

FIRST THINGS FIRST

prime beef carpaccio w. local greens, parmesan cheese, crispy soft boiled egg, sherry & herb oil /13

local farm greens, apple, goat milk feta, toasted seeds & molasses vinaigrette /10

scallop & bacon fritters w. old bay mayo /12

Chesapeake Bay style steamed mussels w. beer, garlic butter, lemon, old bay & toasted bread /10

“chicken n’ dumplings”: creamy baffoni farm chicken broth w. local vegetables & warm buttermilk biscuits /10

smoked chicken wings w. sweet & spicy mustard, habanero honey, salted cucumbers & house smoked ranch /12

house made roasted french onion dip served w. kettle cooked potato chips /10

BAR BITES

Carolina hush puppies w. jalapeño mayo /5

chicken skins w. honey hot sauce /5

deviled farm egg /3 ea.

salmon jerky /6

half of a whiskey dill pickle /2

sweet & spicy honey roasted peanuts /5

BIG SALADS

add Baffoni Farm chicken or smoked tofu /6

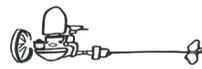
chopped salad w. chicken, roasted carrots, avocado, pickled onions, cornbread croutons, bell peppers, feta & green goddess dressing /15

cobb salad w. slow roasted bacon, bibb lettuce, avocado, pickled red onions, crispy soft boiled egg & stilton blue cheese /13

CT wheat berry bowl w. roasted autumn vegetables, dried fruit & toasted seeds and a molasses vinaigrette /12

caesar salad w. romaine, smoked cheddar, cornbread croutons, buttermilk caesar dressing & anchovies /12

20% gratuity can be added to parties of 8 or more



ENGINE ROOM

beer burgers & bourbon

DRY AGED BEEF BURGERS

**smoked local tofu can be substituted*

bloody (medium rare) - rosy (medium) - crushed (medium well)

choice of house cut fries, tangy potato salad, or old bay macaroni salad

RANDY'S DOUBLE STACK

two 3oz Beriah Lewis beef patties, bibb lettuce, american cheese & happy sauce /12

HOT FIRE

Beriah Lewis beef w. habanero cheddar sauce, salted onions & house made bread n’ butter pickles /13

MUSHROOM MAE BURGER

Beriah Lewis beef w. local mushrooms, Mystic Cheese Co Melinda Mae, shallot-worcestershire aioli /15

CHICKEN BURGER

Baffoni Farm chicken burger, avocado puree, pickled red onion, lettuce & jalapeño mayo /13

GRASS FED BURGER

Lewis Family Farm grass fed beef w. house cured bacon, VT cheddar, onion dip & apple ketchup /16

SANDWICHES

choice of house cut fries, tangy potato salad, or old bay macaroni salad

Grass & Bone andouille sausage served on grilled bun w. southern slaw, whiskey pickles & whole grain mustard /14

fried fish sandwich w. lemon cured cabbage & housemade remoulade /14

black eyed pea falafel wrap w. kale hummus, pickled onion, romaine, cucumber, house made southern hot sauce & lemon-sesame dressing /13

pulled pork sandwich w. slow smoked South Carolina style mustard sauce, creamy southern slaw & bread n’ butter pickles /14

buttermilk fried Baffoni Farm chicken sandwich w. chipotle hot sauce, house made smoked ranch, romaine lettuce & dill pickles /13

NOT YOUR MAMAS COOKIN

country fried local smelts served w. spicy lemon aioli /10

fried brussel sprouts w. mushroom salt, sherry reduction & house made creme fraiche /8

crispy kofta style meatballs w. middle eastern tomato sauce, lavash chips & yogurt /10

house made tagliatle w. Soeltl Farm braised lamb ragu /20

pan roasted fish of the day w. black beans, cabbage slaw, pickled radish, chili crema & cilantro /26

butter basted steak of the day w. root vegetable hash, braised greens & mushroom-herb butter /32

FRONT PORCH CLASSICS

“chicken n’ waffles” country fried thigh, drumstick & wing w. cornmeal waffle, buttermilk dressed greens, maple butter & sesame honey hot sauce /20

crispy fried local catch w. creamy coleslaw, hand cut fries & remoulade /18

bbq glazed, slow-smoked beef ribs served w. potato salad & creamy southern slaw /20

SIDES /5 ea

baked mac & cheese <i>(add bacon /2)</i>	loaded baked beans w. crispy onions & sour cream
cornbread w. maple butter	beer battered onion rings
tangy potato salad	local yam w. chipotle butter
old bay pasta salad	southern slaw

MILKSHAKES /6 ea

mint grasshopper <i>house whipped cream, chocolate sauce & cookie crumbles</i>	vanilla-chai <i>house whipped cream, caramel sauce & cookie crumbles</i>
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make it boozy...

real mccoys 3 year rum or four roses bourbon /+4