

## 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 <br> \$12

Golden-brown and gooey mozzarella wedge served with marinara sauce

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

## STEAK BRUSCHETTA <br> \$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
A creamy blend of lump crab meat, savory spices, and melted cheese, served hot with toast points

## NACHOS

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

CHICKEN TENDERS
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 LB \$ 21 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
GRILLED CHICKEN W/ VEG OR FRIES
GF
$\$ 10$ SPAGHETTI W/MARINARA OR BUTTER STEAK BITES W/ VEG OR FRIES GF

## FLATBREADS

MARGARITA\$15Basil, 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 ..... \$16Crushed tomato, spinach, mushrooms, garlicWHITE PIZZA\$16Garlic 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
\$22
NY STRIP
$120 z$ center cut grilled over open flame GF
RIBEYE ..... \$26
Center cut beef ribeye grilled over open flame $\mathbf{G}$
PORK CHOP ..... \$21
Bone in pork chop cooked to medium, grilled overopen flame then basted in an apricot glaze GF
SHRIMP SCAMPI\$21
Shrimp sauteed in an herbed butter served over Fettuccine with garlic bread ..... \$20Traditional hand battered Fish and Chips
CRAB CAKE ..... MKTGF2 MD style broiled, buttery crab cakes

## SALADS

Add protein to any salad. Chicken $\$ 5$, Steak $\$ 6$.
HOUSE ..... \$10Spring mix, cherry tomato, cucumber, croutons andchoice of dressing

CAESAR
Romaine, Caesar dressing, shaved Parmesan, croutons
COBB
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 <br> Carrot cake with a cream cheese icing <br> 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

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[^0]:    **Some products may contain or have been in contact with nuts of all varieties. Please inform your server upon arrival with any type of food allergies so we may better serve you. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

