



## 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-glace  
-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, handspun 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

## Entree

### Carnivore Du Jour - Cut of the Day

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

### 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

## SALADS

### Pistachio Salmon Salad

Spinach, cranberries, pistachios, and bleu cheese, topped with pistachio-crusting salmon and our signature house dressing  
-19

### 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

### House Salad

Fresh mixed greens, vine-ripened tomatoes, tangy red-onion. Topped with house croutons, pepperoncini peppers and our signature dressing  
-4/12

### 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