**APPETIZERS**

**BUTTERNUT SQUASH HUMMUS** $14
cauliflower, chorizo, olive oil, garlic oil, pita, greens, roasted squash

**FRENCH BAGUETTE PIZZA** 14
garlic butter, tomato sauce, mozzarella, pum, dried oregano, crushed red pepper
Add pepperoni +$2

**MINI CRABCAKES** 5
mini maryland crab cakes. chipotle mayo, lemon, chives

**G. TSO CHICKEN WINGS** 14 GF
with japanese soy sauce
Also available: honey-dijon, house hot, old bay*

**DEVILED EGGS** 10 GF
bacon, chive, paprika, house hot sauce

**BBQ SHRIMP** 16 GF
lime, BBQ spice, garlic butter, grilled bread, calabrian chili, cilantro

**CLAMS & LAMBS** 16 GF
middle neck clams & merguez sausage, cheesy grits, garlic, shallot, white wine, garlic butter, greens

**FANCY NACHOS** 13 GF
black beans, house salsa, cheese sauce, pickled jalapenos, crema, cilantro, lime
Add shrimp +$9; chicken +$5; chorizo +$4

**LARGER PLATES**

**BUTTERMILK FRIED CHICKEN** 21
pan fried polenta, fall succotash, picante crema de cilantro, herbs

**FRIED CATFISH PLATTER** 16
old bay fries, hushpuppies, grilled lemon, tartar sauce, slaw

**CAULIFLOWER STEAK** 19 V
celery puree, pulled lentil rice, almond relish, chili oil, herbs

**BLACKENED NY STRIP** 27 GF
10 oz, potato croquette, smoked parsnip puree, fried onion, chipotle cream, sauteed spinach

**SHRIMP & CLAM LINGUINE** 25
shrimp, clams, garlic, white wine-cream sauce, lemon, garlic butter, breadcrumbs, fresh herbs, old bay, parmesan

**SPAGHETTI BOLOGNESE** 23
garlic, ground beef, mirepoix, tomato, chili flakes, grana, grilled garlic toast
Add chicken +$6; fish +MKT; shrimp +$9; steak +$11

**SANDWICHES**

Choose: fries, tots, or salad

**THE BURGER** 15
american & cheddar, lettuce, red onion, pickles, house special sauce
Add bacon +$5; egg +$1

**SMASH BURGER** 16
two four ounce patties, lettuce, tomato, dijonaise, american cheese, pickled red onions

**CRISPY FRIED CHICKEN** 14
chuncky slow, garlic-chili crunch, non furikake mayonnaise

**LAMB BURGER** 17
tomato jam, harissa-feta spread, tzatziki, arugula

**PO BOY** 16
choice of fried shrimp or oyster remoulade, lettuce, tomato, pickles, cajun spice, baguette

**FALAFEL WRAP** 14 V
lettuce, tomato, cucumber slaw, tzatziki, red onion, feta cheese, mint, sumac

**BUTTERMILK FRIED CATFISH** 15
lettuce, tomato, spicy mayo, cheese street

**CHOPPED CHEESE** 15
7 oz ground beef, lettuce, tomato, onion, peppers, american cheese, sub roll

**SALADS**

**MARKET SALAD** 13 V GF
house greens mix, shaved celery, carrots, red onion, cucumber, radish, champagne vinaigrette

**CLASSIC CAESAR** 13
romaine, white anchovy, breadcrumb, grana padano

**RAW BAR**

**FRESH DAILY CEVICHE** $14
lime, cilantro, chili, onion

**OYSTERS** - 1/2 DZ $18 1 DZ $35
with mignonette and cocktail sauce

THE KINGPIN PLATEAU $69
12 oysters, 12 clams, 12 shrimp cocktail, crudo

**SHRIMP COCKTAIL** $15
with lemon and cocktail sauce

**MIDDLENECK CLAMS** - 1/2 DZ $8 1 DZ $15
with mignonette and cocktail sauce

THE SPLIT PLATEAU $38
6 oysters, 6 clams, 6 shrimp cocktail, crudo

**SIDES**

**HUSHPUPPIES** 9 V
with honey butter

**SAUTEED BRUSSELS SPROUTS** 10 GF
bacon, cranberry, pickled onions, hot maple syrup

**CRAB FRIES** 15 GF
maryland lump crab meat, house cheese sauce, old bay, green onion

**ROASTED MUSHROOMS** 10 GF
thyme, garlic, fresnos, spinach, feta, olive oil, lemon zest

**CRAB MAC** 15
maryland lump crab, cheese sauce, bread crumb, greens

**LOADED TOTS** 9 GF
bacon, cheese sauce, green onion, paprika

**HAND-CUT FRIES** 5 V GF

**MARINATED OLIVES** 5 V GF

-V = is, or can be made vegetarian or vegan
-GF = is, or can be made gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES
WE ARE ABLE TO SPLIT CHECKS FOR GROUPS OF 6 OR LESS, THANK YOU • 18% GRATUITY ADDED ON ALL CHECKS.
LEMON RICOTTA PANCAKES 12
blueberry compote, maple syrup, bacon

