



THE SIDEBAR

Chef De Cuisine
ERIC SMITH

Sweet Stuff

Strawberries and
Cream Biscuits \$10

Apple Crisp
w/Vanilla Ice Cream
\$10

Rotating Ice Cream
\$4/scoop

Small Plates

STRAWBERRY FIELDS, GF	\$14
<i>local farm greens, sliced berries, balsamic, candied pecans, chevre, apple cider maple vinaigrette</i>	
WATERMELON SALAD, GF	\$12
<i>cucumber, watermelon, feta, mint, honey, lime</i>	
PICKLED PLATE, GF	\$14
<i>pickled vegetables, pickled eggs, whipped goat cheese, house mustard</i>	
DUCK FAT FINGERLINGS, GF	\$10
<i>rosemary, garlic, smoked salt, malt vinegar aioli</i>	
EASTERN SHORE SUCCOTASH CRAB FRIED RICE, GF	\$22
<i>fried rice, MD jumbo lump crab, fresh corn, lima beans, red pepper, carrots, Old Bay</i>	
MARKET STREET MUSSELS, GF	\$17
<i>PEI mussels, roasted tomatoes, white wine, garlic broth, crispy flat bread</i>	
PEACH PEPPER BRUSSELS, GF	\$16
<i>roasted cast iron brussels, crumbled feta, macerated peaches, sunflower seeds, Bourbon BBQ</i>	
SMOKED WINGS, GF	\$18
<i>choice of blackberry BBQ or blackened Caesar, celery, blue cheese</i>	
PIMENTO CHEESE CHICKEN	\$19
<i>crispy shallots, house pickles, pimento cheese, sous vide chicken, duck fat fingerlings</i>	
SHRIMP SALAD SLIDERS	\$19
<i>3 mini shrimp salad sandwiches, farm greens, diced tomato, Martin potato rolls, Old Bay chips</i>	
CHICKEN SALAD SANDWICH	\$17
<i>cubed roasted chicken, grapes, walnuts, house mayo, pretzel bun, duck fat fingerlings</i>	
HAM AND COLLARD MELT	\$18
<i>sharp cheddar, smoked ham, braised collards, horseradish aioli, kettle chips</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

V=Vegetarian, VE=Vegan, GF=Gluten free, * With Component omitted