



HOURS OF OPERATION

TUESDAY – FRIDAY

4:00 PM – Midnight

SATURDAY

11:00 AM – 3:00 PM Breaking The Fast

3:00 PM – Midnight

SUNDAY

11:00 AM – 3:00 PM Breaking The Fast

3:00 PM – 10:00 PM



ZERO PROOF, ZERO JUDGEMENT

Near Beer

\$6

Kernza® Lager, Patagonia Provisions x Deschutes Brewery, Bend, OR
Run Wild IPA, Athletic Brewing, San Diego, CA
Rotating non-IPA (ask Franklin)

CAnE Collective

Check Out Some of Our Favorite CAnE Collective Mixers.
Combine with Spirits or Enjoy with Just Soda Water for a Delightful Non-Alcoholic Drink.

Mocktails

\$9

Kiss Them For Me

Guava Nectar, Pineapple, Egg White,
Habanero Simple Syrup

Spicy Pearberry



Pear Nectar, Cinnamon Simple Syrup,
Lemon, Cranberry Bitters

Spa Water

Soda or Tonic, Fresh Lemon, Lime,
Cucumber

Sunglasses After Dark

Luxardo Cherry Juice, Lemon Juice, Peach
Nectar, Chocolate Bitters





SIGNATURE COCKTAILS

\$ 12

El División Del Norte

Tequila or Mezcal, Chacho Jalapeno
Aguardiente, Pomegranate Agave Liqueur,
Black Walnut bitters

Double Espresso Martini

Espresso Infused Vodka, Irish Cream, Creme
de Cacao, Vanilla Simple Syrup, Cinnamon
Simple Syrup

'Beggan For It

Kilbeggan Irish Whiskey, Dry Vermouth, Rhubarb
Bitters

Bella Donna

Tequila, Lime, Passion Fruit, Mint Simple Syrup,
Peychaud's Bitters

The Roundhouse

Rye, Cognac, Dry Curaçao, Luxardo, Cynar,
Peychaud's and Orange Bitters

Smokey Windmill

Mezcal, Gin, Lemon, Celery Bitters

Bag Of Barbies

Gin, Framboise, Lime, Cranberry Bitters, Egg
White

Spellbound

Rye, Blackberry Liqueur, Sibona Amaro, Lemon,
Walnut and Angostura Bitters

Spa Water

Gin or Vodka, Fresh Lemon, Lime, and
Cucumber

Laundry In The Front

Monkey Shoulder Scotch, PAMA Pomegranite
Liqueur, Lemon, Egg White

CYOA - Rum

Michael



Amrut Two Indies Rum, Banane du Brésil, Aromatic Passiflora Edulis,
Vecchio Amaro del Capo, Egg White

Haley

Thrasher's Spiced Rum, Guava Nectar, Cinnamon Simple Syrup,
Luxardo Cherry Juice, Lemon Juice, Rhubarb Bitters

Dan

Rhum J.M Fumee Volcanique, Cream of Coconut, Pineapple Nectar,
Mango Nectar, Lemon Juice.



WINE

Sparkling

Domaine Bousquet Brut Rose	Chardonnay/Pinot Noir, NV, Mendoza, Argentina	9 32
Mas Fi	Macabeo-Xarello-Parellada Blend, NV, Cava, Spain	11 40
Villiera Tradition	Brut, NV, Cap Classique, South Africa	56
Louis Vallon Brut Rose	Cremant De Bordeaux, NV, Bordeaux, France	52

