



Soup of the Day	\$5	
Roasted Chili & Honey Brussels		
Grilled Flatbread		
Rustic Mac & Cheese		
Wings - Your Style		
Shrimp & Grits VA bloody butcher grits with a traditional Charleston style sauce & topped with gulf shrimp Charcuterie Board \$13		
aged salami, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, figs & assorted olives		
Greens		
Wedge Salad	Chopped Salad \$12 chopped brussels sprouts, kale, red cabbage, carrot, cucumber, tomato, red onion & chick peas + tossed in our green goddess dressing	
Two Scoop Salad	Maryland Caesar\$17 romaine hearts with old bay seasoned croutons, red onion, grilled shrimp & tossed in zesty caesar dressing	

Handhelds

Southern Chicken Salad \$9	Nathan's Chili Cheese Damg\$7		
Sandwich	grilled nathan's hotdog topped		
hand pulled roasted chicken with	house made chili & shredded cheese		
pecans, chutney & tossed in duke's	BC Club\$10		
mayo	roasted turkey, apple-smoked bacon,		
German Beer Brat\$8	swiss cheese, tomato, lettuce & duke's mayo		
seared beer brat topped with			
sauerkraut & house mustard	Reuben		
Stonewall Steak Burger \$11	house smoked pastrami, sauerkraut, house-made 1000 island dressing,		
½ lb. freshly grilled ground beef	swiss cheese & served on marble rye		
patty topped with shredded lettuce, sliced tomato, red onion, pickle &	Nashville Hot Chicken \$13		
your choice of cheese	buttermilk fried chicken tossed in		
Shrimp Tacos \$12	our nashville hot sauce & topped		
sautéed gulf shrimp with pico de	with crisp coleslaw on a brioche roll		
gallo, cojita cheese & cilantro lime			
crema			
N.C. Pulled Pork \$12			
house smoked pork shoulder, n.c.	MAN DE MAN NOTE		
bbq sauce, coleslaw & served on a brioche roll			
Entre			
Cntrees			
Fish & Chips	\$14		
beer battered cod, crispy french fries & coleslaw			
1402 NY Strip\$29			
served with garlic whipped potatoes and drizzled with veal demi glace			
Steak & Frites			
hanger steak, crispy french fries & drizzled with a red wine shallot sauce			
Pan Seared Scallops			
pan seared U10 scallops over butternut squash puree & black lentils			
Braised Short Rib\$24			
slow braised short ribs with garlic whipped mashed potatoes and roasted brussels			