

PROVISIONS

APPETIZERS

- PULLED PORK SLIDERS.....8
Two BBQ pulled pork sliders topped with house Tidewater slaw and served with greens and balsamic glaze
- CRISPY BRUSSELS SPROUTS.....9
Tender inside, crispy outside with red salt and a tangy white BBQ sauce for dipping
- HOT CRAB DIP.....14
Jumbo lump crab, cream cheese, served with toasted pita, topped with fresh chopped tomatoes and scallions
- BLACKENED AHI TUNA.....14
Sushi grade tuna served with wasabi, seaweed salad, pickled ginger
- SWEET THAI CHICKEN WINGS.....10
Six wings served with celery sticks and blue cheese dressing. Buffalo, honey, and Old Bay also available

SOUPS

- CHEF'S DAILY SOUP.....market price
- MARYLAND CRAB.....9/11
- BOURBON STREET GUMBO.....9/11/17
Blue crab, crawfish, shrimp and Andouille sausage

Not all ingredients are listed.

HOUSE SPECIALTIES

- CRISPY FRIED CHICKEN PLATTER.....27
Crispy fried chicken breast served over daily mashed potatoes, with seasonal vegetables and chicken gravy
- BIG FRIED SHRIMP.....27
Hand breaded Jumbo gulf shrimp fried crispy and served with our hand cut fries and Tidewater slaw with your choice of cocktail or tartar sauce
- LEAN AND LOW.....29
Jumbo Shrimp and Scallops, spiralized zucchini and yellow squash, sauteéd with olive oil, garlic, Swiss Chard, and cherry tomatoes in a rich shrimp broth
- MARYLAND CRAB CAKES.....market price
6oz. Jumbo lump Maryland crab delicately seasoned, broiled or fried, served as a single or double with seasonal vegetable, roasted fingerling potatoes and Tidewater slaw
- CEDAR PLANK SALMON.....27
Line-caught Atlantic salmon filet oven roasted on a cedar plank and finished with a mandarin glaze, served with seasonal vegetables and roasted fingerling potatoes
- GRILLED COULETTE STEAK.....28
A 10oz. Coulette steak served with roasted Cipollini onions in a red wine balsamic syrup and Rogue Creamery smokey blue cheese sauce with roasted fingerling potatoes and seasonal vegetables

Thank you for coming to our restaurant

Executive Chef: George Batlas

Consuming raw or undercooked seafood or meat can increase your risk of foodborne illness

BURGERS & SANDWICHES

- SMASH BURGER.....14
Two four ounce patties with American cheese, raw onion, pickles, and secret sauce. Served with a side of fries
- THE MANOR BURGER.....15
Our classic burger, Creekstone Farms Black Angus burger topped with sharp cheddar, swiss cheese and Applewood smoked bacon with fries and a pickle
- BLACKENED SALMON BLT WRAP.....16
Blackened Atlantic salmon with Applewood smoked bacon, lettuce, and tomato
- BEER CAN CHICKEN SANDWICH.....14
Roasted garlic aioli, baby arugula, oven roasted tomatoes, caramelized onions and Daily Crisis Italian herb cheddar cheese

SALADS

- HARVEST SALAD.....7/14
Field Greens, spiced pecans, sun-dried cranberries and sliced apple, served with a raspberry vinaigrette
- CRISPY FRIED CHICKEN COBB SALAD.....14/27
Manor garden greens and romaine tossed with hard boiled egg, chopped bacon, blue cheese crumbles, avocado and tomato and tossed in our house dressing and topped with crispy fried chicken breast
- CAESAR SALAD.....8/16
Chopped romaine, croutons, cherry tomatoes and grated parmesan with Caesar dressing on the side
- BURRATA SALAD.....8/16
Spring greens with cherry tomatoes and Burrata Mozzarella, drizzled with balsamic glaze