White

Weingut Stadt Krems	Gruener Veltliner, 2023, Niederosterreich, Austria	11 40
Garofil	Verdicchio, 2023, Castelli di Jesi, Italy	10 36
Kaapzicht Estate	Chenin Blanc, 2023, Stellenbosch, South Africa	10 36
Gai'a Wines	Moschofilero, 2023, Peloponnese, Greece	9 32
Alba Vega	Albarino, 2024, Rias Biixas, Spain	12 44
Chamisal	Chardonnay, 2022, San Luis Obispo, California	11 40
Masseria Li Veli	Verdeca, 2023, Salento, Italy	14 52
Pievalta Tre Ripe	Verdicchio, 2022, Castelli di Jesi, Italy	44
Vireton Archery Summit	Pinot Gris, 2023, Willamette Valley, Oregon	40
Catena White Clay Semillon	Semillon/Chenin Blanc, 2022, Lujan de Cuyo, Argentina	56
Domaine de Montmain	Aligote, 2020, Burgundy, France	52
Rocca Di Frassinello	Vermentino, 2023, Maremma Toscana, Italy	44
La Cana	Albarino, 2021, Rias Baixas, Spain	30 *375ml
Musar Jeune	White Blend, 2021, Bekaa Valley, Lebanon	50
1900 Battle of Spioenkop	Chenin Blanc, 2012, Western Cape, South Africa	54
Materra	Chardonnay, 2022, Oak Knoll District, Napa, California	68

Orange

20000 Leguas	Wine Blend, NV, Vino De La Tierra de Castilla, Spain	10 36
Pomelado	Wine Blend, NV, Tierra de Castilla, Spain	9 32

Back Yard Bottles

Join Our Subscription Wine Program to Receive Monthly Assortments of 6 Curated Wines

1 Month \$110

3 Months \$300

6 Months \$540

WINE

Rosé

Pratsch	Zweigelt, 2024, Niederosterreich, Austria	11 40
Penya	Syrah/Grenache, 2024, Languedoc-Roussillon, France	10 36
Babylonstoren	Mouvedre, 2024, Simonsberg-Paarl, South Africa	12 44
Domaine Girault Le Grand Moulin	Pinot Noir Rose, 2023, Sancerre, France	50
Pasaeli Aegean Calkarasi Seahorse	Rose Blend, 2023, Aegean, Turkey	52

Red

Librandi Ciro Segno	Gaglioppo, 2021, Calabria, Italy	11 40
Altosur	Bonarda, 2024, Gualtallary, Mendoza, Argentina	10 36
Vina Bujanda Crianza	Tempranillo, 2020, Rioja, Spain	10 36
Flor De Penalva	Red Blend, 2019, Dão, Portugal	9 32
Le Charmel Tortoise Creek	Red Blend, 2022, Costieres de Nimes, Rhone, France	12 44
Barnhard Griffin	Syrah, 2021, Columbia Valley, Washington State	12 44
Ancient Peaks Renegade	Red Blend, 2021, Santa Margarita Ranch, California	14 52
Castello ColleMassari	Rosso Riserva Red Bland, 2019, Montecucco, Italy	56
Domaine Olivier Cuvée Domaine	Cabernet Franc, 2021, Saint-Nicolas-de-Bourgueil, France	44
Joseph Drouhin Chorey-Les-Beaune	Pinot Noir, 2021, Burgundy, France	75
Novelty Hill R.S.R.	Red Blend, 2022, Columbia Valley, Washington	52
Idle Cellars	Grenache, 2017, Sonoma, California	75
Agramont Gran Riserva	Red Blend, 2014, Navarra, Spain	54
Luyton-Fleury 'Terre du Sud'	Syrah, 2022, Crozes-Hermitage, France	68
Zolo	Malbec, 2019, Mendoza, Argentina	30 *375ml
Beyerskloof Diesel	Pinotage, 2014, Stellenbosch, South Africa	100

Wine'D Down Wednesday

Half Off Bottles of Wine.
(Limited to Wines Priced by the Bottle)

Tinned Fish Friday

Half Priced First Draft / Wine when you Order any TF
with Accoutrements.
(Discount may be shared up to 2 people)

