

STARTERS

French Onion Soup <i>gruyere crouton</i>	7
🌿 Fresh Lump Crabcake <i>creole mustard</i>	13
🌿 Pork & Beans <i>slow cooked pork belly, brown sugar glaze</i>	12
Steamed Clams <i>shallots, white wine, salsa verde</i>	13
Steamed Mussels <i>thyme, shallot, beer broth</i>	10
🌿 Middle Neck Clams on 1/2 Shell <i>half dozen full dozen</i>	8 14
🌿 Local Oysters on 1/2 Shell <i>Chef's Creek, BC East Points, Delaware Bay (price per oyster)</i>	2.75 2.5
Noodle Bowl <i>sliced beef, sprouts, farm egg</i>	12

SALADS

add chicken 4 add salmon 7 add shrimp 7

🌿 Kale & Brussel Sprout Salad <i>feta, caesar dressing</i>	7
🌿 Market Salad <i>arugula, endive, radicchio, pear, almonds, baby carrots</i>	7

ENTREES

Roasted 'Free Bird' Chicken <i>baby carrots, yukons, salsa verde</i>	16
Cheese Steak <i>'wiz', bbq & housemade ranch, hand cut fries</i>	13
Crabcake Sandwich <i>chipotle aioli, hand cut fries</i>	14
Double Cheeseburger <i>thousand island dressing, hand cut fries add housemade bacon 1</i>	14
Grilled Shrimp Po' Boy <i>cucumber-carrot slaw, hand cut fries</i>	14
Cuban Porchetta Panini <i>swiss, ham, pickles, hand cut fries</i>	14
Housemade Pastrami Sandwich	13
<i>swiss, pickled cabbage, russian dressing, rye pumpernickel</i>	
🌿 Seafood Paella <i>shrimp, clams, mussels, andouille, saffron tomato rice</i>	18

SNACKS

🌿 Blackened Chicken Wings <i>house made ranch dressing</i>	8
🌿 Crispy Chicken Skins <i>hot sweet glaze</i>	5
Pork Bun	4
🌿 Shrimp Tacos <i>chipotle-lime aioli</i>	8
Bavarian Pretzel <i>whole grain-beer mustard add cheese 1</i>	5
Bacon Mac & Cheese	7



🌿 DENOTES A GLUTEN-FREE MENU ITEM

THE ARLINGTON IS PROUD TO USE LOCAL FARMS & FISHERIES WHENEVER POSSIBLE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BRUNCH

Saturday & Sunday Only 11am-2:30pm

Bottomless Mimosas & Bloody Marys
\$10 for the first \$1 for additional

Two Fried Farm Eggs \$12 <i>sunchokes, brussel sprout-turnip hash</i>	French Toast \$12 <i>dulce de leche</i>
🌿 Shrimp & Grits \$14 <i>housemade andouille, cheddar grits</i>	Eggs Benedict \$12 <i>poached eggs, canadian ham, hollandaise, home fries</i>
🌿 Huevos con Chorizo \$13 <i>scrambled eggs, chorizo, peppers, onions, tortilla</i>	Eggs Chesapeake \$14 <i>poached eggs, crabcakes, sauteed greens, old bay hollandaise, home fries</i>
Breakfast Burger \$12 <i>fried egg, pork roll, burger patty cheddar cheese, siracha ketchup, fries</i>	

BRUNCH SIDES

Housemade Bacon \$5	Pork Roll \$4	Home Fries \$3	English Muffin \$2	Housemade Sausage \$4
---------------------	---------------	----------------	--------------------	-----------------------

