

SHAREABLES

DEVILED EGGS

\$9

Hard-boiled eggs filled with a creamy mixture of black garlic, truffle, bacon, House seasoning GF

POUTINE

Crispy fries smothered in beef gravy and melted white cheddar curds

FRIED MOZZARELLA

\$12

Golden-brown and gooey mozzarella wedge served with marinara sauce

HOUSEMADE CHIPS

\$7

Cut in house, MD inspired house seasoning blend or salt only, served with remoulade GF, VG

STEAK BRUSCHETTA

\$15

Grilled steak atop toasted bread, topped with fresh tomatoes, basil and garlic aioli, and balsamic glaze **GF** opt

MINI CRAB CAKES

\$18

Bite-sized crab cakes made with MD crab meat, broiled and buttered

CRAB DIP

\$17

A creamy blend of lump crab meat, savory spices, and melted cheese, served hot with toast points

NACHOS

GF

S14

Beer Cheese, corn tortilla chips, tomato, onion, beef or chicken GF, VG opt

CHICKEN TENDERS

\$12

Fried chicken tenderloins, tossed or sauce on side of one of our house made wing sauces

WINGS

FRIED WITH CHOICE OF:

BBQ, buffalo, garlic parmesan, hot honey, hot, Jamaican jerk (dry), Old Bay (dry) GF opt

1 LB **\$ 12** 2 LB **\$ 21** 3 LB **\$ 30**

HANDHELDS

Handhelds come with lettuce, tomato, onion. Served with fries. GF options available.

RUMSEY BURGER

\$13

Pickles, Choice of Cheddar, Swiss, American

BBQ BURGER

\$16

Applewood smoked bacon, grilled onions, BBQ, pickles

HANGOVER BURGER

\$15

Fried egg, bacon, mayo, pickles

EGGPLANT PARMESAN

\$15

Fried eggplant, marinara, mozzarella

CHICKEN SANDWICH

\$15

Fried or grilled chicken, mayo, pickles

PO'BOY

\$15

Shrimp/, fish or blackened chicken, French bread, remoulade, pickles

FRENCH DIP

\$16

French bread, shaved prime rib, provolone, grilled onion, Au jus

CRAB CAKE SANDWICH

MKT

Broiled crab cake on a buttery brioche bun

BLACK BEAN BURGER

\$14

Black beans, vibrant vegetables, savory spices, and mayo served on a brioche roll VG

KIDS

CHICKEN TENDERS W/ FRIES

\$10

SPAGHETTI W/MARINARA OR BUTTER

GRILLED CHICKEN W/ VEG OR FRIES

\$12

STEAK BITES W/ VEG OR FRIES

\$10

\$14



FLATBREADS

GF Options available

MARGARITA \$15

Basil, crushed tomato, olive oil, mozzarella

TRE ITALIANO \$16

Crushed tomato, pepperoni, soppressata, salami, mozzarella

STEAK BRUSCHETTA \$17

Steak, tomato relish, basil & garlic aioli, mozzarella

SPINACH AND MUSHROOM \$16

Crushed tomato, spinach, mushrooms, garlic

WHITE PIZZA \$16

Garlic olive oil, basil, mozzarella

BBQ CHICKEN \$16

Chicken, BBQ, bacon bits, mozzarella

ENTREES

CHICKEN PICCATA

\$20

Grilled chicken breast, fettuccine pasta, lemon butter sauce, capers

EGGPLANT PARMESEAN \$18

Fried eggplant, marinara, mozzarella VG

CHICKEN PIMENTOS \$21

Half deboned chicken, pan seared, oven baked, butter sauce, cherry peppers, fried potato **GF**

NY STRIP \$22

12oz center cut grilled over open flame GF

RIBEYE \$26

Center cut beef ribeye grilled over open flame GF

PORK CHOP \$21

Bone in pork chop cooked to medium, grilled over

open flame then basted in an apricot glaze **GF**

SHRIMP SCAMPI \$21

Shrimp sauteed in an herbed butter served over Fettuccine with garlic bread

FISH & CHIPS \$20

Traditional hand battered Fish and Chips

CRAB CAKE MKT

2 MD style broiled, buttery crab cakes

SALADS

Add protein to any salad. Chicken \$5, Steak \$6.

HOUSE \$10

Spring mix, cherry tomato, cucumber, croutons and choice of dressing

CAESAR \$10

Romaine, Caesar dressing, shaved Parmesan, croutons

COBB \$11

Spring mix, hard boiled egg, carrots, onion, Bleu cheese crumble

SIDES

All entrees come with your choice of 2 sides. Add additional sides for \$4 each. **GF, VG**

HOUSE CUT FRENCH FRIES

SAUTEED GREEN BEANS

VEGETABLE DE JOUR

RICE PILAF

CRISPY BRUSSELS

HOUSE OR CAESAR SALAD

DESSERTS

GRANNY'S CARROT CAKE

\$8

Carrot cake with a cream cheese icing

CRÈME BRÛLÉE

\$8

Egg custard chilled and then torched with sugar, served with strawberries **GF**

BEIGNETS

\$8

Traditional Beignets topped with powder sugar and served with a Raspberry sauce

CHOCOLATE CAKE

\$8

Layers of rich chocolate cake enveloped in ganache