



COCA COLA SHORTY \$14

Short rib braised in Coca cola, caramelized in oven, rustic corn bread and jalapeno crème topped with fried onions

BAJA STEAK SKEWERS \$12

Tenderloin tips, pineapple, red bell pepper, cilantro napa cabbage, tomato gastrique

EGGPLANT TOSTADAS \$12

Spanish crusted eggplant fried topped with ground veal, corn salsa, queso fresco, jalapeno lime aioli, scallions

FRIED PICKLES \$8

Hand cut pickle slices, lightly battered and deep fried served with Cajun aioli and apple slaw

NAUGHTY GNOCCHI \$10

Roasted garlic infused gnocchi sautéed with Neuske's bacon, scallions, sundried tomatoes tossed with "moody blue" crème topped with crispy leeks

WAYGU BEEF SLIDERS \$8

Blackened beef patty, roma tomato, napa cabbage and cilantro, pepper jack cheese, wyvern steak sauce

U10 SCALLOP \$8

Pan seared, served over sofrito rice, avocado, lime, sweet soy reduction, flying fish roe

CALAMARI FRESCA \$10

Lightly breaded, fried calamari rings and banana peppers topped with pickled pico de gallo, sweet and spicy chili glaze, sweet soy reduction

MARYLAND CRABCAKE \$12

Maryland style crab cake, flash fried and baked served with arugula and remoulade

FISH & CHIPS \$13

Beer battered fresh local fish, served with rustic saffron potatoes, napa cabbage slaw tossed with key lime white balsamic, served with cajun remoulade

HUMMUS AND GRILLED PITA \$9

Chef's selection of flavored hummus served with warm grilled pita

GOUDA FONDUE \$10

Creamy gouda cheese dip, house made crustinis, apple butter

HOUSE MADE FLAT BREADS

CAPRESE \$9

Tomatoes, basil, aged balsamic glaze

MUSHROOM FLORENTINA \$10

chopped spinach, red onion, toasted pine nuts

SPICY HAWAIIAN \$12

Capicola, pineapple, crushed red pepper

WICKED CHICKEN \$11

Grilled chicken, buffalo sauce, moody blue cheese

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness***
Prices do not include Tax or Gratuity