BEER LIST

What It's Called	Who Made It	Where It's From	What You're Drinking		
Czech M8	M8	Baltimore, MD	Pilsner - Czech	5.4%	\$6
Old Oriole Park	Peabody Heights	Baltimore, MD	Lager	4.5%	\$6
Steez	Wico Street Beer Co.	Baltimore, MD	Lager - American	4.5%	\$7
El Matador	Olde Mother	Frederick, MD	Lager - Mexican	5.2%	\$6
Helles Other People	Tired Hands Brewing	Ardmore, PA	Lager - Helles	4.8%	\$7
Dry Dock	Forward Brewing	Annapolis, MD	Lager - Vienna	5.5%	\$6
Eliot Ness	Great Lakes	Cleveland, OH	Lager - Amber	6.1%	\$6
Quayside Kölsch	Fair Winds Brewing	Lorton, VA	Kölsch	4.5%	\$6
Bird is the Word	Checkerspot Brewing	Baltimore, MD	Kölsch	5.5%	\$7
Wit	Black Flag Brewing Co.	Columbia, MD	Wheat Beer	5.1%	\$6
Crazy Daisy	Calvert Brewing Co.	Upper Marlboro, MD	Wheat Beer	4.5%	\$7
Raspberry Hefeweizen	Schlafly Beer	St. Louis, MO	Hefeweizen	4.1%	\$7
Final Glide	Lost Rhino	Ashburn, VA	Hefeweizen	5.2%	\$6
Hefeweizen	Väsen Brewing Company	Richmond, VA	Hefeweizen	5.5%	\$8
Double Predator	Off Color Brewing	Chicago, IL	Imperial Saison	9%	\$9
Pear	Atomic Dog	Gettysburg, PA	Cider - Pear	5.5%	\$6
Strawberry Rhubarb	Hudson North	Newburgh, NY	Cider - Fruited	5%	\$7
Grapefruit Hibiscus	Potter's Craft Cider	Charlottesville, VA	Cider - Session	4.2%	\$7
Feels Like Home	Artifact Brewing	Hatboro, PA	Cider - Fruited	5.4%	\$8
Guava	ACE Cider Company	Sebastopol, CA	Cider - Guava	5%	\$6
Dragon Heart	Crafted Artisan Meadery	Mogadore, OH	Mead - Fruited	6%	\$8
Cherry Gose	Anderson Valley	Boonville, CA	Sour - Fruited	4.2%	\$7
Squegee Master	Silver Branch Brewing	Silver Spring, MD	Gose - Fruited	4.7%	\$7
Bite Me	Big Oyster Brewery	Lewes, DE	Sour - Watermelon Cucumber	4.5%	\$9
It's the Berries	Idiom Brewing	Frederick, MD	Sour - Fruited	5.8%	\$7
Smoking Bishop	Peabody Heights	Baltimore, MD	Sour - Spiced, Red Currant	4.2%	\$8
In The Flesh Series	Two Brothers Brewing	Warrenville, IL	Sour - Seasonal Fruited	Var %	\$8
Jam Up The Mash	Collective Arts	Ontario, Canada	Sour - Dry Hopped	5.2%	\$8
Sip Happens	Checkerspot Brewing	Baltimore, MD	Sour - Kettle	5.5%	\$9
Salt Box Series	Charm City Meadworks	Baltimore, MD	Sour Cyser - Seasonal	5.7%	\$8
Seasonal Sour	Lone Pine Brewing Co.	Portland, ME	Imperial Fruited Sour	Var%	\$8
Saison du Zest	Liquid Intrusion Brewing Co.	Brandywine, MD	Ale - Farmhouse	7%	\$7
Lemongrass Saison					
Witness Tree	Antietam Brewery	Hagerstown, MD	Ale - Nut Brown	5.2%	\$7

