

# Specials

## TOMATO BASIL SOUP

House made, topped with basil and parmesan.  
\$4.9 cup | \$7.9 bowl

## MEAT LOVER'S FLATBREAD

Italian fennel sausage, pepperoni, onion, mozzarella, parmesan,  
fresh basil. GFO \$10

## SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky bbq  
sauce. Jicama slaw and garlic whipped potatoes. \$23.9

## SALMON WITH LEMON DILL CUCUMBER SAUCE

Certified sustainable, fresh caught. Broiled with lemon dill  
cucumber sauce. Garlic whipped potatoes and grilled  
asparagus. GF \$26.9

## TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$10.9

## BROOKLYN BLACK OPS

NY- BA Russian Imp Stout- ABV 11.5%- 16oz. \$13

## ELDER PINE FOG BY THE STEEP

MD- NE IPA- ABV 6.5%- 16oz \$14

## RAR NANTICOKE NECTAR

MD- American IPA- ABV 7.4% 16oz \$7 | Crowler \$14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness, especially if you have  
certain medical conditions. Please inform your server of any intolerances  
or allergies.