

# LATE NIGHT MENU

AVAILABLE AT THE BAR ONLY | 10PM-MIDNIGHT



## TO SHARE

**LOADED FRIES** **\$14**  
Fat Tire beer cheese, crumbled applewood-smoked bacon, hot pepper relish, ranch drizzle, scallions

**MARYLAND CRAB DIP BOWL** **\$16**  
a Chesapeake Bay staple, savory crab dip served in a freshly baked sourdough bread bowl, topped with mozzarella & Monterey Jack cheeses with Old Bay® seasoning

**JALAPEÑO TATER KEGS** **\$12**  
jumbo tater tots stuffed with jalapeños, cream cheese, pepper jack & cheddar cheeses, served with ranch dressing

**CAULIFLOWER “WINGS” (GF)** **\$12**  
flash-fried cauliflower tossed in sweet Thai chili sauce, sesame seeds & scallions

**CRAB CAKE SLIDERS** **\$16**  
two crab cake sliders, lettuce, tomato, lemon aioli on toasted potato rolls

**PUB PRETZEL** **\$9**  
choice of salt or everything seasoning, served with sides of Fat Tire beer cheese & spicy brown mustard

**CHEESESTEAK EGGROLLS** **\$14**  
chopped sirloin, spicy ketchup

**O-RING TOWER** **\$12**  
fried, sweet Spanish onion rings, served with a side of horseradish sauce & Maryland fry sauce

**FRENCH ONION DIP (GF)** **\$7**  
served with kettle cooked chips

## SALADS

**ADD CHOICE OF GRILLED CHICKEN \$6, CRAB CAKE \$10, SALMON \$12 OR SLICED NY STRIP \$15**  
**ADD EXTRA DRESSING \$0.50**  
house-made dressings: ranch, bleu cheese, Gorgonzola vinaigrette, champagne vinaigrette, sweet Vidalia onion, honey mustard, oil & vinegar available upon request

**SUMMER SALAD (GF)** **\$15**  
sliced strawberries, baby arugula, red onions, honey roasted walnuts, Gorgonzola cheese, champagne vinaigrette

**GARDEN SALAD** **\$13**  
mixed greens, shaved red onions, cherry tomatoes, carrots, cucumbers, hard-boiled egg, croutons, choice of dressing

## WINGS

served with celery & choice of bleu cheese or ranch dressing  
**ADD EXTRA BLEU CHEESE OR RANCH DRESSING \$0.50**

**SMOKED BONE-IN WINGS (GF)** **10 / \$15    20 / \$25**

**BONELESS WINGS** **10 / \$12**

**SAUCES**

- BUFFALO
- CHIPOTLE MAPLE
- HOT HONEY
- SWEET THAI CHILI
- GARLIC PARMESAN
- BARQ’S ROOT BEER BBQ
- OLD BAY® & HONEY

**DRY RUBS**

- OLD BAY®
- LEMON PEPPER
- CAJUN

Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## FLATBREADS

**CBR (CHICKEN, BACON, RANCH)** **\$17**  
grilled chicken, crumbled applewood-smoked bacon, Monterey Jack & mozzarella cheeses, buttermilk ranch dressing

**BBQ BRISKET** **\$18**  
our famous smoked brisket, Barq’s Root Beer BBQ sauce, crispy onions, mozzarella cheese

**SUMMER** **\$18**  
Gorgonzola cheese, sliced strawberries, baby arugula, drizzle of balsamic reduction

**FOR THE LOVE OF SHROOMS** **\$18**  
Wild Bunch mushrooms, sun-dried tomato & garlic aioli, shaved Parmigiano-Reggiano & mozzarella cheeses, fresh thyme

**MEAT LOVERS** **\$17**  
pepperoni, sliced Italian sweet sausage, applewood-smoked bacon, ground beef, mozzarella cheese, pizza sauce

**THE OG** **\$15**  
classic cheese flatbread with mozzarella cheese & pizza sauce  
**ADDITIONAL TOPPINGS \$1 EACH:** pepperoni, sliced Italian sweet sausage, bacon, mushrooms, peppers, onions

