmer**
Deep Eddy Sweet Tea Vodka, Fresh Lemon and Iced Tea.
- 13 **Blackberry Whiskey Sour**
Made with Jack Daniel’s Tennessee Whiskey, Lemon Juice, Simple Syrup and Blackberry Purée.

WHAT’S BREWING

- 6.25 **AMERICAN**
Budweiser / Bud Light
Michelob ULTRA / Miller Lite
- 7.25 **PREMIUM**
Stella Artois / Sam Adams Boston Lager
Corona Extra / Redbridge, gluten-free
Guinness / Heineken
Amstel Light
St. Pauli Girl, na
- 7.5 **REGIONAL**
Yuengling Lager, PA
Dog Fish 60 Minute IPA, DE / Flying Dog, MD

WINES BY THE GLASS

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

9

SPARKLING WINES

Maschio, Prosecco, Brut DOC
Treviso, Veneto, Italy 187ml

12

Le Grande Courtâge, Blanc de Blancs, Brut, "Grande Cuvée"
France 187ml

12.5

Chandon, Rosé
California 187ml

6 oz pour | 9 oz pour

13.5

18

WHITE WINES

Santa Cristina, Pinot Grigio
Sicily, Italy

10.5

14

Kris, Pinot Grigio, "Artist Cuvee"
delle Venezie, Italy

11

14.75

Joel Gott, Sauvignon Blanc
California

13

17.25

Whitehaven, Sauvignon Blanc
Marlborough, New Zealand

11

14.75

Hidden Crush, Chardonnay
Central Coast, California

12.5

16.75

Kendall-Jackson, Chardonnay, "Vintner's Reserve"
California

6 oz pour | 9 oz pour

14

18.75

RED WINES

Elouan, Pinot Noir
Oregon

12

16

Hahn, Pinot Noir, "Nicky Hahn"
California

11.5

15.25

Charles Smith Wines, Merlot "The Velvet Devil"
Columbia Valley, Washington

12

16

Genesis by Hogue, Meritage
Columbia Valley, Washington

10

13.25

Terrazas Alto del Plata, Malbec
Mendoza, Argentina

11

14.75

Raymond, Cabernet Sauvignon, "R. Collection, Lot No. 3"
Napa Valley, California

11.5

15.25

Louis M. Martini, Cabernet Sauvignon
California

SMALL BITES

- 14 **Hot + Healthful**
rustic vegetable soup, grilled kale salad, balsamic drizzle, pear chip, unfiltered olive oil
- 14 **Bisque + Brioche**
maryland crab bisque, griddled brie and goat cheese brioche
- 15 **Fried Local Oysters**
housemade pickles, fennel aioli
- 16 **Cheese Board**
fresh honeycomb, fig vin cotto
- 15 **Local Charcuterie Board**
pickled veggies, assorted mustards, crostini
- 13 **Dry Rubbed Crispy Wings**
housemade bbq or buffalo sauce, blue cheese dressing
- 16 **Tuna Street Tacos**
crispy corn tortilla shells, guajillo aioli, pickled cabbage
- 16 **Jumbo Lump Crab Cake Sliders**
preserved lemon aioli, red onion marmalade, cilantro-lime tartar

ARTISAN PIZZA

- 17 **Duck Confit**
red pepper relish, maytag blue cheese, crispy shallots, bbq sauce
- 16 **Wild Mushroom**
gruyère cheese, fresh arugula, truffle oil, fennel pollen

BIGGER BITES

- 17 **Piedmont Farms Dry-Aged Burger**
smoky blue cheese, pickled onion, arugula, over easy egg, rustic roll
house cut fries, chips, or salad
- 47 **Prime 12oz NY strip**
sage-cipollini onion bread pudding, roasted brussel sprouts and sopressata, housemade steak sauce
- 15 **Housemade Black Bean-Quinoa Burger**
caramelized onion, goat cheese-chive spread, whole grain kaiser roll
house cut fries, chips, or salad
- 15 **Brat and Kraut**
local bratwurst sausage, purple sauerkraut, heirloom potato salad, spicy mustard
- 16 **Dogfish 60 Minute IPA Fish and Chips**
hand cut fries, cilantro-lime tartar

* Consuming raw or undercooked Meats, Poultry Seafood, Shellfish or Eggs may increase your risk for food borne illness, especially if you have certain medical conditions.