

DINNER WINTER 2018

CHEF JOSHUA LABAN PERKINS

BIG PLATES

- 22 | **FRIED CHESAPEAKE OYSTERS**
Baked Cheese Grits, Mushrooms, Leeks
- 24 | **MARYLAND FRIED CHICKEN**
Whipped Potatoes, White Gravy
- 32 | **ROASTED HALF JURGIELEWICZ DUCK**
Hamburg, Pennsylvania
Praline Sweet Potatoes, Cranberry Relish
- 38 | **JUMBO LUMP MARYLAND CRAB CAKE**
Maryland Boardwalk Fries, Cole Slaw
- 21 | **BLUE CATFISH AND CHIPS**
Maryland Boardwalk Fries, Tartar Sauce, Hushpuppy
- 27 | **BACON-WRAPPED TROUT**
Fennel Stuffing, St. Mary's Greens, Mustard Seed Vinaigrette
- 19 | **MEATLOAF**
Madeira-Glazed Mushrooms, Green Beans
- 22 | **CRISPY SKATE WING**
Brown Butter Sauce, Mixed Cauliflower, Golden Raisin
- 27 | **SEARED SWORDFISH**
Lentils, Cipollini Onions, Crispy Spinach, Pomegranate Reduction

PASTAS

- 20 | **LASAGNETTI**
Roasted Mushroom, Cherry Glen Ricotta, Bechamel, Thyme and Garlic-Infused Olive Oil
- 19 | **HOUSE-MADE TAGLIATELLE**
Bolognese Sauce

SANDWICHES

Each comes with choice of fries or cole slaw

- 13 | **ST. MARY'S COUNTY STUFFED HAM**
Spiced Kale and Cabbage, Mayonnaise, Farmhouse White
- 16 | **ROAST PRIME RIB**
Horseradish Cream, Yellow Onion, Potato Bun
- 15 | **CRAB MELT**
Deviled Crab, Gruyère Cheese, English Muffin
- 13 | **TRADITIONAL REUBEN**
Corned Beef, Russian Dressing, Sauerkraut, Rye
- 12 | **ROOT VEGETABLE REUBEN**
Russian Dressing, Sauerkraut, Rye
- 15 | **CHEESEBURGER**
Cheddar, Pickles, Mustard, Caramelized Onion, Potato Roll

FROM THE GRILL

- 35 | **10 oz. TENDERLOIN FILET**
Herbed Home Fries, Madeira Demi-Glaze
- 32 | **WAGON WHEEL SMOKED PORK CHOP**
Potato Pancakes, Apple Butter, Pickled Mustard Seed
- 36 | **14 oz. NY STRIP**
Roasted Brussels Sprouts, Au Poivre Sauce
- 28 | **12 oz. FLATIRON**
French Fries, Watercress Salad, Béarnaise

APPETIZERS

- 6 | **SWEET CORN HUSHPUPPIES**, Pepper Jam
- 8 | **CODDIES, SALTINES**, Yellow Mustard
- 7 | **COUNTRY HAM BISCUITS**, Grainy Mustard
- 16 | **CURED MEAT AND SEAFOOD BOARD**
- 15 | **CRAB IMPERIAL**, Farmhouse White Toast
- 9 | **SMOKED BEET KITFO**, Ethiopian Spices, Injera Crisps
- 13 | **TUNA TARTARE**, Shallots, House-Made Pickles, Capers, Mayonnaise
- 15 | **BAKED OYSTER ST. MARY'S**, Minced Ham, Parmesan Cheese, St. Mary's Greens

SOUPS AND SALADS

- 10 | **MARYLAND CRAB SOUP**
- 10 | **OYSTER ARTICHOKE SOUP**
- 10 | **MIXED GREENS**, Dried Cranberries, Candied Pecans, Goat Cheese, Shaved Vegetables, Creamy Buttermilk Dressing
- 10 | **CAESAR**, Garlic Croutons, Parmesan Cheese
- 10 | **BELGIAN ENDIVE**, Blue Cheese, Tomatoes, Scallions, Dijon Vinaigrette
- 10 | **ROASTED BEET SALAD**, Baked Apples, Crème Fraîche, Apple-Butter Vinaigrette, Toasted Pine Nuts

RAW BAR

Check Out Our Daily Local Oyster Bar Menu

FARM-FRESH SIDES

- 9 | MADEIRA-GLAZED MUSHROOMS
- 6 | MARYLAND BOARDWALK FRIES
- 8 | MAPLE-ROASTED WINTER SQUASH, House-Made Pique, Cilantro, Feta
- 7 | SPICED LENTILS AND CIPPOLLINI ONIONS
- 9 | WOOD-ROASTED BRUSSELS SPROUTS, Hazelnut Vinaigrette, Parmesan Cheese
- 9 | BAKED MAC 'N CHEESE
- 9 | HONEY-ROASTED BABY VEGETABLES
- 6 | WHIPPED GOLD POTATOES
- 7 | ST. MARY'S COUNTY GREENS, Kale, Cabbage, Red Chili, Corned-Ham Potlicker
- 8 | PRALINE SWEET POTATO SOUFFLÉ, Pecan Crumble
- 7 | CREAMED SPINACH
- 8 | GREEN BEANS, Toasted Peanuts, Brown Butter
- 6 | PAN-FRIED POTATO PANCAKES, Apple Butter
- 7 | OVEN-ROASTED CAULIFLOWER Pine Nuts, Citronette

Choice of **THREE** | 19

Choice of **FOUR** | 24

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of food borne illness.