## HANDHELDS

served with kettle chips  
**SUB FRENCH FRIES, SWEET POTATO FRIES OR SIDE GARDEN SALAD +\$2.99**

**FRIED CHICKEN SANDWICH** **\$15**  
pickle-brined chicken breast, bacon mayonnaise, dill pickles on a toasted brioche roll

## ENTRÉES

**CRAB CAKE DINNER (GF)** **\$26**  
two 4 oz. lump crab cakes, Old Bay® tartar sauce, served with Chef’s daily selection of starch & vegetable

**FRIED CATFISH & CHIPS** **\$19**  
Old Bay® seasoned fries, Maryland fry sauce, coleslaw, lemon wedge

## SIDES

**FRENCH FRIES** **\$6**

**VEGETABLE OF THE DAY** **\$5**

**SIDE GARDEN SALAD** **\$6**

**SWEET POTATO FRIES** **\$6**

## DESSERTS

**KEY LIME PIE** **\$9**  
whipped cream & lime zest

**CARROT CAKE** **\$9**  
cream cheese frosting, walnuts, caramel drizzle

**STRAWBERRY CHEESECAKE** **\$9**

**FUNNEL CAKE FRIES** **\$9**  
dusted with powdered sugar, served with strawberry & caramel sauces

**WAFFLE ICE CREAM SUNDAE** **\$9**  
vanilla ice cream, chocolate syrup, whipped cream, cherry

(GF) GLUTEN FREE

BEVERAGES

SPECIALTY COCKTAILS

<b>MAPLE SMOKED OLD FASHIONED</b> Buffalo Trace Bourbon, Vermont maple syrup, Angostura bitters, smoked tableside	<b>\$13</b>
<b>WATERMELON MULE</b> Wheatley vodka, watermelon purée, lime, ginger beer	<b>\$11</b>
<b>MANGO MARGARITA</b> Patrón Silver tequila, mango purée, triple sec, lime	<b>\$13</b>
<b>CECIL COUNTY CRUSH</b> <b>LIKE AN ADULT CREAMSICLE!</b> Absolut Vanilia vodka, Cointreau, fresh orange juice, Sprite	<b>\$10</b>
<b>STRAWBERRY GIN SMASH</b> Tanqueray London Dry gin, strawberry purée, pressed lime, simple syrup, soda water	<b>\$10</b>
<b>PAINKILLER</b> Myers's Original Dark rum, cream of coconut, pineapple & orange juices, freshly grated nutmeg	<b>\$10</b>

WINESGLASS/BOTTLE

<b>LA MARCA PROSECCO 187ML</b> ITALY	<b>\$13</b>
<b>NICOLAS FEUILLATTE BRUT CHAMPAGNE</b> FRANCE	<b>\$96</b>
<b>MIRASSOU MOSCATO</b> CALIFORNIA	<b>\$8 / \$29</b>
<b>ECCO DOMANI PINOT GRIGIO</b> ITALY	<b>\$8 / \$29</b>
<b>KIM CRAWFORD SAUVIGNON BLANC</b> NEW ZEALAND	<b>\$11 / \$45</b>
<b>LA CREMA CHARDONNAY</b> CALIFORNIA	<b>\$10 / \$40</b>
<b>ROMBAUER CHARDONNAY</b> CALIFORNIA	<b>\$83</b>
<b>SEAGLASS PINOT NOIR</b> CALIFORNIA	<b>\$9 / \$35</b>
<b>LOUIS M. MARTINI “PRATI” CABERNET SAUVIGNON</b> CALIFORNIA	<b>\$11 / \$45</b>
<b>CAYMUS CABERNET SAUVIGNON</b> CALIFORNIA	<b>\$120</b>

BEYONDD12 OZ. CANS

<b>WHITE CLAW HARD SELTZER</b> MANGO, BLACK CHERRY	<b>\$7</b>
<b>TRULY HARD SELTZER</b> ASSORTED FLAVORS	<b>\$7</b>
<b>SURFSIDE ICED TEA VODKA</b>	<b>\$8</b>
<b>HIGH NOON VODKA SELTZER</b> ASSORTED FLAVORS	<b>\$7</b>

<b>BEYOND BUCKET OF 6</b>	<b>\$30</b>
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BEERS

DRAFTS16 OZ. / 22 OZ.

