



pizza night

wednesday, march 11th

grilled caesar grilled romaine hearts /
real caesar dressing / house croutons /
shaved parmesan 8

italian smokehouse pie

house smoked pork belly / smoky bacon and
charred pepper amatriciana sauce / grilled squash
and zucchini / blistered tomato / roasted fennel /
parmesan, mozzarella and provolone /
house baked crust** 16

sausage pie

chorizo sausage (family butcher, dagsboro, de) /
squash, zucchini and vidalia / marinara /
parmesan, mozzarella and provolone / chipotle aioli
/ house baked crust** 15

veggie pie

marsala sautéed shiitake and vidalia /
sundried tomatoes / capers / marinara jam /
yellow pepper aioli drizzle / house baked crust**
(v, vg*) 14

chicken fajita pie

grilled all natural chicken breast /
queso blanco / mozzarella and provolone /
smoky green pepper and vidalia / avocado /
whole wheat naan crust 15

crabby pie

lump crab (chesapeake gold, chesapeake, va) /
old bay garlic cream / brussels, vidalia,
shiitake and roasted red pepper / mozzarella and
provolone / house baked crust** 18

cheese pie

marinara / provolone, mozzarella, parmesan /
whole wheat naan crust** (v) 10

vino

Aperol spritzer \$6
aperol / champagne / soda

Natura Sauvignon Blanc \$6
Chile (organic)

Color: Transparent yellow. Nose: Complex blend of
lime and grapefruit with herbs such as boxwood.
Palate: Citrus and herb notes. Fresh, bright and
pleasing, Well balanced acidity.

Natura Carmenere \$6
Chile (organic)

Color: Deep ruby red. Nose: Light cherries with a
spicy touch of black pepper. Palate: Sweet and round
tannins, well balanced acidity and soft texture.

regional craft brews \$4 each (can)

Fin City Weedline EZ IPA

Ocean City, MD

Session IPA / Nose: Grassy and herbal.
Palate: Light body / ABV: 4.2% IBU: 42

Manor Hill Brewing Farmhouse Ale Grisette

Ellicott City, MD

Color: Straw. / Nose: Tropical fruit and lemongrass. /
Palate: Light. Juicy citrus fruit, subtle hops and dry
finish. / ABV: 4.7%

Union Craft Brewing Blackwing Black Lager

Baltimore, MD

Nose: Roasted coffee and rich chocolate.
Palate: Moderate hops. Delicate malt. Light body. /
ABV: 4.8% IBU: 27

½ PRICE BOTTLES OF WINE

flight wines and visiting wines excluded

**gluten free cauliflower and brown rice crust
available for an additional \$4.50