



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