

## Appetizers

Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -12

Eggplant Chip "Nachos" | mozzarella, jalapeño, pico de gallo, avocado (V) -10

Eastern Shore Corn | local sweet corn, old bay aioli, pecorino -6

Crispy Brussel Sprouts | ginger-sesame dressing, spicy aioli (V) -9

Four Onion Dip | house-made chips (V, GF) -6

Steamed Bao Buns | choice of two: bacon jam or BBQ jackfruit (V) -10

Guinness Milk Stout Soft Pretzels | beer cheese (V) -6

House-Made Pimento Tater Tots | siracha ketchup (VG, GF) -5

Dry aged Skirt Steak Tacos | avocado smash, pico de gallo, charred salsa -9

Tempura Pickle Chips | Russian dressing - 5

## Salads & Soups

Add to any salad: chicken 5 | salmon 6 | steak 8 | veggie burger patty 5

Heirloom Spinach\* | green goddess, smoked almonds, parmesan (V, GF) -12

Baby Gem Caesar | croutons, parmesan, Caesar dressing (V, GFP) -12

Firehouse Chili | beef, corn, white beans, sour cream, jalapeño cornbread (GFP) -5/8

Veggie Chili | mushroom, white beans, corn, jalapeño cornbread (VG, GFP) -5/8

## Entrees

Roasted Atlantic Salmon | crispy grits, garlicky greens, old bay aioli (GF) -22

Caprese Fettuccini | spinach fettuccini, tomato, truffle burrata (V) -16

Vegan Curry Bowl | kimchi fried rice, yellow curry, vegetables (VG, GF) -18

## Sandwiches

Served with crispy french fries. Sub tater tots, salad or soup/chili -3  
Add bacon or avocado to any sandwich -2

Dry-Aged Cheeseburger | cheddar, smoked onion jam, lettuce, tomato, black pepper mayo -15

Veggie Burger\* | cashews, cheddar, smoked onion jam, lettuce, tomato, pickle, black pepper mayo (V) -14

Mission Style Veggie Burrito | cheddar, avocado, pico de gallo, lime crema, tortilla chips (V, VGP) -11

Ahi Tuna Burger | cabbage slaw, avocado, pickled ginger, spicy mayo -16

Nashville Hot Chicken | potato bun, whiskey, maple, pickles, slaw -15

House-Made Half Smoke | sautéed onions, mustard, chips -12

-add chili \$2, chili & cheese \$3

-sub Beyond Brat (VG) \$4

Cuban Sandwich | house smoked ham, marinated pork loin, provolone, pickles, mayo, mustard -14

Chesapeake Crab Roll | house made bun. mayo. dill. lemon -16

## Sweets

PC Cookie | potato chip, chocolate chip cookie, whiskey date ice cream -8

Peach Crumble | oatmeal crumb topping, vanilla ice cream -8

First Responder Meal | pay it forward and by a meal for our first responders 15

# Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
Upland Brewing	Champagne Velvet	Bloomington, IN	5.5%	\$7
Pre-Prohibition Pilsner - Clean, crisp, and light. Classic everyday brew.				
Port City	Optimal Wit	Alexandria, VA	5%	\$7
Witbier - Crisp and refreshing Belgian-style unfiltered white ale brewed with raw wheat and oats and steeped with coriander, orange peel, and grains.				
Down East	Original Blend	Boston, MA	5.1%	\$7
Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)				
Anderson Valley	Blood Orange Gose	Boonville, CA	4.2%	\$7
Sour Ale- Tart wheat ale brewed with sea salt and coriander. Features tangy citrus notes from blood oranges and champagne like flavors.				
Allagash	Saison	Portland, ME	6.1%	\$8
Saison - Belgian farmhouse style ale with traditional saison yeast and notes of citrus and peppery spice.				
Manor Hill	Mild Manor'd	Ellicott City, MD	5.3%	\$7
Amber Ale- Nine different Malts are used to create a blend of English mild ales and American amber ales. Aromas of light caramel and berries.				
Bell's	Oberon	Kalamazoo, MI	5.8%	\$7.5
Wheat Ale-Mixes a spicy hop character with mildly fruity aroma. Wheat malt produces a smooth, classic summer ale.				
Guinness	Over the Moon Milk Stout	Baltimore, MD	5.3%	\$7
Milk Stout - Caramel, chocolate, and espresso notes with a smooth sweetness on the finish.				
Southern Tier	Live	Lakewood, NY	5.5%	\$7
American Pale Ale - Strong citrus hops balanced with malt breadiness. Excellent session beer.				
Sloop Brewing	Juice Bomb	E. Fishkill, NY	6.5%	\$7.5
Hazy IPA - Outstanding new unfiltered brew, bursting with citrus flavor that's balanced with a touch of bitterness on the finish.				
Port City	Monumental	Alexandria, VA	7%	\$7.5
English Style IPA- Rich copper color with intense hops with floral notes, flavors of citrus and resin, and rich caramel background notes.				
Flying Dog	Pearl Necklace	Frederick, MD	5.4%	\$7
Chesapeake Stout- Dark, roasted, bold malty notes, and brewed with real oyster (*will not affect individuals with shellfish allergies). Each beer sold helps the Oyster Recovery Partnership.				

