

Nine & Dine

CRAB CAKE SANDWICH*

citrus-caper aioli, toasted brioche

broiled lump crab cake, lettuce, tomato,

SHAREABLES (choice of one per pair)		
FRIED BRUSSELS SPROUTS bourbon glaze, citrus aioli dipping sauce		wheat
SHRIMP COCKTAIL* (gf) cocktail sauce, lemon wedges, ginger infused grilled watermelon		wheat
BACON WRAPPED HOUSE-MADE TATER TOTS jalapeños, caribbean sauce, cheddar		ipa
CHEF'S SPECIALTY POUTINE* fresh-cut fries, mozzarella cur CHOICE OF TOPPING:	,	
PASTRAMI BURNT ENDS WITH JACK DANIEL'S BOURBON SAUCE CREAMY CRAB & OLD BAY		
SMOKED MUSHROOM DEMI CREAM SAUCE		
PUB FARE BUFFALO CHICKEN QUESADILLA* ipa	HOFFMAN'S BIER BRAT*	imperial ipa
grilled chicken breast, buffalo sauce, onions, celery, aged cheddar, gorgonzola, creamy herb buttermilk, tortilla	whole grain mustard, ale braised onions, old bay, crab, poblano mac-n-cheese, toasted bun	
BURGERS / CHICKEN		
GRILLED WAGYU BEEF OR CHICKEN BREAST ON A BRIOCHE BUN CHOICE OF SIDE: fresh-cut french fries, sweet potato waffle fries, side salad, poblano mac-n-cheese, maryland street corn, or broccoli salad CHOICE OF CHEESE: gouda, swiss, provolone, gorgonzola, aged cheddar, or american		
ALPINE* brown ale	FARMHOUSE*	lager
lettuce, spanish onion, tomato	arugula, smoked bacon jam, dippy egg, tomato	
HOLDABLES CHOICE OF SIDE: fresh-cut fries, sweet potato waffle fries, side side house/	caesar* salad, broccoli salad, poblano mac-n-cheese, or marylan	d street corn
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HARVEST GRILLED CHEESE

onions, field greens, sourdough

house-made apple butter, aged cheddar,

grilled portabella mushroom, smoked

wheat

FRENCH DIP*

baguette

shaved prime rib, ale braised onions,

provolone, horseradish sauce, au jus,

pale ale