BEER LIST

What It's Called	Who Made It	Where It's From	What You're Drinking		
Unforgivable Curses	Peabody Heights	Baltimore, MD	Tripel	9%	\$7
Ferel Bloom	Peabody Heights	Baltimore, MD	Pale Ale	5.5%	\$6
Slim Hazy	Peak Organic Brewing	Portland, ME	IPA - Session	4.1%	\$5
Mr. Trash Wheel's Lost Python Ale	Peabody Heights	Baltimore, MD	IPA - Session	4.5%	\$5
Mow Master	Ellicottville Brewing	Ellicottville, NY	IPA - Session	5%	\$6
Coastal Quest IPA	Sly Fox	Pottstown, PA	IPA	6.8%	\$6
Up and Out	2SP	Aston, PA	IPA	6.0%	\$7
Vine Shine	Magnify	Fairfield, NJ	IPA	6.5%	\$10
Astrodon	Peabody Heights	Baltimore, MD	IPA - Hazy	7.0%	\$7
The Doctor Says I'm Hazy	Mobtown	Baltimore, MD	IPA - Hazy	6.5%	\$7
Seasonal IPA	Mully's Brewery	Prince Frederick, MD	IPA	Var%	\$8
Taildragger	Ten Eyck	Queenstown, MD	IPA - Session	7%	\$7
Sigma Oasis	Appalachian Brewing	Harrisburg, PA	IPA - Hazy	6.7%	\$8
Baby Kittens	Fat Orange Cat Brewing	North Haven, CT	IPA - Hazy	6.5%	\$6
Double Circle Theory	First State Brewing	Middletown, DE	Double IPA	8%	\$6
The Maharaja	Avery Brewing Company	Boulder, CO	Imperial IPA	10%	\$9
Black Butte Porter	Deschutes Brewery	Bend, OR	Porter	5.5%	\$7
Port City Porter	Port City	Alexandria, VA	Porter	7.2%	\$6
Barney Flats	Anderson Valley	Boonville, CA	Stout - Oatmeal	5.8%	\$6
Gunner's Daughter	Mast Landing	Westbrook, ME	Stout - Milk	5.5%	\$7
Nitro	Left Hand	Longmont, CO	Stout - Milk	6%	\$6
Loose Lips Sink Ships	Burnish Brewing Co.	Salisbury, MD	Stout - Chocolate	6%	\$6
Shuck It	Big Oyster	Lewes, DE	Stout - Oyster	6.2%	\$6
FIKA Vanilla Chai Latte	Beer Tree Brew	Johnson City, NY	Imperial Stout	7.9%	\$10

BOLD DENOTES 16 OUNCES

We're proud to offer seasonal selections from our friends in the South Baltimore Brewery District:





DRAUGHT BEER

We Take Pride in Offering Local and Regional
Beers for Our Draught Program.

Please Ask Your Bartender for Today's
Selections.

Find us on Untappd:





CELLARED BEER

Be Mine, Cherry Chocolate Quad

Barrel of Monks, Boca Raton, FL

1 Pint and 9.4 oz, 10%, 2022

Brown Shugga, American Ale

Lagunitas Brewing Company, Petaluma, CA

12oz, 2013/9.9%, 2014/10%, 2015/9.8%

Alexander, Cherry Sour - Flanders Red Ale

Brouwerij Rodenbach, Roeselare, Vlaams Gewest Belgium

11.2oz, 5.6%, 2023

Three Philosophers, Belgian Quad

Ommegang, Cooperstown, NY

750ML, 9.7%, 2017

Bourbon County Brand Stout

Goose Island Beer Co, Chicago, IL

1 Pint and .9 oz, 14.3%, 2022

Astral Weeks Farmhouse Ale - Saison

Right Proper Brewing Company

500ml, 4.5%

Mad Elf Holiday Ale



Tröegs Independent Brewing, Hershey, PA

12fl oz, 11%

Double Barrel, Belgian Dubbel

Brewery Ommegang, Cooperstown, NY

12fl oz, 8.7%, 2019



TOTS

7

Choose Your Style:

Plain Jane
Maryland
Voodoo
Fiery
Jamaican

Choose Your Sauce:

Housemade Spicy Ketchup
Lemon Dill Aioli
Sweet Baby Rays
Back Yard Habanero - 2

Carolina Gold
Ranch
Buffalo Sauce
Harissa - 3
Ketchup

Choose Your Extras:

Crock of Crab Dip - 10
Bacon - 6
Bleu Cheese Crumbles - 2
Brie - 2
Sour Cream - 1

HANDHELDS

Erin Go Bragh

Cut of Slow Cooked Corned Beef, Vegetable Puree, & Cabbage Slaw. Served on Fresh Ciabatta.

18

Salmon BLT

Hot Smoked Pepper Salmon, Heirloom Tomatoes, Bacon, Lemon Dill Aioli, Arugula. Served on Fresh Ciabatta.

