



Dinner

Appetizers

House Smoked Meatball

Our smoked in house meatball, stuffed with fresh mozzarella.

11

Bruschetta Caponata

Grilled in house crostini, Topped with eggplant caponata and feta cheese.

11

Lamb Lollipops

Hand-frenched lamb chops served with a house made demi-glaze.

14

Quesadilla

Buttery grilled tortilla. Stuffed with Fresh melted cheese and your choice of chicken or crab meat.

Crab -17 | Chicken - 13

Crab Wonton

Crisp on the outside, buttery and flaky crab meat on the inside. Served with sweet chili sauce.

16

Crab Dip

Creamy and savory dip using only the freshest Maryland crabs, and house crostini.

17

Chicken Wings

Smoked and fried crisp, hand-spun in your choice of sauce. (sweet chili, buffalo, garlic parm, old bay, sweet soy bbq).

14

Soups

French Onion

Rich, savory broth, topped with melted, cheese. A comforting classic with deep, bold flavor.

7

Soup du Jour

Ask your server for today's house made soup.

5/6

Maryland Crab

Sweet blue crab, and vegetables, in a zesty tomato broth, seasoned with Old Bay for a bold, coastal flavor.

7/9

Salads

Pistachio Salmon Salad

Spinach, cranberries, pistachios, and bleu cheese, topped with pistachio-cruste salmon and our signature house dressing.

19

House Salad

Fresh mixed greens, vine-ripened tomatoes, tangy red-onion. Topped with house croutons, pepperoncini peppers and our signature dressing.

4/12

Black and Blue Salad

Romaine, sun-dried tomatoes, roasted red peppers, bleu cheese, and crispy onion straws, topped with blackened steak tips and balsamic vinaigrette.

16

Hub City Salad

Romaine, carrot, tomato, cucumber, onion, bacon and shredded cheddar topped with blackened chicken and served with our house dressing.

14

Caesar Salad

Crisp romaine, house made croutons, and shaved Parmesan, tossed in a creamy, tangy Caesar dressing.

4/12

Entree

Carnivore Du Jour - Cut of the Day

Enjoy a mouthwatering cut of steak, locally sourced from Hidden Creek Pastures Farms (Smithsburg, MD).

Market Price

Tuscan Chicken

Tender, marinated chicken breast. Served with a house made spinach and sun-dried tomato sauce, with tossed potato gnocchi.

19

Chicken Parmesan

Breaded chicken breast, fried and topped with Marinara and provolone. Served with house made potatoes and vegetables.

18

Pasta Primavera

Crafted with only the freshest garden style vegetables, topped with a Parmesan and Feta Alfredo over house made fettuccini.

17

Pistachio Crusted Salmon

Flaky oven-baked salmon, crusted with fresh pistachios. Accompanied with creamy risotto and fresh vegetables.

25

Beef Tips with Blue Cheese Alfredo

Hand-cut beef tips, seared . Accompanied with sautéed mushrooms and onions in a Bleu cheese sauce. Served with house-made mashed potatoes, and vegetable of the day.

22

House Vodka Bolognese al Forno

Our creamy Bolognese is a rich meat sauce with Pretty Girl Vodka, ripened tomatoes, served over house-made pasta.

16

Chesapeake Chicken Risotto

Succulent crusted chicken breast atop creamy risotto, with crab and an Old Bay cream sauce.

28

Chef Larry’s Maryland Crab Cakes

House made crab cakes, broiled and served with creamy risotto and house vegetable.

34