SHAKSHOUKA 15 G
2 eggs baked in tomato sauce, sautéed peppers, grilled bread

TWO EGG BREAKFAST 11
tost, homefries, choice: sausage or bacon

HANGOVER HASH 14
sausage-cheddar gravy, fried eggs, home fries, toast

FRIED CHICKEN & FRENCH TOAST 16
chicken thigh, house hot sauce, maple syrup

WINES BY THE GLASS
ask your server for daily selections

$6 SINGLE MIX RAILS

$6 HOUSE MULES

$8 OLD FASHIONED

$6 HOUSE MARGARITAS

$5 SELECT DRAFT BEER
ask your server for daily selections

COCKTAILS

ELECTRIC FLIPPER 10
rum, punch mix, dragon fruit, garnish of the day

BACON MAPLE OLD FASHIONED 10
johnny drum bourbon, maple syrup, candied bacon

MS. PAC-MAN (PALOMA) 13
altos silver tequila, kalamansi, grapefruit soda

WHITE SANGRIA 13
white wine, grapefruit vodka, pear, blueberry- ginger simple syrup, rosemary

LEMON MERINGUE FIZZ 14
gin, lemon juice, vanilla, blossom water, topo chico and vegan cream

DON CICCIO RYE SOUR 14
cranberry, citric acid, sour, lemon

HOODIE WEATHER 12
peach rum, cinnamon, dehydrated apple slice

ELEANOR G&T 13
bart hill gin, star anise, rosemary, mediterranean tonic

POMEGRANATE SPRITZ 13
filibuster rose gin, pomegranate, soda, mint

DESSERT

CARAMEL BROWNIE SUNDAE 7
warm brownies, caramel, vanilla gelato, chopped chocolate, whipped cream

CHEESECAKE MOUSSE 7
bruleed, graham cracker, berry compote

GELATO 3
ask for today’s flavors

HUMBLE BANANA NON-DAIRY (N)ICE CREAM 3ea
cinnamon + raisin + toasted oats (n)ice cream made with fresh bananas

DRINKS

WINES BY THE GLASS
ask your server for daily selections

$6 SINGLE MIX RAILS

$6 HOUSE MULES

$8 OLD FASHIONED

$6 HOUSE MARGARITAS

$5 SELECT DRAFT BEER
ask your server for daily selections

FOOD

WINGS 6
G. Teo, honey dijon, old bay or house hot

FANCY MACHOS 5
Add shrimp $5; pulled chicken $5; chorizo $5

LOADED TOTS 6

DEVILED EGGS 5
1/2 DOZEN OYSTERS 10

FLAVORFUL MEALS

BRUNCH 11AM-3PM SATURDAY & SUNDAY

STEAK & EGGS 27 G
8 oz denver steak, 2 eggs, house steak sauce, home fries

HUEVOS DIVORCIADOS 15 G
fried eggs, black beans, tostada, cotija, cilantro, salsa roja, salsa verde, pico, crema

EVERYTHING BAGEL EGG SANDWICH 15
everything bagel, bacon, cheddar, eggs, spicy mayo, dressed greens, home fries

HALF STACK PANCAKES 5
SIDE FRENCH TOAST 6
EXTRAS 5 EA

BRUNCH DRINKS

CHACO BLOODY MARY 11
Chacho, house-made bloody mary, celery

APPLE CIDER MIMOSA 10
apple cider, sparkling wine, sugar rim

ELEANOR BLOODY MARY 8
Absolut Peppar Vodka, house-made bloody mary

WHIPPED COFFEE-CHATA 12
titos, rum chata, dalgonia coffee, coffee crystals

ROSE 75 11
Filibuster Rose Gin, lemon juice. simple syrup, sparkling rose

FRESH DAILY CEVICHE  $14
lime, cilantro, chili, onion

OYSTERS* - 1/2 DZ $18  1 DZ $35
with mignonette and cocktail sauce

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12 oysters, 12 clams, 12 shrimp cocktail, crudo

THE SPLIT PLATEAU $38
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