EST⁰ 2015

DINNER

Appetizers

SHRIMP COCKTAIL* – Gulf Shrimp, Garden Variety Cocktail Sauce, Lemon **15** [GF]
EAST COAST OYSTERS* – Ginger Mignonette & Lemon **4 (EA)** [GF] (Hot Sauce Vial) **3**
RICK'S PICKLE DIP – Topped with Crispy Bacon, Fresh Dill (with Kettle Chips) **12** [GF]
GRILLED FOCACCIA – Housemade Focaccia, Red Wine Butter **12**
HOUSE PICKLES – Rotating Seasonal Vegetable Blend **6** [GF]
DURITOS – Seasoned Wheat Puffs **5**
SOUP– Creamy Tomato, Baby Grilled Cheese **17**
SWEDISH MEATBALLS – Pork and Beef, Bechamel, Cranberry sauce, Breadcrumbs **16**

Plates

KRAMPUS MELT– Brioche, Pork Belly, Turkey, Provolone, Brie, Cranberry Mayo **19**
CAESAR SALAD* – Romaine Mix, Sourdough Croutons, Pickled Onions, Manchego **17**
CHRISTMAS GREENS– Hearty Greens, Balsamic Vinaigrette, Pomegranate, Goat Cheese, Hazelnuts **18**
CHESAPEAKE CRAB DIP* – Lump Crab, Artichokes, Old Bay, Breadsticks **25**
SMASHED POTATOES – Smashed & Fried Yukon Gold, Swiss Aioil, Chimmichurri, Scallions **16** [GF]
CARROTS– Roasted baby carrots, Whipped Ricotta & Feta, Walnut Chermoula **17** [GF]
PICATTA– Pork Tenderloin, Capers, Preserved Lemon Butter Sauce **26**
CARPACCIO– Beef Round, Sourdough Croutons, Bagna Cauda, Pecorino Romano **21**
POT PIE– Butter Chicken, Garam Masala, Sweet Potato, Puff Pastry, Herb salad **31**

Pizzas

FRENCH DIP– Thinly Shaved Sirloin, Horseradish Cream, Cheese Whiz, Au Jus **26**
MARGHERITA– Sundried Tomato Pesto, Provolone, Fresh Basil **23**
PIZZA INDEED – Roasted Poblano Cream, Mozzarella, Chorizo, Jalapeño, Hot Honey **23**
NATIONAL TREASURE – Red Sauce, Mozzarella, Sausage, Pepperoni, Onion, Olives, Peppers **23**
A GOOD TRIP – Onion Soubise, Braised Mushrooms, Gruyère, Mozzarella, Garlic Aioli, Scallions **24**
CARBONARA – Pasta, Egg Yolk, Mozzarella, Parmesan, Pancetta **24**
PEPPERONI – Red Sauce, Mozzarella, Pepperoni **18**
SAUSAGE – Red Sauce, Mozzarella, Fennel Sausage **18**
CHEESE – Red Sauce, Mozzarella **15**

Gluten Free crust available for all pizzas **5**

ADD-ON TOPPINGS

OLIVE 1
ONION 1
PEPPERS 1
JALAPEÑO 1
SAUERKRAUT 1
BACON 3
BRAISED MUSHROOMS 3
CALABRIAN CHILES 3
CHORIZO 3
FENNEL SAUSAGE 3
PEPPERONI 3
IMPOSSIBLE BEEF 3

HOUSEMADE DIPPING SAUCES

BARBEQUE, HOT SAUCE, MARINARA, MEXICAN HOT HONEY, RANCH, ROASTED GARLIC AIOLI, SMOKEY MAYO, SPECIAL SAUCE
3

contains nuts *vegetarian*

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

A 20% gratuity is included to parties of eight or more, and we kindly ask those groups to be on one check.

Dessert Beverages

THE NIGHTCAP
High Rye Bourbon, Fernet, Bourbon Cream, Spiced Vanilla Chai, Cold Brew
10

FLOATS
French Vanilla Ice Cream w/Choice of:
Cherry-Vanilla | Grape | Blackberry-Lavender
13

Dessert

CAKE
Chocolate Sponge, Chocolate Ganache, Warmed Cherries
14

BUDINO
Butterscotch Pudding, Whipped Cream, Butterfinger Crumble
11

CHURROS
Cinnamon Sugar, Ricotta Frosting
12

DAIRY LAB ICE CREAM (VEGAN)
Oat Based French Vanilla with Seasonal Fruit
9

ICE CREAM SANDWICH
Chocolate Chip Cookie, Buttercream, Ice Cream, Salted Chocolate
11

SILENT NIGHT
Espresso Toffee Cookie, Vanilla Bean Ice Cream, Chocolate Dip, Sea Salt
11