

# APPETIZERS

🍷 = \$3 Off During Happy Hour

## Soup du Jour - Daily Offering

### Confit Chicken Wings 🍷

Celery, Smoked Tomato Ranch or House Blue Cheese Dipping Sauce  
Buffalo | Old Bay | Honey Old Bay | White BBQ | Root Beer BBQ \$14

### Maryland State Fair

Old Bay Funnel Cake, Crab Fondue, Corn Salsa, Chives \$19

### Garlicky Herby Mozzarella Sticks 🍷

House Red Sauce \$12  
Make it Nashville Hot with Smoked Tomato Ranch or House Bleu Cheese Dipping Sauce \$1

### Oyster Rockefeller

Bacon Jam, Spinach, Banging Butter, Buttery Crumbs, Chili Oil \$21

### 4 B's Brussels 🍷

Fried Brussels, Blue Cheese Crumbles, Bacon, Balsamic \$12

### Greek Fries

Greek Vinaigrette, Feta Cheese, Tzatziki Sauce, Roasted Red Peppers, Cucumber, Pickled Red Onion, Dill \$13

### Seasonal Burrata

Spiced Apricot Jam, Arugula, House Pita, Sesame Brittle \$15

### Smoked Fish Dip 🍷

Crackers, Capers, Lemon \$15

### Seared Scallops

Seared Scallops, Butternut Squash Puree, Bacon Jam, Quinoa, Chili Oil \$19

### Braised Pork Belly

Good Mustard, Apple Fennel Salad \$17

# SALADS

### Cider Mill Salad

Apples, Red Onion, Blue Cheese, Candied Pepitas, Mixed Greens, Maple Cider Vinaigrette \$16

### Cobbeque

Avocado, Bacon, Corn, Blue Cheese Crumble, Cherry Tomato, BBQ Corn Chips, Hard Boiled Egg, Mixed Greens, Carolina Gold Vinaigrette \$18

### Kale Farro Salad

Roasted Butternut Squash, Pickled Golden Raisins, Red Onion, Beet Purée, Citrus Vinaigrette \$15

### D's Beet Salad

Braised Beets, Goat Cheese, Blood Orange, Arugula, Citrus Vinaigrette \$15

### Sesame Tuna Bowl

Wasabi Sesame Crusted Tuna, Broccoli, Cucumber, Fresno Pepper, Apricot, Cilantro, Carrots, Forbidden Rice, Ginger Lime Vinaigrette \$21

**Add Ons:** Pulled Chicken, Grilled Chicken or Buttermilk Fried Chicken \$6 | Chilled Lump Crab \$15 | Crab Cake \$17 | Seared Ahi Tuna \$12

# BRICK OVEN PIZZA

Pizzas coming from our Brick Oven may be served at a different pace than food from our main kitchen. Thank you for your understanding!

### Featured Pizza

Ask your server for current selection details.

### Figgy Piggy

Fig Jam, Prosciutto, Goat Cheese, Tavern Blend Cheese, Red Onions  
Aged Balsamic, Baby Arugula \$18

### Buffalo Going Wild

Ranch, Buffalo Chicken, Tavern Blend Cheese, Bleu Cheese, Green Onions,  
Buffalo Sauce \$16

### The Tiki

Honey BBQ, Ham, Bacon, Pineapple, Red Onion, Pickled Jalapeno, Tavern Blend Cheese, Cilantro \$16

### Truffle Shuffle

Alabama White BBQ, Roasted Wild Mushrooms, Tavern Blend Cheese,  
Smoked Cheddar, Truffle Oil, Basil \$18

### Main Street Margherita

Red Sauce, Light Tavern Blend Cheese, Fresh Mozzarella, Fresh Tomato,  
Parmesan, Basil, Garlic Oil \$12

### Holy Smoke

Alabama White BBQ, Tavern Blend Cheese, Cheddar, Root Beer BBQ  
Sauce, Pulled Chicken, Pickled Jalapeno, Corn, Hardwood Smoke \$17

### The Sinatra

Garlic Oil, Red Wine Braised Sausage, Onions & Bell Peppers,  
Tavern Blend Cheese, Ricotta \$17

