

**BAR SNACKS** 

Farm Fresh Deviled Eggs 3 Fried Pickle Spears 3 Sweet and Spicy Mixed Nuts 4

#### SOUPS

Please ask your server or check the chalkboard for today's selection

#### SALADS

Classic Caesar – Romaine hearts, parmesan tuille, house made dressing 8 Mixed Green – Shaved red onion, goat cheese croquette, port-balsamic vinaigrette 7

## STARTERS

Carnitas Quesadilla 9
Mussels – White wine, fennel, garlic, chile, thyme 14
Honey Hot Wings 7
Your choice of traditional chicken wings or vegetarian seitan (v), served with house made blue cheese dressing, shaved celery salad
Arancini (v) – Risotto blended with seasonal vegetables fried crisp 7
Hummus (v) – With warm pita bread 6

## SANDWICHES

Bleu Burger – Balsamic caramelized onions, pickled beets, locally produced bleu cheese, fries 10
Bacon Burger – Aged Cheddar, lettuce, Tomato, bacon jam, fries 10
Falafel (v) Sprouts, cucumber, tomato-coriander chutney, cumin aioli, mixed greens salad 8
DC Brau Chicken Sandwich 9
Beer can roasted chicken, pickled green tomatoes, bourbon bbq sauce, fries

 $Maryland\ Crab\ Roll-Jumbo\ lump\ crab\ meat,\ served\ with\ homemade\ Old\ Bay\ tots \quad 12$ 

# ENTREES

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