



Enhancements: Chicken \$8, Shrimp \$10, Crabcake \$14, Filet \$18

Greek Salad (GF) 17

Fresh Berry Field greens, Kalamata olives, cucumbers, red onion, artichokes, chickpeas, cherry tomato, feta, red wine vinaigrette

Mandarin Chicken Salad (GF) 18

Fresh Berry Field greens, grilled breast of chicken, julienne red cabbage, carrots, bell pepper, toasted almond, mandarin orange, chow mein noodles, creamy Thai dressing

Romaine Hearts Salad (GF upon request) 15

Grilled hearts of romaine, Housemade Caesar dressing, croutons, parmesan cheese & a mustard egg

Soup du jour 9

Ask your server for today's selection

The Classic (GF upon request) 21

Brisket/short rib burger, aged cheddar, pepper bacon, bibb greens, tomato, red onion, chili aioli, homemade chips or fries.

Bison Burger (GF upon request) 29

Ground Colorado buffalo, lettuce, tomato, red onion, provolone cheese, and chili ketchup on a brioche bun

Wings 17

8 jumbo wings with choice of: Signature Dry Rub, Dry Old Bay, Sriracha Agave, Honey BBQ with celery, carrots, & blue cheese dressing

Summer Stir Fry (GF) 18

Gulf Shrimp, threads of zucchini, squash, carrots, peppers, red onion, confit tomatoes, parmesan cheese, Extra virgin olive oil

Lobster Mac N Cheese 38

Three-cheese béchamel sauce, poached Maine lobster, cavatappi pasta

SIDES: Side Salad (GF) \$6 French Fries \$3.50 Homemade Chips \$2.50

Thank you to our partners & local farms:

Berry Field Farms

Fossil Farms

King's Run Farm

Wengard's Produce

Crowd Cow



Lamb Chops (GF) **26**

Lamb chops, Berry Field greens, red onion, tarragon sauce

Maryland Crab Bites **28**

Maryland-style jumbo lump crab cakes, broiled and served with sauce remoulade

Brisket Flatbread (GF upon request) **21**

Thinly sliced brisket, mozzarella, pickled red onion, pineapple, finished with a BBQ drizzle

Margherita Flatbread (GF upon request) **16**

Zesty tomato chutney, mozzarella, fresh tomato slices, fresh basil, grated parmesan, balsamic drizzle

White Wine Mussels **21**

Atlantic Blue Mussels, garlic, Chablis, fresh herbs, Linguine

Blackened Tuna (GF) **31**

Spice-rubbed yellowfin tuna, cucumbers, red onion, tomato confit, green goddess dressing

Entrées

All features accompanied with house salad, roll, and vegetable du jour

Filet* (GF) **60**

Filet of beef, Yukon gold mashed potatoes, blackberry and orange reduction

Alaskan Salmon (GF) **42**

Crowd Cow wild-caught salmon, lemon & saffron rice, mango citrus salsa

Chicken Saltimbocca **33**

West Creek organic chicken, prosciutto de parma, fresh sage, ginger turmeric orzo, pesto cream sauce

Cajun Shrimp & Avocado Bowl (GF) **38**

Spanish rice, pickled red onion, peas, tomatoes, black bean & corn salsa, avocado, lime crema

Parties of 6 or more: please plan to pay on one check. Thank you!

**Consuming raw or undercooked foods may increase your risk of food-borne illness*