

EAT

STARTERS

Hummus Plate	\$10	Maryland Crab Dip	\$12	Parmesean Truffle Frites	\$10
Spinach & Artichoke Dip	\$10	Bavarian Pretzels w/ cheese sauce	\$10		

SALADS

The Sonoma Salad	\$14	Salmon Salad	\$16	Mediterranean Chicken	\$15
arugula, beets, goat cheese & pecans w/ a champagne vinaigrette & balsamic drizzle (add chicken +\$4, salmon +\$7)		Seared salmon, mixed greens, toasted almonds, dried cranberries w/ a mimosa vinaigrette		chicken, tomato, artichoke, roasted red pepper, feta, olive spread, hummus on spinach w/ citrus-basil dressing	

SANDWICHES

served w/ chips, sub fruit or potato salad + \$3

Chicken Salad	\$13	The Lox BLT	\$14	Turkey & Havarti	\$13
cranberry almond chicken salad on a croissant		smoked salmon, avocado, bacon, lettuce & tomato w/ mayo on multigrain		w/lettuce, tomato & avocado on ciabatta (add bacon \$3)	
Cafe Cuban	\$14	Salmon Sandwich	\$15	The Portobello	\$13
pulled pork, ham, swiss, pickles, green apple slaw & mustard on ciabatta		blackend salmon on ciabatta w/ arugula, tomato & jalapeno aioli		marinated portobello, swiss, carmalized onion, arugula, tomato w/pesto aioli on a brioche bun	

CREPES

Chicken Florentine	\$15
Chicken, spinach, mushroom & Parmesan	
Melissa's Goat & Date	\$14
chicken, dates, candied pecans, goat cheese, spinach & poppy seed crema	
Sven's Swingin' Salmon	\$16
Smoked salmon, capers, feta, spinach, tomato, onion & mushroom	
Chesapeake Crab BLT	\$17
Crab meat, old bay, lemon-pepper aioli, bacon, spinach & tomato w/ bloody mary sauce	
Evan's Exotic Equation	\$14
Pesto aioli, Chicken, Spinach, Feta & tomato	
Ani's Bananaberry	\$12
Nutella, Banana & Berries w/ powdered sugar	
Alli's Berries & Blintz	\$13
Your choice: Strawberries -or- berries, blintz cheese, cinnamon, powdered sugar, maple syrup & whipped cream	

Apple Pie & Blintz \$13

caramel, apples & blintz cheese, finished w/ a caramel drizzle & candied pecans

Chicken & Waffles \$16

served w/ honey butter

ENTREES

Classic Smash Burger*	\$15
Bacon, cheddar, pickles & lettuce on an everything brioche bun, w/ frites add a fried egg +1.50	
SOS Burger*	\$15
Sauted shrooms, onions and swiss on an everything brioche bun, w/ frites	
Black & Blue Burger*	\$15
Blackening spice & blue cheese w/ lettuce, served on an everything brioche bun	
Crab Cake Platter	\$24
Two crab cakes served w/ frites, slaw & lemon pepper aioli	
Seared Salmon	\$22
Seared atlantic salmon and redbliss mashed potatoes served w/ sauted spinach	
The Cafe Meatloaf	\$22
Meatloaf infused with soy, ginger and sesame, served over redbliss mashed potatoes w/ charred carrots.	

DESSERTS

AFFOGATO \$10	BANANA PUDDING \$8	BROWNIE SUNDAE \$8
ice cream, espresso & a caramel drizzle	Ben's banana pudding	Brownie topped w/ vanilla ice cream

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness

DRINK

BOURBON

price / 1.75 oz pour

Old Taylor Kentucky Bourbon \$8

Buffalo Trace \$12

Eagle Rare 10yr. \$15

Michters American Unblended \$18

Blanton's Single Barrel \$20

Stagg \$20

Weller Single Barrel \$20

Heaven's Door Cask Strength Single Barrel \$24

Henry McKenna Single Barrel \$24

Elijah Craig Barrel Proof \$24

Maker's Mark Wood Finishing Series \$24

E. H. Taylor Jr. Barrel Proof \$24

Old Ezra 7yr. Rye Whiskey \$26

Old Rip Van Winkle 10yr. \$27

Four Roses Private Selection Barrel Strength \$30

Van Winkle Special Reserve 12yr. \$30

Orphan Barrel Copper Tongue 16yr. \$36

1/2 oz. samples available, charged 1/3 of full pour price.

