

# DRINKS

## WHITE

	60Z	90Z	BOT
Mionetto, Brut, Prosecco, Italy	14	20	56
Veuve Clicquot, Champagne, France	--	--	180
Chateau Ste. Michelle, Riesling, Washington	10	14	40
Boordy "Oriole", Riesling, Maryland	12	18	48
Pighin, Pinot Grigio, Italy	12	18	48
Kim Crawford, Sauvignon Blanc, New Zealand	14	20	56
Brancott, Sauvignon Blanc, New Zealand	10	14	40
Meiomi, Chardonnay, California	14	20	56
Sonoma Cutrer, Chardonnay, California	14	20	56
Bella Sera, Moscato, Italy	12	18	48

## RED

Erath, Pinot Noir, Oregon	14	20	56
Meiomi, Pinot Noir, California	16	24	64
Alamos, Malbec, Argentina	10	14	40
Austin Hope Troublemaker, Red Blend, California	12	18	48
J. Lohr Estates, Merlot, "Los Osos", California	10	14	40
The Hess Collection, Cabernet Sauvignon, California	--	--	88
Aquinas, Cabernet Sauvignon, California	14	20	56
Columbia Crest "H3", Cabernet Sauvignon, Washington	10	14	40
Dow's Fine Tawney, Port Wine, Portugal	14	20	56

## ROSE

Boordy, White Zinfandel Rose, Maryland	12	18	48
The Palm, Rose, France	14	20	50
Fleur De Prairie, Granache Rose, France	14	20	56
Chandon, Brut Rose, Argentina	--	--	70

## BEER

### DOMESTIC BOTTLES

Miller Lite	6
Bud Light	6
Budweiser	6
Blue Moon	6
Michelob Ultra	6
Yuengling	6
Samuel Adams	7
Truly Hard Seltzer	7

### CRAFT BEER

Dogfish 60 Minutes	8
DB Vienna Lager	8
Port City Wit Beer	9
Ace Hard Cider	10

### IMPORT BOTTLES

Corona Extra	7
Corona Premier	7
Heineken	7
Heineken 0.0 N/A	7
Stella	7
Amstel Light	7
Modelo	7
Guinness Draught	9

### ROTATING DRAFT BEERS ASK SERVER



MADE  
TO ORDER  
USING

## PREMIUM COCKTAILS

FRESHLY  
SQUEEZED  
JUICES

<b>FROZEN MANGORITA (NON-ALCOHOLIC)</b> mango puree, lime juice, grenadine	12
<b>BED OF ROSES</b> fernet branca, lemon juice, lime juice, pomegranate syrup	13
<b>GRAPEFRUIT BASIL SMASH</b> grapefruit vodka, basil, lime juice, soda water	13
<b>BEES KNEES</b> gin, lemon juice, honey syrup	14
<b>PARASOL</b> lillet blanc, st. germaine, lemon syrup, brut champagne	14
<b>BLACKBERRY CUCUMBER SPRITZ</b> rum, cucumber, blackberry syrup, lime juice, mint, soda water	14
<b>STRAWBERRY RHUBARB SMOKEY MULE</b> mezcal tequila, jalapeno, lime juice, strawberry rhubarb puree, ginger beer	15
<b>RIO PARK SWIZZLE</b> bourbon, lime juice, absinthe, angostura bitters, orange bitters, simple syrup, mint	15
<b>EARL GREY OLD FASHION</b> bourbon, earl grey bitters, lemon syrup	15
<b>PINK PISCO</b> macchu pisco, prickly pear syrup, lemon juice, egg white	15

## STARTERS

### WHIPPED FETA

House made whipped herb feta with harissa, sundried tomato relish, and cucumbers served with garlic pita bread / 13

### DUCK FAT LOADED FRIES

Duck confit with rosemary duck gravy, fried garlic cheese curds, and herbs served over fries / 14

### CORNED BEEF SLIDERS

House made corned beef with caramelized onions, sauerkraut, Swiss cheese, and smoked thousand island dressing served on Lyons pretzel bun / 15

### BLUE CRAB EGGROLLS

Famous blue crab dip, crispy eggroll, roasted garlic aioli, sweet Thai chili / 15

### BAVARIAN PRETZELS

Spicy southern pimento cheese dip, house mustard / 12

### CRAB APP

3 petit Maryland crab cakes, sweet corn aioli, apple fennel slaw / 16

### JUMBO WINGS

Choice of garlic parmesan, classic buffalo, house bbq dry rub, old bay rub / 14  
Sub fried cauliflower / 12

## FLATBREADS

#1

**LAMB SAUSAGE** Smokey harissa spread, spicy lamb sausage, feta cheese blend, and yogurt dill sauce / 15

#2

**FORBIDDEN** Spicy marinara, spicy pepperoni, smoked Virginia honey ham, pickled fresno's, charred pineapple, and herb ranch drizzle / 15

#3

**SPINACH & ARTICHOKE** Spinach parmesan spread, grilled artichokes, herbs, shaved parmesan, and arugula tossed in balsamic / 14

## SALADS & SOUP

*Grilled Chicken +5 | Grilled Steak +11 | Grilled Salmon +10  
Atlantic Grilled Shrimp +9*

**SOUP OF THE DAY** ask server / 6

**MARYLAND CRAB & CORN CHOWDER** / 7

### BABY KALE AND ARUGULA SALAD

Fresh feta cheese, roasted asparagus, fennel, pickled radishes, sugar snap peas, roasted pepitas, dried apricots, and Dijon honey vinaigrette / 14

### HOUSE SALAD

House mix greens, English cucumber, shredded carrots, heirloom baby tomatoes, shaved red onion, choice of ranch, blue cheese, or Dijon vinaigrette / 11

### CAESAR SALAD

Romaine lettuce, focaccia shards, house-made roasted garlic Caesar dressing, shaved asiago & parmesan cheese / 12

## BURGERS & SANDWICHES

### BEYOND BURGER

BBQ seasoned burger with vegan cheese, smoked bbq sauce, caramelized onions, lettuce, tomato, and pickles / 19

### THE BENCH BURGER

*Nueske's applewood bacon*, house-made bench sauce, crisp butter lettuce, pickles, aged cheddar, tomatoes, caramelized onions on toasted brioche roll / 18

### TURKEY CLUB SANDWICH

House-roasted turkey with roasted garlic aioli, dressed arugula, sliced avocado, corncob smoked bacon, oven roasted tomatoes on ciabatta / 18

### GRILLED JERK CHICKEN SANDWICH

Jerk marinated boneless skinless thigh topped with pepper jack cheese, garlic aioli sweet and tangy island slaw on buttered brioche / 17

ARTISAN PURVEYORS  
AND LOCAL  
MARYLAND BREWERS

## SIGNATURE ENTRÉES

<b>PEPPER CORN CRUSTED DRY AGED RIBEYE</b> 30-day dry aged ribeye, parmesan scallion mashed potatoes, house-made demi-glace, seasonal vegetables, fried leeks.....	40
<b>SHRIMP &amp; GRITS</b> Jalapeno & cheddar grits, blackened shrimp, crispy tasso ham, butter sauce, grilled lemon.....	28
<b>ADOBO ROASTED HALF-CHICKEN</b> Half-chicken roasted with Latin seasonings, Peruvian jalapeno sauce, roasted garlic mash, and fried brussels.....	26
<b>PAPPARDELLE PASTA</b> Porcini cream sauce with exotic mushroom medley, sauteed broccolini, shaved asiago served with garlic bread .....	22