



Small Plates



Bruleed Brie | \$13
strawberry | balsamic | basil | crostini

Beetroot Hummus & Burrata| \$14
arugula | pickled turnip | pistachio| crostini

Rueben Egg Roll | \$16
corned beef | swiss | saurkraut | Russian dressing

Tuna Poke Nachos | \$17
seaweed salad | edamame | sriracha | avocado crema
sesame seed | wontons

Truffle Fries | \$12
smoked sea salt | lemon rosemary aioli

Crispy Brussel Sprouts | \$15
flash fried | chipotle honey | candied walnuts

Handhelds



Served on toasted Brioche bun with chips & pickle
substitute fries | \$3 gluten free bun | \$2

Crab Cake Sandwich | \$19
Maryland style crab cake | lettuce | tomato
red onion | remoulade

Buttermilk Fried or Grilled Chicken Sandwich | \$16
lettuce | tomato | red onion | spicy Nashville mayo

Barn Smash Burger | \$16
2 (4 oz) griddled smashed beef patties | Cooper cheddar
lettuce | tomato | red onion | bistro sauce

Smoked Cheddar Burger | \$17
8 oz grilled beef burger | smoked cheddar | arugula
caramelized onion bacon jam | jalapeno aioli



Creme Brulee | \$9
vanilla cream custard | caramelized sugar

Sticky Bun | \$10
house made sticky bun | a la mode

From the Garden



Soup du jour | \$10
chef's seasonal inspiration

Crab & Asparagus Bisque | \$11

Artichoke & Farro Salad | \$14
spinach | basil | parsley | mint | red onion | red onion
salami | toasted breadcrumb | chile vinaigrette

Caesar Salad | \$12
romaine lettuce | Caesar dressing | herbed croutons
parmesan cheese

Strawberry Salad | \$13
spinach | strawberries | blueberries | basil | almonds
feta | poppyseed dressing

House Salad | \$10
mixed greens | tomato | cucumber | carrot | radish
white balsamic vinaigrette

Add a protein to any salad
6 oz grilled or blackened chicken | \$8
4 oz crab cake | \$14
4 oz filet mignon | \$17
6 shrimp | \$10

Entrees



Seared Scallops | \$34
sweet corn risotto | crispy pancetta | fava bean | kale

Maryland Style Lump Crab Cakes | \$38
smoked cheddar mac | crispy brussel sprouts | remoulade

Braised Short Rib Pappardelle | \$28
cabernet sauvignon jus | portobella mushrooms
dressed arugula | rosemary | parmesan

Striped Bass | \$39
farro | kalamata relish | cauliflower
tomato broth | anchovy oil

Steak frites | \$42
8 oz filet mignon | julienne fries | asparagus
demi-glaze | tarragon & shallot butter

Harissa Rubbed Cauliflower Steak | \$25
chickpeas | kale | za'atar sweet potatoes
pine nuts | lemon tahini

Shrimp & Crab Scampi | \$32
bucatini pasta | olive oil | garlic | lemon | white wine
tomato | spinach | finished with butter

Sweets



Urban Churn Ice Cream | \$8
locally made | assorted flavors

Dessert Special | \$10
Chef's seasonal inspiration

Wine

Sparkling	<i>glass bottle</i>
Prosecco Montefresco Extra Dry Italy	\$10 \$36
Brut Rose Francoise Montand Jura, France	\$10 \$36
Cremant de Bourg. Brut Res. Maison Albert Bichot France	\$18 \$68

White

Albarino Abellio Galicia, Spain (2023)	\$13 \$48
Riesling (Dry Weingut Louis Guntrum Germany	\$10 \$36
Pinot Gris Archery Summit Oregon 2023	\$12 \$44
Sauvignon Blanc Twin Islands New Zealand	\$10 \$36
Sauvignon Blanc Castoro Cellars Organic Cali 2023	\$9 \$32
Chardonnay Yalumba Unwooded Australia 2023	\$12 \$44
Chardonnay Cannonball California	\$12 \$44
Moscato Ricossa Antica Casa Italy	\$14 \$52

Rose

Forever Summer Mirabeau France	\$6 \$18
Domaine Bagrau ‘Club 44’ Provence, France (2023)	\$9 \$32

Red

Pinot Noir Domaine de Martinolles France 2022	\$9 \$32
Pinot Noir Hazel Wine Co Oregon (2022)	\$15 \$56
Merlot Oxford Landing Estates Australia	\$10 \$36
Cabernet Sauvignon Broadbent California 2023	\$12 \$44
Cabernet Sauvignon Di Majo Norante Molise, Italy 2022	\$12 \$44
Shiraz Farm to Table Austraila 2020	\$11 \$40
Chianti DOCG Palladio Tuscany, Italy 2021	\$10 \$36

Beer

Draft *ask your server for today’s draft list*

Bottles & Cans

Miller Lite \$5
Coors Light \$5
Michelob Ultra \$5
Yuengling Lager \$5
Corona Corona Light \$6
Heineken \$6
Stella Artois \$6
Blue Moon \$6.50
Sam Adams Boston Lager \$6
Troegs Perpetual \$6.50
Goose Island IPA \$6.50
Dechutes Black Butte Porter \$6.50
Angry Orchard Cider \$6
High Noon Black Cherry Lime \$7
Surfside Peach Tea Lemonade
Black Cherry Lemonade \$7

Non Alcoholic

Heineken [0.0] \$5
Lagunitas IPNA [0.5] \$6
Deschutes Fresh Squeezed IPA 0.5% \$7

Cocktails

Signature

Blood Orange Old Fashioned \$16
Maker’s Mark blood orange puree
Cointreau Luxardo orange bitters
The C.E.O. \$13
Grey Goose l’orange Cointreau
blood orange puree citrus soda
The Sportsman \$16
Bluebird Sportsman bourbon Campari
sweet vermouth orange peel
Train Car \$15
cherry infused cognac lemon juice
Grand Marnier dried cherry
Boiling Springs \$16
rye whiskey dry vermouth Luxardo
bitters smoke

Seasonal

The Fusion \$13
Stateside vodka lime juice grape juice
ginger ale
Woodburn Mule \$13
Woodburn rye vanilla syrup ginger beer
mint sprig
Yellow Breeches \$13
Malibu rum lime juice pineapple juice
Espresso
Lime Berry Spritz \$13
Prosecco raspberry vodka lime juice
sprite raspberry & mint garnish