

sandwiches

REUBEN

House cooked corned beef, sauerkraut, 1000 island dressing, and swiss cheese on marble rye.

13

BLACKENED TUNA

Caramelized onions, roasted red peppers, bibb lettuce, and tomato on a brioche roll. Served with Old Bay® mayonnaise.

14

CRAB CAKE SANDWICH

Bibb lettuce, tomato, and house made remoulade.

MARKET

CHICKEN SALAD

12 Grain wheat with a house or caesar salad.

10

SHRIMP SALAD

Toasted brioche roll with a house or caesar salad.

12

TURKEY

12 Grain wheat, house made turkey, applewood smoked bacon, avocado, bibb lettuce, tomato, and mayonnaise. Served with a house or caesar salad.

11

COLD CUT

Mortadella with pistachio, soppressata, provolone, Genoa salami, herb vinaigrette, bibb lettuce, and tomato.

12

CHEESESTEAK

Caramelized onions and provolone or American cheese. Cheez Wiz Upon Request.

12

SOUTHERN FRIED CHICKEN

House made bread and butter pickles, smoked tomato mayonnaise, butter lettuce, and tomato

14

flat bread pizzas

BBQ CHICKEN

Bourbon BBQ, applewood smoked bacon, red onion

10

WHITE

Garlic white sauce, spinach, roasted red peppers

9

MARGHERITA

House made red sauce, fresh mozzarella, basil

9

burgers

*BUILD YOUR OWN

8oz Certified Angus Beef Chuck-brisket blend

13

Add: American, Swiss, Provolone, Aged Cheddar 1

Caramelized Onions, Roasted Red Peppers,

Point Reyes Bleu Cheese, Applewood Smoked Bacon,

Avocado 2

THE MOUNTAIN BURGER

8oz Certified Angus Beef Chuck-brisket blend, crisped slow roasted pork belly, aged cheddar, caramelized onions, arugula, grainy mustard aioli

16

SLIDERS

Caramelized onions, American cheese, and our own special sauce.

11

entrées

BLACKENED CHICKEN PENNE

Tasso ham, peppers, onions, and parmesan cheese in a cajun cream sauce.

17

SHRIMP AND GRITS

Smoked gouda stone-ground grits, tasso ham gravy

17

FLAT IRON STEAK

Ancho-molasses marinated and grilled, corn-green bean succotash, charred Vidalia onion rings, and chimichurri

23

PAN ROASTED ALL NATURAL CHICKEN BREAST

“Stir fried” Lacinato kale with Vidalia onion, bourbon-peach gravy, and pecan-cornbread crumbles

22

GRILLED ATLANTIC SALMON

Hickory syrup glazed, blackeyed pea salad, grilled Lacinato kale, and bourbon-black pepper BBQ sauce

22

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food borne illness, especially if you have certain medical conditions.

appetizers

ARTISAN CHARCUTERIE

Artisan prepared cured and dried meats, house made pickles and condiments with sliced baguette
10/18

FARMSTEAD CHEESE

Local and domestic cheeses and house made accompaniments with sliced baguette
10/18

FRIED GREEN TOMATOES

Blackeyed pea salad, smoked tomato mayo, and crisp VA country ham bits
11

GRILLED GULF SHRIMP

House made chorizo-red potato hash, charred red pepper-EVOO emulsion
14

MARYLAND CRAB DIP

Classic Eastern Shore recipe with sliced baguette
14

CALAMARI

Flash-fried, tomato-basil sauce, and house made remoulade
12

soups & salad

French Onion Au Gratin 7

Maryland Crab 5.5/8

Cream of Crab 6/9

Soup Du Jour 5/7

MOUNTAIN HOUSE

Baby lettuces, cucumber, tomato, marinated mushrooms, and carrot. Choice of house made dressing
7/10

CLASSIC CAESAR

Romaine hearts, house made Caesar dressing, garlic croutons, and parmesan cheese
8/11

GREEK “WEDDING”

Romaine hearts, Kalamata olives, cucumber, tomato, red onion, imported feta, and herbed vinaigrette
12

SUMMER SALAD

Baby arugula, radish, roasted corn, peaches, Goat Lady Dairy chevre, pecan-cornbread crumbles, and honey-citrus vinaigrette
9/12

Add: Chicken 6 (3) Shrimp 10 Salmon 10 Yellow Fin Tuna 10 Flat Iron Steak 13

Please, No Substitutions.

20% Gratuity added for parties of 7 or more. Split Plate Fee 7