

# Lunch Menu



# BUTTER WEDGE | 9

bacon, red onion, blistered tomatoes, danish blue cheese, shaved yolk (gf)

#### KALE CAESAR | 9

hearts of romaine, marinated baby kale, shaved romano, brioche croutons, creamy caesar (vg)

## BABY SPINACH | 10

manchego, toasted almonds, red grapes, crispy shallots, champagne vinaigrette (gf) (vg)

# BEETS BY J | 12

ember roasted organic beets, arugula, candied walnuts, fried goat cheese, honey vinaigrette (vg)

## CRAB AVOCADO STACK | 16

smashed avocado, pineapple & poblano salsa, cilantro jalapeno aioli, kettle chips, (gf) (df)

#### CHEESE BOARD | 13

assorted artisinal cheeses, red grapes, ancho fig jam, crostini (vg)

# SALUMI BOARD | 14

assorted cured meats, pickled vegetables, stone mustard, crostini (df)

# Out of the Oven

# WINGS | 13

free range jumbo wings, choice of dry rub, korean bbq, or chesapeake honey

#### OYSTERS | 14

stuffed with braised spinach, bacon, caramelized onion, panko, parmesan

# MEATBALLS | 12

pomodoro, charred scallion pesto, shaved romano, rustico bread

# Warm

# BRICK FRIES | 7

confit garlic, grated pecorino, herbs, house ketchup (gf) (vg)

#### TRUFFLE CHIPS | 6

sea salt, truffle oil, fresh dill, tzatziki (gf) (vg)

# SPICY MUSSELS | 14

PEI mussels, house chorizo sausage, preserved tomato & fennel brodo, red chile oil, rustico bread (df) (gf)

# CRISPY BRUSSELS SPROUTS | 9

crispy prosciutto, reduced balsamic, grated pecorino, lemon sage aioli (gf)

# MOZZARELLA FRITTE | 11

crispy fior di latte, pomodoro, shaved romano, basil, e.v.o.o (vg)

# Wood Fired Pizza

Pizzas are 12" with blistered edges for quality and freshness, pizzas are served as soon as they leave the oven. Go Gluten Free +3

## PLAIN JANE | 12

red sauce, east coast mozz, e.v.o.o

#### MARGHERITA | 14

red sauce, fior di latte, basil, blistered tomatoes, sea salt, e.v.o.o

#### A LA VODKA | 17

vodka sauce, pancetta lardons, whipped ricotta, basil, shaved romano

# FENNEL SAUSAGE | 16

red sauce, house fennel sausage, roasted red peppers, shaved romano

#### HERE'S YOUR PINEAPPLE | 17

bbq chicken, provolone, pineapple & poblano salsa, red chile honey

# WHITE HOUSE | 14

béchamel, whipped ricotta, east coast mozz, arugula, charred scallion pesto chicken +5 prosciutto di parma +6

#### GANNON | 16

red sauce, fior di latte, pepperoni cups, pepperoncini, grated romano

# CONFIT MUSHROOM | 16

béchamel, provolone, caramelized onions, rosemary, truffle oil, sea salt

#### SALUMI | 18

red sauce, east coast mozz, pancetta, soppressata, pepperoni cups, grated romano

# MARYLAND CRAB | 20

béchamel, east coast mozz, blue crab, roasted corn, scallion, old bay

# Main's

## BUCATINI & MEATBALL | 12

pomodoro, grated pecorino, basil, meatball, rustico bread

# BISTRO STEAK FRITES | 16

peppercorn & thyme crusted teres major, cognac cream sauce, crispy shallots, fries

# EGGPLANT PARMIGIANA | 12

pan fried eggplant, pomodoro, east coast mozz, whipped ricotta, basil

# WOOD OVEN CRAB CAKE | MKT

jumbo lump blue crab, roasted fingerling salad, lemon sage aioli

## HOT ITALIAN | 12

prosciutto di parma, speck ham, soppressata salami, provolone, roasted red peppers, arugula, tomato, charred scallion pesto, toasted ciabatta

# SMASH BURGER | 13

house ground blend of angus beef  $\mathcal{E}$  bacon, american cheese, caramelized onion, butter lettuce, tomato, brick sauce

# PASTRAMI'D SALMON SANDWICH | 17

aged swiss, bacon, arugula, tomato, red dragon honey mustard, pretzel bun

# BBQ CHICKEN SANDWICH | 12

roasted bbq chicken, pineapple & poblano salsa, aged swiss, arugula, cilantro jalapeno aioli, toasted ciabatta

(gf) = Gluten Free (df) = Dairy Free (vg) = Vegetarian