

STARTERS

- HUSH PUPPIES** 10
corn meal, tallow fried, spicy honey ranch
- FRIED GOAT CHEESE** 15
panko crusted, jalapeño infused honey
- BAKED BRIE** 14
blackberry jam, toasted almonds, honey, apples, crostini
- ROASTED OYSTERS** 12
garlic herb butter
- COCONUT SHRIMP** 14
lightly breaded, flash fried, spiced honey ranch
- MUSSELS** 16
white wine, bacon, blue cheese, garlic, caramelized onions
- CRAB DIP** 19
lump crab, cheese blend, old bay
- VENISON MEATBALLS** 14
lingonberry gravy
- BEER BRINED WINGS** 14
bbq, buffalo, hot honey bourbon, Old Bay, house dry rub, Nashville hot

SOUPS & SALADS

ADD: CHICKEN 8 SHRIMP 8 SALMON 9 STEAK* 10

- CLAM CHOWDER** 10
chopped clams, bacon, potatoes, cream broth
- VENISON CHILI** 10
ground venison, beans, sour cream, cheddar cheese, green onion, french baguette on side
- FARMER'S SALAD** 16
mixed greens, sprouts, cherry tomatoes, sunflower seeds, goat cheese, red onion, berries, chickpeas, herb yogurt dressing
- KALE & ROMAINE CAESAR** 14
sourdough croutons, shaved parmesan, roasted garlic caesar dressing
- SALMON SALAD*** 21
local mixed greens, spinach, avocado, pickled red onion, shaved fennel, feta cheese, sprouts, strawberries, roasted almonds, strawberry rhubarb dressing
- STEAK & BRUSSELS SALAD*** 23
grilled filet tips, romaine, baby kale, blue cheese, bacon, heirloom tomatoes, crispy brussels leaves, red onion, buttermilk herb dressing

SANDWICHES

CHOICE OF: FRITES, CHIPS OR SALAD

- BATTLEFIELD BURGER** 19
8 ounce Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli, brioche bun
- SPICY AVOCADO BURGER*** 19
8 ounce Angus beef, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado, brioche bun
- RIBEYE & CHEESE** 24
shaved prime rib, American, Gruyère cheese, caramelized onions, mushrooms, truffle aioli, au jus, sub roll
- SPICY FRIED CHICKEN** 18
Nashville sauce, pickles, coleslaw, garlic aioli, brioche bun
- PULLED PORK BBQ** 17
house smoked pork shoulder, house bbq sauce, coleslaw, crispy shallots, brioche bun
- CRAB B.A.L.T** 21
crab, bacon, avocado, lettuce, tomato, remoulade,
- SHORT RIB GRILLED CHEESE** 16
ancho-chili short ribs, Gruyère cheese, aged cheddar, arugula, caramelized onions, Texas toast

OYSTERS

HALF DOZEN 18 | DOZEN 34

EASTERN SHORE

cocktail sauce, fresh horseradish, mignonette, lemon

ENTREES

- FRIED CHICKEN** 28
buttermilk brined, jalapeño honey, truffle mac
- PORK CHOP** 31
14 ounce, bone-in, maple glaze, brussels sprouts, smoked gouda mashed potatoes
- FISH & CHIPS** 22
beer batter cod, coleslaw, remoulade, fries
- ROCKFISH** 31
pan seared, honey glazed, green beans, rice
- BLACKENED SALMON** 28
lemon butter, roasted corn relish, rice
- CRAB CAKES** 34
eastern shore crab, remoulade, house cut fries
- LINGUINE & CLAMS** 29
New England clams, garlic butter, parmesan
- SHORT RIB** 28
24hour, potato puree, red wine demi glaze, crispy onion
- FILET MIGNON*** 7OZ 39 OR 10OZ 48
1855 Angus filet, peppercorn sauce, garlic herb butter, ale mushrooms

SHARED SIDES

- HOUSE CUT FRITES** 8
parsley, truffle aioli, ketchup
- SMOKED GOUDA MASHED** 11
cream, garlic, smoked gouda cheese
- HOUSE CUT CHIPS** 8
maldon flaky salt, truffle aioli
- BRUSSELS SPROUTS** 12
crispy shallots, applewood bacon, maple-mustard vinaigrette
- FIVE CHEESE TRUFFLE MAC** 14
five cheese sauce, toast garlic panko breadcrumbs
- GREEN BEANS** 10
herb butter
- ALE MUSHROOMS** 8
lager, butter

DESSERTS

- CHOCOLATE BROWNIE** 9
caramel, chocolate, vanilla ice cream
- KEY LIME MASON JAR** 9
toasted coconut, whipped topping
- APPLE PIE MASON JAR** 8
spring hill apples, ice cream, hot caramel
- ICE CREAM FLIGHT** 8
3 seasonal flavors
- REESE'S PEANUT BUTTER PIE** 10
peanut butter, creamy chocolate, reese's chunks
- LEMON MASCARPONE CAKE** 8
creamy lemon, vanilla cake

consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illness
we proudly use beef tallow in replacement of seed oils*