



## Cold

### 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, jalapeno cilantro aioli, kettle chips, (gf)

### CHEESE BOARD | 13

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

### SALUMI BOARD | 14

assorted cured meats, house pickles, 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, dill, tzatziki dip (gf)(vg)

### SPICY MUSSELS | 14

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

### CRISPY BRUSSELS SPROUTS | 9

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

### FRIED MOZZ | 11

crispy fior di latte, pomodoro, shaved romano, basil (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 relish, 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

### RIGATONI MEZZE | 18

vodka sauce, pancetta lardons, basil, whipped ricotta

### CRAB & TRUFFLE FETTUCINE | 24

lump blue crab, confit mushrooms, truffle cream sauce

### EGGPLANT PARMIGIANA | 16

pan fried eggplant, pomodoro, east coast mozz, whipped ricotta, basil (vg)

### CHICKEN UNDER A BRICK | 22

free range half chicken, whipped potatoes, braised kale, pan jus, leeks (gf)

### CIOPPINO | 32

fresh assorted seafood, preserved tomato & fennel brodo, rustico bread (df)

### BRAISED SHORT RIB | 27

whipped potatoes, roasted baby carrots, red wine jus, leeks (gf)

### BISTRO STEAK FRITES | 24

thyme crusted teres major, cognac peppercorn cream sauce, crispy shallots, fries (gf)

### WOOD OVEN CRAB CAKE | MKT

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

### SMASH BURGER | 13

house ground blend of angus beef & bacon, american cheese, caramelized onions, butter lettuce, tomato, brick sauce

### PASTRAMI'D SALMON SANDWICH | 17

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

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
20% gratuity will be added to parties of 8 or more | Separate checks up to four ways