



DINNER MENU

Executive Chef Ken Zellers
Sous Chef CJ Hahn

Farms we support

Marble Head Farm
Claytons Farm
Cottingham Farm
Redemption Farm
Red Acres
Godfrey Farm

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

Starters

CRAB BISQUE	Cup \$12, Bowl \$16
Chef Ken Zellers award winning recipe	
FALL/WINTER SALAD, GF	\$14
winter greens, spiced apples, candied walnuts, blue cheese crumble, raisins, shaved brussels, maple balsamic vinaigrette	
406 CAESAR	\$14
Red Acres romaine, brown butter croutons, tomato, avocado, grated parmesan cheese	
• Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$18, steak \$18 to any salad	
DEVILS BALL	\$19
chopped devil egg, risotto, crab, panko, Old Bay yum yum, fried	
SMOKEY HOT CRAB DIP	\$17
blue jumbo lump MD crab, smokey cream cheese gouda blend, crispy applewood bacon, green onion, grilled sourdough	
SHRIMP TOAST	\$19
sauteed jumbo gulf shrimp, shallot cream sauce, crispy bread, Old Bay	
BMORE SHRIMP, GF	1/2lb \$16, 1lb \$23
potatoes, onions, cocktail, Old Bay (we've peeled them for you)	
SHORT RIB POUTINE	\$23
Coca cola braised short rib, cheese curds, pickled onion, hand cut fries, black pepper mushroom gravy	

Hand Helds

CRAB CAKE GRILLED CHEESE	\$24
jumbo lump MD crab cake, crab dip, cheddar, grilled sourdough, hand cut Old Bay fries	
DENTON DOUBLE	\$20
two patty Marble Head Farms beef double smashed, Red Acres greens, aged cheddar, tomato, burger sauce, bacon jam, brioche bun, hand cut truffle parmesan fries	
BOSS LADY B.A.L.T	\$18
blackened chicken, applewood smoked bacon, Red Acre greens, tomato, avocado, roasted garlic mayo, ciabatta, hand cut truffle parmesan fries	
• GF roll available upon request to any handheld \$2	

Mains

CRAB CAKE FRITES	\$32 (1) \$49 (2)
broiled MD jumbo lump crab, shore fries, chargrilled chimichurri asparagus, balsamic, fresh parm	
PORK SHANK PIE	\$36
braised pork shank, apples, candied pecans, blue cheese, creamy sweet potatoes, shaved brussels, flaky crust	
FO CHICKEN RISOTTO, GF	\$34
onion white wine and smoked gruyere risotto, airline chicken breast, french onion broth, fresh parm	
SEAFOOD MAC AND CHEESE	\$48
shrimp, scallops, crab claws, white sauce, toasted bread crumb, cavatappi	
SALMON FRIED RICE, GF	\$34
Korean BBQ glazed salmon, crab fried rice, summer corn salad, Old Bay yum yum sauce	
SHRIMP AND GRITS, GF	\$29
jumbo gulf shrimp, creole tomatoes, creamy Wye Mills grits, micro arugula	
FARMERS PASTA, GF, V, VE	\$26
grilled zucchini, roasted red pepper, mushrooms, squash	
• Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$18, steak \$18	
STEAK AND TATERS	
broccoli and cheddar mashed potatoes, roasted broccolini, crispy ranch onions, sidebar steak sauce	
• 10oz Filet \$44, 14oz MHF Smoked DelMonico \$52, add crab cake \$18	