

# Boundary

## ROAD

### APPETIZERS

- Jalapeño Poppers—crispy roasted jalapeños stuffed with fromage fort . . . \$7
- Hand-Cut Old Bay Fries with curry mayo . . . \$5
- Clams Casino—lightly pickled, bacon lardon . . . \$9
- Rapini Salad—chilled rapini, pickled shallots, avocado oil, Firefly Farms goat cheese . . . \$6
- Endive Salad—endives and iceberg with a creamy Stilton dressing, apples, and toasted walnuts . . . \$7
- House Salad—carrots, radish, red onion, and mustard vinaigrette . . . \$5
- Winter Minestrone with pumpkin seed pesto . . . \$8
- Maryland Crab Soup . . . \$8
- Foie Gras Torchon PBJ—grilled country bread, homemade peanut butter, peach vanilla jelly . . . \$14
- Veal Sweetbreads—roasted purple potatoes, Swiss chard, and Karlos' Peruvian Everything Sauce . . . \$11
- Quark and Black Pepper Pierogi . . . \$10/\$16

### MAINS

- Red Wine Braised Lamb Shoulder with polenta, shallots confit, carrots . . . \$18
- Grilled Venison—chestnut purée, spicy kale, juniper sauce . . . \$22
- Roasted Pork Blade Steak—butternut squash, spätzle, celery root . . . \$19
- Paprika Dusted Flounder over a Spanish fishermen's stew . . . \$20
- Brick Chicken—mushroom fricassee, farro, Brussels sprouts . . . \$17
- Queso Fresco Arepas with tongues of fire beans . . . \$17
- Bison Meatloaf—roasted broccoli, mashed potatoes, and gravy . . . \$17

### SWEETS

\$6

- Jimmy Carter Cake
- Damn Fine Pie by the slice
- Greek Yogurt Flan with figs, hazelnuts, and honey
- Apocalypto Cake

### MEATS & CHEESE

- one for \$6  
three for \$15  
five for \$25

### MEATS

- Red Apron Lomo  
*Virginia*
- La Quercia Prosciutto Americano  
*Iowa*
- Red Apron Speck  
*Virginia*
- Duck Prosciutto  
*Hudson Valley, New York*
- Housemade Pâté de Campagne
- Bernina Bresaola  
*Uruguay*
- Fra'Mani Salame Gentile  
*Berkeley, California*
- Fra'Mani Classic Mortadella  
*Berkeley, California*
- Busset Rosette de Lyon  
*France*

### CHEESE

- Red Hawk  
*Cowgirl Creamery, California*
- Buche Noir  
*Firefly Farms, Maryland*
- Kasseri Champignon Cambozola  
*Bavaria, Germany*
- Stilton  
*Midlands, England*
- Beecher's Flagship Reserve  
*Washington*

*Our menu changes frequently & may not mention everything in a dish. Please inform your server of any dietary restrictions and we'll make it work.*

# featured COCKTAILS

## Praha City Represent

Becherovka | Wodka Vodka | Lime |  
Muddled Rosemary | Ginger Beer

## El Luchador

Tequila | Jalapeño-Lemongrass Syrup | Lime |  
OJ | Salt & Chipotle Powder Rim

## Five & Dime

Root | Maple Syrup | Egg White | Black IPA

## I'm Thinking About Getting a Vespa

Aperol | Cocchi Americano | Blood Orange |  
Sparkling Wine

## Seelbach

Bourbon | Cointreau | Sparkling Wine |  
Peychaud's & Angostura Bitters

## Lion's Tail

Rye | Allspice Dram | Lime | Simple Syrup |  
Angostura Bitters

# DRAFT BEER

## Heavy Seas Loose Cannon Hop<sup>3</sup> Ale, Baltimore, MD

A hoppy but beautifully balanced IPA from up the road in Baltimore.

IPA ABV 7.2%

## Otter Creek Stovepipe Porter, Middlebury, VT

Full of dark, roasted flavors and perfect for a cold night.

PORTER ABV 4.4%

## Port City Optimal Wit, Alexandria, VA

An unfiltered wheat beer in the Belgian style from just over the river. Notes of orange peel and coriander.

AMERICAN WHEAT ABV 5.0%

## Victory Yakima Glory, Downingtown, PA

A full-bodied mix of fresh Yakima Valley hops and dark roasted malts.

BLACK IPA ABV 8.7%

## Founders Breakfast Stout, Grand Rapids, MI

Brewed with oats, chocolate, and coffee. A rich, smooth, and dark stout.

STOUT ABV 8.3%

## Great Lakes Dortmunder Gold, Cleveland, OH

A well-balanced golden lager. Clean and crisp.

DORTMUNDER LAGER ABV 5.8%

## Allagash Curieux, Portland, ME

Aging this Belgian-style Tripel in Jim Beam barrels smooths out the beer and adds complex notes of vanilla and spice.

