

Today's American Menu

Created by Chef Jon Mitchell



Butternut Squash Soup – Crème Fraiche, Pepitas, and Chives **\$8**

House Salad – Mixed Greens, Toasted Pecans, Carrots, Tomatoes,
Watermelon Radish & Pickled Onion **\$9**

Dressing Choices – Buttermilk Herb, Lemon Vinaigrette, Bleu Cheese, Granny Smith Vinaigrette

Fried Green Tomatoes – Chef's own Southern recipe: breaded, fried, and
served with Chipotle Aioli on the Side **\$12**

Firecracker Shrimp – Tossed in a Tangy Asian Chili Sauce **\$15**

BLFGT Sandwich – (Bacon, Lettuce, and Fried Green Tomatoes)
on Brioche Bread with Chipotle Aioli, served with Steak Fries **\$16**

American Burger – Lettuce, Tomato, Onion on a Brioche Bun
with Choice of Cheddar, Smoked Gouda, or Swiss, served with Steak Fries **\$17**

Beyond Burger (vegetarian) – Lettuce, Tomato, Onion on a Brioche Bun with choice of
Cheddar, Smoked Gouda, or Swiss, served with Steak Fries **\$17**

Authentic Maryland Crab Cake Sandwich – 4 oz. Lump Blue Crabcake, Lettuce, Tomato,
Brioche Bun, and Steak Fries **\$23**

Add bacon or a fried egg to any sandwich - \$3 each

Authentic Maryland Crab Cakes Platter (two 4 oz.) - Farm Fresh Green Beans, Whipped Potatoes, and a side of Mustard Cream Sauce **\$33**

NY Strip Steak (12 oz.) – With Dauphinoise Potatoes, Farm Fresh Green Beans, and Red Wine Demi-Glace **\$39 gf**

Add a MD Crab Cake for a Chesapeake Surf n Turf +\$17

Blackened Catfish Filet – Cheddar Jalapeño Grit Cakes, Braised Collard Greens, and Tabasco Compound Butter **\$29 gf**

Wild Mushroom Ragout (vegetarian) – with Creamy Grits, Blistered Cherry Tomatoes, Grilled Broccolini, Crispy Onions, and Fresh House-Made Basil Oil **\$24 gf**

Pan-seared Chicken Breast – House Brined with Rutabaga Mash, Broccolini, and Orange Gastrique **\$27 gf**

ADDITIONAL SIDES

Farm Fresh Green Beans \$8 Steak Cut French Fries \$7

Cheddar Jalapeño Corn Grit Cakes (2) \$12 Single Maryland Style Crab Cake \$17

ALL DESSERTS - \$9

Banana Cake with Chocolate Drizzle

Flourless Chocolate Cake w/ Raspberries and Walnut Crust gf

Golden Maple Cake

Crème Brulée gf

Eating undercooked or raw meat is not recommended. Please notify management of any allergies or dietary restrictions.

A 20% gratuity may be automatically added for parties of 5 or more and all parties with split payments.

Prices reflect cash; credit card payments include a 4% processing fee. **gf=gluten free**