16

Smoked Turkey Sandwich

Sliced Smoked Turkey topped with Brie Cheese, Granny Smith Apples, Arugula, Honey, and Dijon. Served on a Fresh Ciabatta.

14

The Green House

Garden Vegetables, Muenster Cheese, Hummus, and Seasonal Spread on Fresh Ciabatta.

12

The Green Gobbler

Our Signature Green House Sandwich with Turkey. Served on Fresh Ciabatta.

14

Pork Sandwich

BBQ Pulled Pork Sous Vide in your choice of Carolina Gold / Sweet Baby Rays / Back Yard Habanero BBQ with House Made Zucchini pickles. Served on Brioche Roll.

15

Confit Tomato Chicken Sandwich

Marinated Chicken Breast topped with Prosciutto, Confit Tomatoes, Muenster, and Dijon Mustard. Served on a Brioche Roll.

14

"This is Not a Philly Steak Sandwich"

Steak Sandwich

Medium Rare Steak with Roasted Red Peppers, Gruyere, Cracked Black Pepper. Served on Fresh Ciabatta.

18

Le Coq et Cochon

Marinated Chicken Breast layered with Gruyere, Ham, and Dijon Mustard. Served on a Brioche Roll.

14

The Coop

Pulled Chicken, Toasted Almonds, Dried Apricots, Celery and Red Onions. Served on Fresh Ciabatta.

12

El Hefe

Slow Roasted Pork, Sliced Ham, Zucchini Pickles, Gruyere, Confit Garlic, and Dijon. Served on Fresh Ciabatta.

15

Back Yard Paninis

Traditional: Munster Cheese
6

Caprese: Mozzarella, Basil Pesto, Confit Garlic, Confit Tomato

10

Pepperoni Pizza: Pepperoni, Mozzarella, Marinara

10

"The Franklin": Gruyere, Bacon, Confit Garlic, Confit Tomato

12

Handhelds include your choice of:

Small Salad (4)

Kettle Chips

(Sea Salt, Salt & Vinegar, Jalapeño, or Voodoo)

Tots (4)

Choose Style and Sauce

PLATES

Traditional MD Lump Crab Dip

Served with Crostini.

15

Fresh Seasonal Burrata

Plated with Crostini, Confit Tomatoes, Cornichons, Cracked Black Pepper, and EVOO.

12

Hummus and Seasonal Vegetable Plate

Hummus Served with Fresh Seasonal Vegetables and Everything Flatbreads.

10

Housemade Seasonal Spicy Vegetable Dip

Served Warm with Toasted Ciabatta and Seasonal Vegetables, Topped with Sour Cream and Cracked Black Pepper.

10

Kielbasa, Andouille, or Vegan Italian Hot

Sausage and Pretzel Platter

Served with Fonduta and Mustard.

16 (Pretzel Only ↗)

Basil and Olive Tapenade Plate

Tapenade Served with Fresh Seasonal Vegetables and Everything Flatbreads.

10

BOWLS

Harissa Chicken

Marinated Chicken Thighs Over a Bed of Couscous, Feta, Tomato, Arugula, Red Onion, and Cucumber.

20

Mediterranean Salad with Tomato Basil Tuna

Heirloom Tomatoes, Celery, Olives, Courtyard Herbs, Crème Fraîche, Tenorio Tomato Basil Tuna, and Cracked Black Pepper.

17

The Back Yard Salad

A Hearty Bowl of Arugula with Sweet Drop Peppers, Cucumber, Red Onion,

Heirloom Cherry Tomatoes, Toasted Walnuts, Gruyere, and Cracked Black Pepper.

Dressed in Basil Pesto as well as Your Choice of Our Infused (Garlic, Basil, Truffle, Chili, EVOO) Olive Oils.

12

Seasonal Grain Bowl (V/GF)

A Hearty Bowl of Seasonal Grains over Arugula with Confit Tomatoes and Chickpeas Served Warm and Cracked Black Pepper.

