

Soup: Beef Barley

Blue Plate Lunch Specials \$10
(11am-4pm dine-in only)

Cincinnati Chili

Housemade chili served over spaghetti and topped with cheese and scallions

Crunchy Buffalo Shrimp Basket

With fries, coleslaw and ranch

Szechuan Chicken

Braised boneless chicken thighs with stir-fried vegetables, Szechuan sauce, over rice

(With a side salad and soft drink)

Calzone-Of-The-Week \$15
"The Greek"

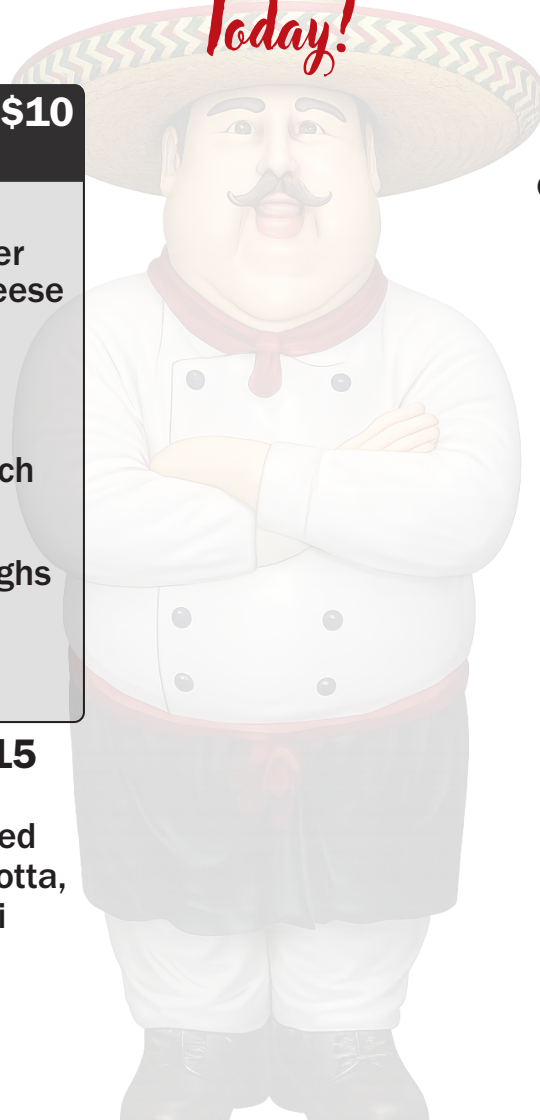
Grilled chicken breast, roasted red peppers, olives, onions, ricotta, feta. With a side of tzatziki



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Tacos y Tequila Today!



TODAY!
Buck-A-Shuck
Chesapeake Bay Oysters!
(buy one or a dozen, while supplies last)

Mini Beef Wellingtons \$12
Tenderloin tips and mushroom duxelle wrapped in puffed pastry. Baked until golden and served atop mushroom cream

Blackened Eight Oz.

Pork Ribeye \$16

With caramelized apples, walnuts, and roasted garlic mashed

Garlic Crusted Twin

Lamb Porterhouse \$16

With marinated cucumber and roasted potatoes

Almond Crusted Baked Haddock \$17

With roasted asparagus, rice pilaf, and lemon butter

Dessert \$8

Carrot Cake, Cheesecake or Salted Molten Caramel Cake

all items subject to change

Featured Beers Flights Available, 4 five oz. Draft Samples-\$15



Ace -Perry
Cider - 12 oz can \$6

An all-natural fruit cider. Fresh Pear juice and Madagascar Vanilla (for mouth-feel and smoothness) are added to our apple cider post fermentation..
- 5% ABV



Saugatuck - Blueberry
Lemonade 12 oz can - \$6

A tasty version of a radler with an added twist of blueberries. The tart lemonade will help quench your thirst, while the blueberry finishes off this perfectly invigorating beer.
- 6% ABV



Alien Named Sue - IPA
16 oz pint \$8.00

An Alien Named Sue is a collaboration IPA with our out-of-this-world pals Toppling Goliath, hopped with a planet sized amount of Citra, Mosaic, Centennial and Krush. Notes of pineapple, pink grapefruit, mango, guava and layers of citrus. - 7% ABV

Entertainment
TONIGHT
Twisted Up Trivia

Friday Aug. 14
Magical Mr. J

Saturday Aug. 15
The Mighty Ones

Thursday Aug. 20
Jim & Eroc
(classic rock duo)

ASK FOR OUR BOURBON & COCKTAILS MENU!

Craft Beer Menu:



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E-mail Blast:

