



The Weekend

9/25 - 9/27

BARTENDER SPOTLIGHT

ELLA'S CUP OF AMBITION

Wheatley's vodka, fresh lemon juice, peach schnapps, sweet tea,
fever tree ginger beer 14

SALT & SPRIG

garlic & rosemary infused Catoctin Creek gin, dry vermouth, olive
brine, fresh rosemary, cracked black pepper 16

FROM THE BARREL

WILLETT FAMILY ESTATE

Small Batch Straight Kentucky Bourbon aged 4 years. (128.6 Proof) 22

LAND

LAMB LOLLIPOPS

Chargrilled New Zealand Lamb chops, harissa romesco, Israeli
couscous, goat cheese, calabrian chimichuri, maldon 27

SEA

CIOPPINO | 44

Local folklore traces the name to fishermen calling "chip in!" as
each contributed something from the day's catch to a
communal pot.

Fresh Cod, Little neck clams, mussels, and shrimp simmered
in chorizo, fennel, and red potatoes, in an herb infused fish
broth. Served with crusty sourdough.

BUTCHER CUTS

BAVETTE

7oz linz usda prime 33

DRY AGED RIBEYE

45 day dry aged Braveheart angus 7.5 per oz

TOMAHAWK RIBEYE

Sassafras Farms - Dunkirk, MD

75 per lb

2.48lb | 2.63lb | 2.70lb | 2.74lb | 2.93lb

ENHANCEMENTS

AU POIVRE STYLE 6

Peppercorn Crusted, cognac pan jus

*If you use a credit card, we will charge an additional 3% to help offset processing costs.
This amount is not more than what we pay in fees. We do not surcharge for debit cards.*