**The Pitter Patter COMBO: Miller High Life & a Shot of Old Grand-Dad Bourbon - \$8**  
**Draft COMBO: Soul Mega Worldwide Draft & a Shot of Pearse Irish Whiskey- \$10**

## Craft Bottles & Cans

<u>Light &amp; Crisp</u>	<u>Malty/Lager</u>	<u>Pale Ales</u>
DC Brau Pils 4.6% \$7	Bell's Amber Ale 5.8% \$6.5	Cigar City Guayaberra 5.5% \$7
Hofbrauhaus OG 5.1% \$7	New Belgium Fat Tire 5.2% \$7	Lost Rhino New River 5.4% \$8
Rothaus Pils 5.1% \$8		Right Proper Raised Wolves 5% \$7
<u>Wheat</u>	<u>Sour</u>	<u>IPAs</u>
DC Brau El Hefe Speaks 5.2% \$7	Union Old Pro Gose 4.2% \$7	Jailbreak SLF 7% \$7
Ommegang Witte 5.2% \$7	Two Roads Clementine 16oz \$10	Bell's Two Hearted 16oz 7% \$8
Jailbreak Feed ze Monkey 5.6% \$7	Duclaw Unicorn(Glitter) 5.5% \$10	Denizen's Animal Hazy 6% \$7
<u>Dark and/or Roasty</u>	<u>Belgian</u>	<u>Double IPAs</u>
Deschutes BB Porter 5.2% \$7	New Belgium Tripel 8.5% \$7	Oliver BMORE Hazy 8% \$9
Left Hand NITRO Milk Stout 6% \$7	3 Stars Peppercorn Saison 6.5% \$7	Six Point Resin 9.1% \$9
Upland Teddy Bear Kisses 10% \$9	Unibroue La Fin du Monde 9% \$9	Stone Fear Movie Lions 16 9% \$10
<u>Hard Cider</u>	<u>Spiked Seltzer</u>	<u>Fruity</u>
Austin Eastciders Dry 5% \$7	Truly Lime 5% \$7	LH FlamingoDreams NITRO 4.7% \$8
Anxo Cidre Blanc 6.9% \$8	Wild Basin Blk Raspberry 5% \$7	Schofferhoffer 16oz 2.5% \$7
Graft Lost Tropic 6.9% \$8	Peak Organic GF Hibiscus 5% \$7	Seadog Blueberry Wheat 4.7% \$7
	DC Brau Full Transparency 5% \$7	

## Suds

High Life-5 Miller Lite-5 Peroni-5 Natty Boh-5 Bitburger (NA)-5 Guinness Tallboy-  
 8 Blue Moon-7 Narragansett Lager Tallboy -5  
 Dogfish Head Lo-Cal IPA -7 Omission Pale Ale (GF)-

## Innovative

**Popcorn - 13**  
Redemption Bourbon, Popcorn Tincture,  
Angostura Bitters

**Watermelon Old Fashioned - 12**  
Sagamore Rye, fresh watermelon juice,  
simple, orange bitters

**Strawberry - 12**  
Old Overholt Rye, Strawberry, Lemon,  
Champagne Vinegar

**Mushroom - 13**  
Porcini Mushroom-Infused Ivy City Gin,  
Carpano Antica Vermouth, Angostura  
Bitters, Blue Cheese Olives

**Coconut - 13**  
Coconut-Washed Sagamore Spirit Rye,  
Mint, Shaved Ice

**Tropical and Citrus - 12**  
Flor de Cana Rum, Tropical and Citrus  
Fruits, Green Tea,  
Clarified Milk, Spice Blend

## Classics

**Moscow Mule -9**  
Smirnoff Vodka,  
Gosling's Ginger Beer, Lime

**Maryland Mule -11**  
Sagamore Spirit Rye,  
Gosling's Ginger Beer, Lime

**House Old Fashioned -10**  
Four Roses Bourbon, Simple,  
Angostura Bitters, Orange Bitters

**Stolen Old Fashioned -11**  
"Stolen" Smoked Rum, Simple, Angostura  
Bitters, Orange Bitters

**Sazerac -11**  
Redemption Rye, Grand Marnier,  
Peychaud's Bitters, Absinthe Rinse

**Dark and Stormy -11**  
Cotton & Reed Mellow Gold Bourbon  
Barrel Aged Rum, Ginger Beer, Lime

## House Favorites

**Cucumber Smash -12**  
Nolet's Gin, Cucumber, Mint, Lemon

**Rouge and Rosemary -10**  
Rosemary-Infused Vodka,  
Grapefruit, Honey, Lemon

**El Amor Prohibido -12**  
Del Maguey Vida Mezcal,  
Passionfruit Puree, Fresno Pepper, Ginger, Mint

**Smoky Pineapple Margarita -12**  
El Silencio Mezcal, Grand Marnier, Pineapple, Lime

**Ruth Bourbon Ginsburg -12**  
Redemption Bourbon, Sweet Vermouth, Caraway, Coriander, White Pepper, Lemon

**Sage Advice -12**  
Bulleit Bourbon, Sage-Infused Honey, Blackberry, Lemon

**White Sangria -8**  
peach, pineapple, citrus

## Wine

### White

**Angelini** \$8/30  
*Pinot Grigio*  
Italy, 2018

**Pieropan** \$10/40  
*Soave*  
Italy, 2017

**Nakeas** \$8/30  
*Chardonnay*  
Spain, 2018

**Fernlands** \$9/34  
\$8/32  
*Sauvignon Blanc*  
New Zealand, 2017

### Red

**The Seeker** \$8/30  
*Pinot Noir*  
France, 2017

**Las Rocas** \$9/34  
*Garnacha*  
Spain, 2017

**Casa de Campo** \$8/30  
*Malbec*  
Argentina, 2018

**MERF** \$9/36  
*Cabernet Sauvignon*  
Columbia Valley, WA, 2016

### Sparkling & Rose

**Corte Fresca** \$11/40  
*Prosecco DOC*  
Italy, 2016

**Chandon Brut** \$13/50  
*Champagne*  
CA, 2016

**Chandon Rosé** \$13/50  
*Sparkling Rose*  
CA, 2016

**Las Armas de Guerra**  
*Still Rosé*  
Spain, 2018