BARREL-AGED TRIPEL ABV 11.0%

# BOTTLED BEER

## National Bohemian, Baltimore, MD

Natty Boh.

CHEAP PILSNER ABV 4.3%

## Wandering Aengus Bloom, Salem, OR

A cider with a nice balance of sweetness and acidity. Sweet apple aroma and a clean finish.

CIDER ABV 6.5%

## Old Speckled Hen, Suffolk, UK

A malty but crisp English ale with a touch of sweetness.

ENGLISH PALE ALE ABV 5.2%

## Duchesse De Bourgogne, Vichte, Belgium

Sour ale with hints of dark fruits. Aged in oak barrels for 18 months.

FLEMISH RED ALE ABV 6.0%

## St. Bernardus Witbier, Watou, Belgium

A classic Belgian witbier, unfiltered and bottle conditioned.

BELGIAN WIT ABV 5.5%

## Westmalle Tripel, Westmalle, Belgium

Golden Trappist ale. Complex flavors of fruit, spice, honey, and yeast.

TRIPEL ABV 9.5%

## Stillwater Autumnal, Baltimore, MD

Dry and light with earthy notes of spice and yeast.

SAISON ABV 6.6%

## Firestone Walker Double Jack, Paso Robles, CA

Intense citrus hops, balanced by hefty malt.

DOUBLE IPA ABV 9.5%

## Straffe Hendrik Quad, Bruges, Belgium

Big and bold dark Belgian ale. Not as sweet as many Quads.

QUADRUPEL ABV 11.0%

# RED WINE

**Walden Cotes du Rousillon** 2008, Languedoc-Roussillon, France

*Ripe red fruits balanced by smoky and earthy notes and a long finish.*

**GRENACHE/SYRAH/CARIGNAN/MOURVEDRE**

**Clos de Noi Negre Samso** 2009, Montsant, Spain

*Rich red cherry and plum flavors balanced by a nice minerality and acidity.*

**CARIGNAN**

**Domaine Des Homs VDP Coteaux de Peyriac**

**Rouge 'Tersande'** 2010, Languedoc-Roussillon, France

*Dark chocolate and spice. Organic.*

**SYRAH/GRENACHE**

**Mirabile Nero d'Avola** 2009, Sicily, Italy

*Fruit-forward, easy drinking wine from Sicily's Mediterranean coast.*

**NERO D'AVOLA**

**Viña Ijalba Rioja Tinto Graciano** 2009, Rioja, Spain

*Full-bodied red made entirely from organic Graciano grapes. Blackberry and spice, with firm tannins and some oak.*

**GRACIANO**

**Tenuto Grillo Pecoranera Monferrato Rosso** 2003, Piemonte, Italy

*A full-bodied and uniquely delicious wine. Funky, earthy, and a bit tart. Organic.*

**FREISA/BARBERA/DOLCETTO/MERLOT**

**Le Macchiole Bolgheri Rosso** 2009, Tuscany, Italy

*Elegantly balanced, with dark fruit and a beautifully spicy finish.*

**SUPER-TUSCAN**

**Chateau Champ des Treilles Bordeaux Sainte-Foy**

**Rouge 'Grand Vin'** 2006, Bordeaux, France

*Merlot-dominated blend. Lush aroma followed by purple fruits, soft tannins, and a bit of leather. Biodynamic.*

**MERLOT/CABERNET SAUVIGNON/CABERNET FRANC/PETITE VERDOT**

# WHITE WINE

**Leth Grüner Veltliner** 2010, Wagram, Austria

*A bit of sweetness is balanced with a crisp acidity and minerality.*

**GRUNER VELTLINER**

**Catherine & Michel Langlois Coteaux de**

**Giennois Sauvignon** 2010, Giennois, France

*Green apple and pear with a nice acidic bite.*

**SAUVIGNON BLANC**

**Vinosia Falanghina** 2010, Campania, Italy

*Smooth and fat, with hints of tropical fruit and light acidity. A nice winter white.*

**FALANGHINA**

**Laurent Miquel Nord Sud Viognier** 2010, Languedoc, France

*Some time in oak gives a smooth mouthfeel, but this wine remains bright and finishes cleanly.*

**VIOGNIER**

**Domaine Weinbach Pinot Blanc** 2010,

Alsace, France

*Soft sweetness of flowers and green fruit, balanced with an acidic bite.*

**PINOT BLANC**

**Catherine & Pierre Breton Vouvray**

**Sec 'La Dilettante'** 2010, Loire Valley, France

*Citrus mixes with minerality and smooth honey.*

*From a very small, biodynamic winery.*

**CHENIN BLANC**

# SPARKLING & DESSERT

**Fantinel Extra Dry Prosecco**, Friuli, Italy

*A dry but fruity sparkling wine. Soft and crisp.*

**PROSECCO**

**La Stoppa Malvasia Dolce Frizzanti** 2010,

Emilia, Italy

*Sweet, light-bodied and refreshing.*

**MALVASIA**