<b>COORS LIGHT</b> 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	<b>\$7 / \$9</b>
<b>MILLER LITE</b> 4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	<b>\$7 / \$9</b>
<b>BUD LIGHT</b> 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7 / \$9</b>
<b>MICHELOB ULTRA</b> 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7 / \$9</b>
<b>YUENGLING TRADITIONAL LAGER</b> 4% / AMBER LAGER / POTTSVILLE, PA	<b>\$7 / \$9</b>
<b>BLUE MOON BELGIAN WHITE</b> 5.4% / WITBIER / DENVER, CO	<b>\$7 / \$9</b>
<b>STELLA ARTOIS</b> 5% / LAGER / LEUVEN, BELGIUM	<b>\$8 / \$10</b>
<b>DOGFISH HEAD 60 MINUTE IPA</b> 6% / IPA / MILTON, DE	<b>\$9 / \$11</b>
<b>HEAVY SEAS TROPICANNON IPA</b> 7.25% / CITRUS IPA / BALTIMORE, MD	<b>\$8 / N/A</b>
<b>SAMUEL ADAMS SEASONAL SELECTION</b> BOSTON, MA	<b>\$8 / \$10</b>
<b>TRÖEGS ROTATING</b> HERSHEY, PA	<b>\$10 / N/A</b>

DOMESTICS & IMPORTS12 OZ. BOTTLES

<b>ANGRY ORCHARD HARD CIDER</b> 6.4% / HARD CIDER / WALDEN, NY	<b>\$7</b>
<b>BUDWEISER</b> 5% / AMERICAN LAGER / ST. LOUIS, MO	<b>\$7</b>
<b>BUD LIGHT</b> 5% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7</b>
<b>COORS LIGHT</b> 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	<b>\$7</b>
<b>MICHELOB ULTRA</b> 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7</b>
<b>MILLER LITE</b> 4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	<b>\$7</b>
<b>YUENGLING TRADITIONAL LAGER</b> 4.5% / AMERICAN LAGER / POTTSVILLE, PA	<b>\$7</b>
<b>MODELO ESPECIAL</b> 4.4% / PILSNER / MEXICO	<b>\$7</b>
<b>CORONA EXTRA</b> 4% / PALE LAGER / MEXICO	<b>\$7</b>
<b>DOS EQUIS LAGER ESPECIAL</b> 4.2% / PILSNER / MEXICO	<b>\$7</b>
<b>HEINEKEN 0.0</b> 0% / LAGER / NETHERLANDS	<b>\$7</b>
<b>HEINEKEN ORIGINAL</b> 5% / LAGER / NETHERLANDS	<b>\$8</b>
<b>GUINNESS 11.2 OZ. BOTTLE</b> 4.2% / STOUT / IRELAND	<b>\$8</b>

<b>IMPORTED BUCKET OF 6</b>	<b>\$35</b>
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CRAFTS

<b>KEY BREWING SPEED WOBBLES IPA 12 OZ. CAN</b> 4.6% / IPA / DUNDALK, MD	<b>\$8</b>
<b>ELYSIAN BREWING SPACE DUST IPA 12 OZ. BOTTLE</b> 8.2% / IPA / WASHINGTON	<b>\$8</b>
<b>UFO WHITE 12 OZ. BOTTLE</b> 5.1% / AMERICAN-STYLE WHITE ALE / BELGIUM	<b>\$7</b>
<b>GOLDEN ROAD MANGO CART 12 OZ. CAN</b> 4% / MANGO WHEAT BEER / LOS ANGELES, CA	<b>\$7</b>
<b>NEW BELGIUM FAT TIRE 12 OZ. BOTTLE</b> 5.2% / AMBER ALE / FORT COLLINS, CO	<b>\$7</b>
<b>HEAVY SEAS LOOSE CANNON IPA 12 OZ. BOTTLE</b> 7.25% / AMERICAN IPA / BALTIMORE, MD	<b>\$8</b>

<b>PUT ANY 6 IN A BUCKET</b> (MIN 2 PEOPLE)	<b>\$35</b>
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