SIGNATURE COCKTAILS \$12

FRENCH-ISH MARTINI

VANILLA VODKA, RASPBERRY LIQUER, & PINEAPPLE JUICE

PEARTINI

PEAR VODKA, ELDERFLOWER LIQUEUR & LEMON JUICE

BOURBON SMASH

BOURBON, BLACKBERRIES & BASIL

CAFE GIN RICKEY

RASPBERRIES, LIME & GIN

BOOZY BERRY

VODKA, MIXED BERRIES & LIMONCELLO W/ SODA

APEROL SPRITZ

APEROL, PROSECCO & SODA

ESPRESSO MARTINI

VANILLA VODKA, ESPRESSO, KAHLUA

BOOZY BAILEY'S

BAILEY'S, VANILLA VODKA, COFFEE & WHIPPED CREAM

BOTTLED BEER \$6

Warsteiner Konig Ludwig Weissbier

Corona Extra, Lager, Mexico

Blue Moon, Belgian White, Denver CO

Peroni, Lager, Italy

Two Silos, Virginia Cream Ale

Founder's All Day IPA, MI

Ballast Point Grapefruit Sculpin

Sierra Nevada Hazy Little Thing

New Belgium VooDoo Ranger Imperial IPA

Dogfish Head SeaQuench Ale Milton, DE

Strongbow Gold Apple Hard Cider



Beer on Tap!
ask your server

WINE LIST

GL/BTL WHITE

- 6/22 Crimson Clover Sauvignon Blanc, Spain
- 9/36 Sauvignon Blanc, Touraine, France
- 7/28 Sauvignon Blanc, Lago Sur Gran Reserva, Chile
- 10/35 Chardonnay, Medowcraft Los Carneos Napa Valley CA
- 8/30 Chardonnay, Thomas Henry, Sonoma CA
- 10/35 Pino Gris, Coeur de Terre, Willamette Valley, Oregon
- 7/28 Pino Gris, Cuvee French Kiss, Entre-deux-mers, France
- 7/28 Pino Grigio, Antonio Facchin delle Venezie
- 7/28 Lager de Costa Doelas Albarino, Rias Baixas, Spain
- 7/24 Moscato d'Asti "sweet", Massolino, Piedmont, Italy
- 10/35 Legado Del Moncayo, Dry Muscat, Spain

GL/BTL ROSE

- 10/35 Domaine Bellevue Touraine, Loire Valley France

GL/BTL RED

- 6/22 Crimson Clover Cabernet Sauvignon
- 7/28 Pinot Noir, Pantagonia Pampas Grass
- 9/36 Bordeaux, Cru Monplaisir, France
- 9/36 Côtes Du Rhône, Domaine Berthet-Rayne, France
- 9/36 Scaliere, Rosa del golfo, Salento, Italy
- 12/40 Cune, Crianza, Rioja Alta, Spain
- 6/22 Malbec, Bodegas Giéco, Argentina

COLD DRINKS \$2.5

- Coke, Diet Coke, Sprit
- Lemonade
- Ginger Peach Iced Tea

COFFEE & TEA

- Regular or Decaf Drip Coffee
- Signature Lattes
- Espresso
- Lattes (Regular, Decaf, Breve, Tea, Chai)
- Cappuccino
- Italian Macchiato
- Caramel Macchiato
- Hot Tea (Herbal, Black, Green)