12

Add to the Back Yard Salad or Seasonal Grain Bowl:

Shrimp - 8

Coop - 6

Ham - 4

Turkey - 4

Poached Egg - 2

Your Choice of Tinned Fish - MP

Chicken (Buffalo, Pesto, BBQ, Harissa) - 6

Vegan Italian Hot Sausage - 6

Bacon - 6

Peppered Salmon Fillet - 12

Steak - 8

Andouille or Kielbasa - 8

Chickpeas - 2

Artichokes - 2

DETROIT-STYLE PIZZA

Great Pizza takes Time, Please Allow 30 Minutes for Your Order.

Pesto Chicken

White Base, Chicken, Basil Pesto,
Confit Tomato, Confit Garlic

22

Buffalo Chicken

White Base, Buffalo Sauce,
Chicken, Bleu Cheese Crumbles

21

The Med

White Base, Harissa, Artichoke,
Heirloom Tomatoes, Feta

22

The Detroiter

Red Base, Pepperoni, Pepperoncini

20

"This is Not a Philly Steak Pizza", Steak Pizza

Red Base, Medium Rare Steak,
Gruyere, Roasted Red Peppers

24

The TRUFF

White Base, Hot Honey, Truffle
Hot Sauce, Prosciutto

20

Build Your Own

Pick Your Base, and Choose Your Toppings

15

Red

Marinara, Mozzarella, Brick Cheese

White

Mozzarella, Brick Cheese

Pizza Toppings

Proteins

Shrimp - 8
Coop - 6
Ham - 4
Turkey - 4
Poached Egg - 2

Your Choice of Tinned Fish - MP
Chicken (Buffalo, Pesto, BBQ, Harissa) - 6
Vegan Italian Hot Sausage - 6
Bacon - 6

Peppered Salmon Fillet - 12
Steak - 8
Andouille or Kielbasa - 8
Chickpeas - 2

Extra Cheese

Muenster - 1
Bleu Cheese Crumbles - 3

Mozzarella - 2

Gruyere - 3
Feta - 3

Vegetables And Sauces

Basil Pesto - 3
Fresh Jalapeños - 1
Red Onions - 1
Bell Peppers - 1
Pepperoncini - 1

Confit Garlic - 3
Basil and Olive Tapenade - 3
Heirloom Tomatoes - 1
Roasted Red Peppers - 1
Green Olives - 1
Artichokes - 2

Harissa - 3
Confit Tomatoes - 2
Sweety Drop Peppers - 2
Truffle Hot Sauce - 2
Hot Honey - 2





CHEESE AND CHARCUTERIE

A Curated Selection of Cheeses, Cured Meats,
and Accoutrements.

Choose Combinations of Up to 3 Each of
Cheeses and/or Meats.

