



Lunch Menu

SOUP

CREAM OF CRAB | *fresh Maryland lump crab, touch of sherry, hint of Old Bay* | 9 | 15

MARYLAND CRAB | *Natty Boh tomato broth, Maryland lump crab, mixed vegetables, Old Bay* | 8 | 14

SALAD

CAESAR SALAD | *romaine, baby arugula, crumbled garlic crostini, fried capers, Pecorino Romano, house-made Caesar dressing* | 9 | 14

CHOPPED SALAD | *seasonal greens, cucumbers, red peppers, tomato, asiago cheese, chopped egg, dried cranberry, smoked bacon, roasted sunflower seeds, chipotle ranch or balsamic vinaigrette* | 15

PATALIE | *field greens, grape tomato, shaved carrot, red onion, local radish, balsamic vinaigrette* | 8 | 13

WATERMELON & FETA SALAD | *compressed watermelon, sheeps milk feta, baby arugula, mint, shaved red onion, toasted pepitas, lavender herb vinaigrette* | 16

ADD *chicken* | 9 | *U-15 Gulf shrimp* | 12 | *Gulf shrimp salad* | 13 | *Verlasso Salmon* | 14 | *prime filet tips* | 16
Ahi tuna | 16 | *crab cake* | MP | *scallops* | MP |

APPETIZER

ARTISINAL CHEESE AND CHARCUTERIE BOARD | 29 | 44

BEEF CARPACCIO | *juniper rubbed prime beef tenderloin, espresso black garlic crema, pickled shallots, crispy leeks, dressed micro arugula, sea salt, truffle oil, shaved Parmesan Reggiano, garlic crostini* | 17

FRENCH DIP BAO BUNS | *shaved prime rib, sriracha onions, tiger aioli, gruyere cheese sauce, au jus* | 17

CHAR GRILLED OYSTERS | *local Chesapeake oysters, parsley, lemon, truffle herb compound butter, aged parmesan, crusty bread, charred lemon* | 16

CHICKEN FRIED DEVILED EGGS | *buttermilk and herb marinade, B&B pickle relish, rosemary hot sauce, chives* | 11

TUNA TOSTADA | *cast iron seared sushi grade Ahi tuna, crispy corn tortilla, Richardson's charred corn salsa, burnt avocado crema, salsa verde, picked cilantro* | 17

OLIVIA'S MUSSELS | *PEI mussels, nduja, spicy Italian sausage, charred onions, garlic, confit tomato, pomodoro sauce, charred focaccia* | 17

FRIED GREEN TOMATOES | *Richardson Farms corn meal dusted, herb and Old Bay encrusted, jumbo lump crab, sherry cream, dressed greens, roasted tomato vinaigrette* | 18

LONG STEM ARTICHOKES | *marinated and sous vide grilled artichokes, shaved Grana Padano, charred lemon, sweetie drops, 25 year aged balsamic of Modena, Maldon salt, baby arugula, EVOO* | 15

CHEESESTEAK EGG ROLLS | *shaved ribeye, caramelized onions, Coopers American, chipotle ketchup* | 14

SIDE

HOUSE CUT FRIES | 4 | **MAC AND CHEESE** | 7 | *add crab* | 17 |

SEASONAL VEGETABLE | 4 | **STEAKHOUSE CREAMED CORN** | 6 | **SEASONAL RISOTTO** | 8 |

BIG BOY BAKED BEANS | 7 | **LOW COUNTRY POTATO SALAD** | 5 |

ZACK TRABBOLD: EXECUTIVE CHEF / OWNER | **MIKE FUGGITTI: CORPORATE EXECUTIVE CHEF** |
MIKE EVERD: CORPORATE EXECUTIVE CHEF | **NICOLE STANDISH: GENERAL MANAGER**

PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED | \$3.00 CHARGE FOR ALL SPLIT PLATES | CONSUMING RAW OR UNDERCOOKED
FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



Lunch Menu

SANDWICH

BUTTERMILK CHICKEN SANDO | *AWARD WINNING SANDWICH FROM THE WORLD FOOD CHAMPIONSHIPS

pickle brined chicken, herb and buttermilk marinade, double crusted and flash fried, Sweet onion rosemary hot sauce, bacon jam, B&B pickles, black pepper slaw | 16

SHORT RIB GRILLED CHEESE | *aged cheddar, Coopers American, caramelized onion, millionaire bacon, Chef's seasonal jam* | 17

THE LOCAL | *Braveheart Farm 8oz steak burger, caramelized onions, gruyere, local baby arugula, charred tomato, truffle aioli, apple wood smoked bacon, brioche bun* | 15

THE BOURDAIN | *Braveheart Farm 8oz steak burger, Coopers American, special sauce, lettuce, tomato, B&B pickle, shaved onion, brioche bun* | 14

HOT HAM AND CHEESE | *local baked focaccia waffle sando, imported Italian Levoni ham, aged cheddar, Coopers American, heirloom tomato, side special sauce* | 15

CRAB CAKE SANDWICH | *Maryland style colossal lump crab cake, heirloom tomato, frisée, Local signature aioli, brioche bun* | MP

THE BETTY DIXON | *grilled chicken, millionaire bacon, aged cheddar, fig jam, arugula, shaved pickled jalapenos, crispy onions* | 14

HOT ITALIAN | *imported Italian Levoni ham, sopresatta, pepperoni, salami, aged provolone, hot pepper spread, roasted garlic aioli, field greens, heirloom tomato, red onion, crusty bread* | 17

TURKEY SANDO | *brined and roasted turkey breast, Chef's seasonal chutney, roasted garlic aioli, dressed baby arugula, heirloom tomato, millionaire bacon, country white bread* | 16

SHRIMP SALAD WRAP | *Natty Boh and Old Bay poached Gulf shrimp, celery, onion, capers, lemon zest, baby arugula, heirloom tomato, tortilla* | 17

ENTREE

BEEF STROGANOFF | *fresh house-cut pappardelle pasta, Braveheart Farm's prime filet tips, roasted exotic mushroom, fresh herbs, sour cream, bone marrow beef broth, braised Cipollini onions, bleu cheese* | 35

AIRLINE CHICKEN | *sous vide ABF double airline breast, Sagamore infused chipotle BBQ, big boy baked beans, low country potato salad, house-baked everything biscuit* | 29

PORTOBELLO | *grilled portobello, balsamic and EVOO marinated, charred artichoke, baby spinach, cherry tomato, agro dulce Cipollini onions, roasted tomato vinaigrette, olive tapenade, deconstructed goat cheese croquette* | 25

CRAB CAKES | *duo of Maryland style colossal crab cakes, malt fries, seasonal vegetable, Local aioli, charred lemon* | MP

VERLASSO SALMON | *char grilled Verlasso salmon, sous vide and grilled artichokes, black lentils, confit tomato, baby spinach, Cipollini onion, sweet corn velouté, sugo vinaigrette* | 38

DAYBOAT SCALLOPS | *porcini encrusted U-10 Dayboat scallops, roasted wild mushroom risotto, sweet corn velouté, tomato vinaigrette, charred corn and roasted shishito pepper maque choux* | 44

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