

# 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

## SEARED ATLANTIC YELLOW FIN TUNA

Cucumber, radish, golden beet, and basil oil  
15

## MARYLAND CRAB DIP

Classic Eastern Shore recipe with sliced baguette  
14

## GRILLED GULF SHRIMP

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

## CALAMARI

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

## EDAMAME

Sesame oil, chili paste, garlic, and sea salt  
12

## NACHOS

Chipotle queso sauce, pulled pork, avocado-lime cream, pico de gallo  
10

## WINGS

Mild, Hot, Old Bay, Honey Old Bay, Peach-Habanero or Bourbon BBQ  
10

# soups & salad

French Onion Au Gratin 7

Soup Du Jour 5/7

Cream of Crab 6/9

Maryland Crab 5.5/8

## MOUNTAIN HOUSE

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

## CLASSIC CAESAR

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

## GREEK "WEDDING"

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

Add: Chicken 6

(3) Shrimp 10

Salmon 10

Yellow Fin Tuna 10

Flat Iron Steak 13

# pub fare

## BLACKENED TUNA SANDWICH

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 SANDWICH

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

11

## SOUTHERN FRIED CHICKEN SANDWICH

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

14

# burgers

## 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

## \*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

# flat bread pizzas

## WHITE

Garlic white sauce, spinach, roasted red peppers

9

## MARGHERITA

House made red sauce, fresh mozzarella, basil

9

## BBQ CHICKEN

Bourbon BBQ, Applewood smoked bacon, red onion

10

20% Gratuity Will Be Added To Parties of 7 or More