



## SHARE (IF YOU WANT)

### CHARCUTERIE BOARD

Seasonal selection of fine meats, cheeses & accouterments | \$17/\$22

### WILD MUSHROOM DANISH

Shiitake, oyster & cremini mushrooms & parmesan sauce on pastry | \$12

### DEVILISH EGGS

Avocado, smoked salmon, caviar & candied bacon | \$10

### CROQUETTES

Crispy mashed potatoes, colby jack cheese. Served with poblano sauce | \$9

### CHORIZO CLAMS

Chorizo, littleneck clams, "burnt onions", white wine, lemon & scallions | \$14

### RABBIT "POPPERS"

Italian long hot peppers, shredded rabbit, cheese & garlic wrapped in prosciutto & grilled | \$14

### OYSTERS

Chef's selection with cocktail & mignonette | \$2.50 each

## SOUP & SALAD

### FRENCH ONION

A classic favorite | \$7

### GUMBO

Jumbo shrimp, crawfish, andouille & chicken | \$14

### ANCHO CHILI

Flank steak, black beans, dark chocolate & ancho chiles | \$12

### SONORA CAESAR

Romaine, shaved parmesan, avocado caesar dressing \$14 | Add chicken \$5, shrimp \$6 or steak \$7

### BACON & BRUSSELS

Crispy bacon, brussels sprouts, pomegranate & feta \$16 | Add chicken \$5, shrimp \$6 or steak \$7

### CHARRED OCTOPUS

White bean puree, spinach, pickled grapes, hazelnuts & lemon vinaigrette | \$16

## BAR FAVORITES

### CLASSICS

#### BOURBON-GLAZED RIBS

Six meaty spare ribs | \$18

#### WINGS

Six jumbo wings, buffalo, scotch bonnet, poblano, old bay & butter, mole' | \$11

#### RIBS/WINGS COMBO

Three spare ribs & three wings of your choice | \$18

#### NACHOS

Choose flank steak, barbacoa pork or crab | \$16

### TACOS

#### VIETNAMESE SHRIMP

Ginger slaw, cucumbers, cilantro, sriracha & fish sauce | \$14

#### CHORIZO & POTATO

Pico, cheese & caramelized onions | \$14

#### FAJITA CHICKEN

Peppers, onions & mole' sauce | \$14

## POUTINES

### NEW YORK

Shredded buffalo chicken, cheese sauce & crumbled blue cheese | \$14

### THE MARYLAND

Lump crab meat, cheese sauce, old bay & scallions | \$16

### CLASSIC CANADIAN

Gravy, cheese curds & scallions | \$14

# OUR ENTREES

Add a side garden or side caesar | \$3

## FLANK STEAK BOARD

1 lb flank steak, crispy potatoes, vegetables, fresh baked bread, brown sugar butter & red wine sauce | \$42

## CASSOULET

Garlic sausage, duck confit, smoked pork, chicken, white beans | \$32

## TONKATSU PORK

Sweet pulled pork, crispy pork cutlet, napa cabbage, carrots, ginger, garlic wrapped in a scallion pancake with spicy curry | \$22

## HUNGARIAN GOULASH

Veal stew, spaetzel & dill sour cream | \$27

## FLOUNDER

Roasted root vegetable puree & truffle honey brussels sprouts | \$21

## RATATOUILLE

Over polenta with jumbo shrimp & prosciutto | \$21

## OUTLANDISH FAVORITES

### SALTIMBOCCA BURGER

Garlic, sage ground beef, crispy prosciutto, tomato & provolone | \$14

### BEYOND OR BLACK BEAN BURGER

Lettuce, tomato & provolone | \$14

### CORNED BEEF REUBEN

Caramelized onions, kraut & swiss cheese on marble rye | \$14

### WHITEHALL GRILLED CHEESE

Crispy eggplant, ricotta, tomato sauce & provolone | \$12

### GRILLED CHEESE & TOMATO BISQUE

Colby jack, cream cheese, jalapenos, garlic | \$16

### FRIED CHICKEN & WAFFLES

Cayenne maple syrup & brown sugar butter | \$15

## DESSERTS

PLEASE SEE THE BOARD FOR DAILY SELECTIONS

GUINNESS CHOCOLATE CAKE WITH IRISH CREAM FROSTING | \$8

BROWN BUTTER CAKE WITH WHIP & BERRIES | \$8



## FOR THE LITTLES

TURKEY FINGERS, MASHED POTATOES & GRAVY | \$7

KID'S CHICKEN & WAFFLES | \$7

KID'S GRILLED CHEESE & FRIES | \$7

TOASTED PEANUT BUTTER & JELLY WITH FRIES | \$7

## WEEKLY SPECIALS

### MONDAY

Trivia 7-9

### TUESDAY

Build Your Own Burger

### WEDNESDAY

Blues Night & Half Priced Bottles of Wine

### THURSDAY

Build Your Own Burger

### FRIDAY

Family Meal Friday, Ask About Our Take Out Specials

### SATURDAY

PJ Brunch Special

### SUNDAY

Kids Eat Free with Adult Meal Purchase After 3:00