



**COCA COLA SHORTY \$14**

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

**BAJA STEAK SKEWERS \$12**

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

**VEAL STUFFED PORTABELLA \$12**

Grilled portabella mushroom stuffed with seasoned ground veal, red onion, sage, roasted garlic and panko topped with forest mushroom marsala demi glaze

**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" crema 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 saffron aioli, sofrito rice, avocado, lime, dusted with paprika

**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 over mustard greens 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

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**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