



wine and small bites
wednesday, december 13th

grilled flank steak black garlic chimichurri /
sun dried tomato / caper / micro green salad /
grilled shallot vinaigrette / queso fresco (GF) 12

korean BBQ shrimp house made kimchi /
crispy wonton (GF*) 12

pork belly biscuits sweet tea brined house smoked
pork belly / creole mustard steak sauce /
braised greens / buttermilk biscuit / crispy shallot
12

tempura fried sushi tuna, avocado, cucumber /
green tea and ginger tempura / beet pickle /
ginger strawberry wasabi 12

curried lobster and crab fluffs beer battered /
pineapple tartar 13

dippy baked egg truffled brussel and mushroom /
baked free range farm egg / black mint aioli /
parmesan / tortilla chips 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

Evolution Craft Brewing Company *pine'hop'le IPA*
Salisbury, MD
Tropical take on classic American IPA.
Tropical fruit with juicy hops.
6.8% ABV, 65 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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