### The Carnivore

Ground Beef, Salami, Pepperoni, Tavern Cheese, Red Sauce, Ricotta \$19

## PIZZA POWER LUNCH

Available Monday-Friday | 11am-3pm, Dine-In Only

### NY Slice of Pizza & Garden Salad

Oversized Slice of Cheese Pizza,  
Mixed Greens Salad, House Vinaigrette, Soda  
Additional toppings available  
for an upcharge  
\$10

## BUILD YOUR OWN

Not available for half price on Mondays

Tavern Blend Cheese and Choice of Sauce \$9  
Substitute Vegan Cheese \$1  
Substitute Cauliflower Crust \$3 - Gluten Reduced

### Sauces:

Red Sauce, Alabama White BBQ, Root Beer BBQ, Honey BBQ, Garlic Oil,  
Fig Jam, Buffalo Sauce

### \$1 Toppings:

Crumbled Bleu Cheese, Aged Parmesan, Bell Peppers, Red Onions, Pickled Jalapeño,  
Corn, Basil, Tomatoes, Roasted Garlic Cloves, Spicy Honey, Hardwood Smoke,  
Arugula, Aged Balsamic

### \$2 Toppings:

Truffle Oil, Pepperoni, Roasted Mushrooms, Roasted Pineapple, Fresh Mozzarella,  
Cheddar Cheese, Ricotta Cheese, Goat Cheese

### \$3 Toppings:

Bacon, Pulled Chicken, Buffalo Chicken, Prosciutto, Ham, Red Wine Braised Sausage,  
Ground Beef, Salami

# ENTRÉES

### Crab Cake Entrée

Haricot Vert, Duck Fat Fingerlings, Tartar Sauce  
\$32 single | \$50 double

### Roasted Garlic Butternut Squash Pasta

Shells, Pepita Crumble, Crispy Prosciutto \$19  
Add: Chicken \$6

### Short Rib Pot Pie

Puff Pastry, Root Vegetables \$27

# SANDWICHES

Served with choice of one side: House Chips | Hand Cut Fries | Old Bay Fries  
Bacon Fat Fries \$2 | Duck Fat Fingerlings \$2 | Side Salad \$4 | Haricot Vert \$4 |  
Mac & Cheese \$6 | Cup O' Soup \$4

### Crab Cake Sandwich

Crab Cake, Shreddy, Tartar Sauce, Farm Tomato, Challah Bun \$32

### The Tavern Burger

Creekstone Farms, Havarti Cheese, Bacon Jam, Caramelized Beer Onions,  
Challah Bun, Garlic Aioli \$20  
Add: Sunny Side Up Egg \$2

### Awesome Smash Burger

2 1/4lb. Creekstone Farms, American Cheese, Awesome Sauce,  
Shaved White Onions, Shreddy, Pickles, Challah Bun \$19  
Add: Sunny Side Up Egg \$2

### Bird's the Word

Buttermilk Fried Chicken, Pepperoncini Slaw, House Pimento Cheese,  
Pickles, Spicy Honey Drizzle, Challah Bun \$17  
Make it a "Fire Bird" (Nashville Hot) \$1

### Ham Panini

Apple, Cheddar Cheese, Good Mustard, Arugula, Grain Bread \$16

### Al Pastor Tacos

Braised Pork Belly, White Onion, Cilantro, Ancho Roasted Pineapple \$16

### Fork & Knife Eggplant Parm

Panko Breaded Eggplant, Brioche Baguette, Red Sauce, Mozzarella, Basil,  
Roasted Red Peppers \$15

### Fried Fish Sandwich

Beer Battered Cod, Tartar Sauce, Shreddy, House Pickles \$15

### Short Rib Dip

Horseradish Aioli, Caramelized Beer Onions, Gruyere, Au Jus, Brioche Baguette \$19

# DESSERTS

### Espresso Love

Almond Sponge Cake, Espresso Mousse, Espresso Ganache \$9

### Half Baked Blondie

Whipped Cream, Chocolate Drizzle, S'mores Ice Cream \$10

### Carrot Cake

Cream Cheese Anglais, Candied Walnuts \$9

### Always Ice Cream

Choice of Flavor: Vanilla | S'mores | Seasonal Offerings  
1 scoop for \$4 | 2 scoops for \$6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.