



wine and small bites

wednesday, march 14

pat's papusa chorizo sausage, shrimp, cheese
stuffed corn pocket / salsa verde / tomato relish 8

vegetable ragout sweet potato noodles /
vegetable ragout / shaved parmesan (GF, V) 8

surf n' turf roulade beef tenderloin / lump crab /
grilled brussel sprout / triple cream brie /
brown butter 11

stuffed jalapenos chorizo sausage, black bean salsa,
smoked cheddar, cream cheese stuffed /
crème fraiche 8

steamed buns sweet tea brined pork belly /
hoisin sauce / pickles / micro greens 8

shrimp and lobster dumplings crispy stuffed
wontons / creamy shrimp and lobster stuffing /
blood orange, strawberry and chipotle glaze 11



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vino

RED Shark Smooch \$3
cabernet / organic ginger brew / grapefruit rim

WHITE Shark Smooch \$3
moscato / organic ginger brew / grapefruit rim

Veramonte Sauvignon Blanc \$6
Chile (organic)
Nose: Vibrant and aromatic / lime and tangerine with subtle floral notes. Palate: Smooth and fresh. Nice mouthfeel and long finish.

Veramonte Carmenere \$6
Chile (organic)
Deep ruby-red in color. 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

Burley Oak Brewing Company
Homegrown Session IPA
Berlin, MD
Contains 100% local pale barley. Exclusively hopped with citra. Dank aroma with a clean finish.
4% ABV, 40 IBU

Honor Brewing Company golden ale
Chantilly, VA
Smooth and full bodied American style golden ale. US grown pilsner and white whet malts. Hops from Washington and Oregon. Long and cold fermentation with Bavarian yeast. Herbal and citrus tones. Bready malt character.
4.9% ABV, 17 IBU

3rd Wave Brewing Co. *sandstorm* belgian tripel
Delmar, DE
Smooth and creamy with a hazy light golden color. Hints of banana and clove along with spicy / woody hops flavors. Subdued sweetness on the finish.
8.9% ABV, 33 IBU

½ PRICE BOTTLES OF WINE
flight wines excluded

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