MP

Jams, Jellies, & Preserves Provided By
PO Box 63 Nanafalia, AL
(334) 736 - 4088



IMPORTED GOURMET TINNED FISH

ANCHOVIES

Anchovies in Olive Oil with Garlic and Pepper

Olasagasti, Product of Spain 15

Cantabrian Anchovy and Tuna Pate

Olasagasti, Product of Spain 15

Cantabrian Anchovies in Spanish EVOO

Fishwife, Wild Caught in Spain 10

CODFISH

Codfish in Olive Oil with Garlic

La Rose, Product of Spain 17

GARFISH

Garfish in Spiced OO

Ati Manel, Product of Portugal 12

Garfish in OO

Ramon Pena, Product of Spain 12

MACKEREL

Spiced Mackerel

Nuri, Made in Portugal 15

Mackerel with Roasted Garlic

Patagonia, Product of Spain 10

Mackerel in Organic EVOO

Matiz, Product of Spain 10

Mackerel in OO

Jose, Caught in Portugal 13

Mackerel Fillets in Curry and Piri Piri

Good Boy, Product of Portugal 13

Horse Mackerel with Garlic and Parsley

Good Boy, Product of Portugal 14

Mackerel Medallions in Peruvian Peppers & Onion

Peruvian Harvest, Product of Peru 14

Mackerel Fillets in Botija Purple Olive Sauce

Peruvian Harvest, Product of Peru 14

SALMON

Smoked Salmon with Sichuan Chili Crisp

Fishwife, Raised in Norway 18

SARDINES

Sardines in Tomato Sauce with OO

Sardinha, Product of Portugal 14

Small Sardines in OO

Berthe, Product of Portugal 15

Wild Sardines in Lemon

Matiz, Eastern Atlantic 8

Sardines in OO

Donostia, From Galicia, Spain 7

Sardines in Hot Vegetable Oil

Porthos, Product of Portugal 15

Sardines in OO with Truffle

Berthe, Product of Portugal 16

Smoked Small Sardines in EVOO

Jose, Product of Portugal 12

SEASPRAT

Smoked Brisling No. 2 Baltic Sea Sprat

Fangst, Canned in Latvia 10

IMPORTED GOURMET TINNED FISH

STICKLEBACK

Stickleback in Pickled Sauce

Jose, Product of Portugal 12

TROUT

Trout in Onion Relish

ABC+, Product of Portugal 28

Smoked Trout Fillets in OO

Jose, Product of Portugal 16

Smoked, with Juniper and Lemon Thyme

Fangst, Canned in Latvia 12

Smoked Rainbow Trout

Fishwife, Raised in Idaho 15

TUNA

Cantabrian Anchovy and Tuna Pate

Olasagasti, Product of Spain 15

Tuna Fillets in EVOO with Capers

Tenorio, Product of Portugal 15

Tuna Fillets in EVOO with Tomato and Basil

Tenorio, Product of Portugal 15

Tuna Belly in OO

Conservas Santo, Portugal 25

Tuna Ventresca in Olive Oil

Minerva, Product of Portugal 20

Tuna Fillet with Azorean Pepper

Santa Catarina, Portugal 14

MOLLUSKS

Octopus in OO

Donostia, Product of Spain 15

Small Squid in OO

Donostia, Product of Spain 15

Spicy Mussels in EVOO

Patagonia, Product of Spain 10

Mussels in Escabeche Sauce

Lucas, Product of Portugal 12

Mussels in Pickled Sauce

Bon Appetit, Product of Portugal 10

Razor Shell Clams

Donostia, Harvested in Chile 11

Jumbo Squid (Diced) in Garlic

Pitéu, Product of Spain 10

We Recommend Adding Our Accoutrements for \$4

BREAKING THE FAST

Offered Saturday and Sunday from 11am - 3pm

Scrambles \$10

Served Over a Bed of Fresh Arugula

Italian: Roasted Red Peppers, Red Onions, Confit Garlic, Basil Pesto, Gruyere

Southwest: Fresh Jalapeños, Black Bean Dip, Red Onions, Heirloom Tomatoes, Muenster

Easing Into Your Day

Pint Of Bacon \$6

Yes, We Did.

Breakfast Sandwich \$6

3 Scrambled Eggs & Muenster on
Toasted Ciabatta or Open-Faced on
a Biscuit \$3

Add Ham \$4, Bacon \$6, or Steak \$8

Bene-Tots \$12

3 Eggs Over Easy, Lemon
Dill Aioli, on a Bowl of
Maryland Tots

Premium Additions:

Shrimp - 8

Coop - 6

Ham - 4

Turkey - 4

Poached Egg - 2

Your Choice of Tinned Fish - MP

Chicken (Buffalo, Pesto, BBQ, Harissa) - 6

Vegan Italian Hot Sausage - 6

Bacon - 6

Peppered Salmon Fillet - 12

Steak - 8

Andouille or Kielbasa - 8

Chickpea - 2

Biscuit and Gravy \$12

Our Fresh Made Biscuit
Served Open-Faced with Pork
Sausage Gravy.

Smoked Peppered Salmon

Plate \$14

(With Mimosa Kit \$42)

Smoked Peppered Salmon
With Arugula, Roasted Red
Peppers, Capers, Chopped
Red Onion. Served With
Crostinis.

Ploughman \$12

3 Eggs, Your Choice of
Scrambled or Over Easy, 2
Slices of Bacon, with Ciabatta.

Mimosa Kit \$34

Bottle of Sparkling Served with Two Choices of Our Juices And Nectars

Press It, Press It Real Good

Epicurean Fresh Ground Counter Culture Coffee Served in Your Own French Press
Single \$4 - Double \$7 - Table \$12