

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 - 6

Grilled Swordfish Tacos | chipotle aioli, pico de gallo -9

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) -15

Mission Style Veggie Burrito | cheddar, avocado, pico de gallo, lime crema, tortilla chips(V, VGP) -12

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) \$2

Hot Reuben | choice of house smoked Pastrami or Mushroom Salami, marble rye, sauerkraut, Russian dressing, provolone -14

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

Sweets

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.				
RAR	Groove City	Cambridge, MD	5.4%	\$7.5
Hefeweizen - Unfiltered medium body wheat beer with a slight banana and clove nose. Hazy golden hue with a sweet wheat taste.				
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%	\$7.5
Sour Ale- Tart wheat ale brewed with sea salt and coriander. Features tangy citrus notes from blood oranges and champagne like flavors.				
Boulevard	Tank 7	Kansas City, MO	8.5%	\$8.5
Saison/Farmhouse Ale - Complex and powerful. Begins with a surge of juicy aromatics, finishes long, dry, and spicy.				
Alewerks	Tavern Brown Ale	Williamsburg, VA	5.7%	\$7
Brown Ale- Six varieties of malt with English yeast and floral American hops create an easy drinking yet complex and tasty brown ale.				
Evolution	Rise Up	Salisbury, MD	6.7%	\$7.5
Coffee Stout-Caribbean style stout. Brewed with Rise Up coffee with a coffee taste followed with a chocolatey finish.				
Port City	Oktoberfest	Alexandria, VA	5.2%	\$7.5
Lager- Marzen style unfiltered lager brewed with German malt and hops. Bright amber color with a clean dry 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.				
Stone	IPA	Escondido, CA	6.9%	\$7.5
American IPA- Golden hue with tropical, citrus, and piney hops nose and taste balanced with subtle malt character.				
Breckenridge	Raspberry Vanilla Porter	Breckenridge, CO	5.4%	\$7.5
Porter- Brewed with vanilla beans from Madagascar and fresh raspberries with subtle notes of coffee and roasted malt.				

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

Light & Crisp	Malty/Lager	Pale Ales
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	Stone Ripper 5.7% \$7
Rothaus Pils 5.1% \$8		Right Proper Raised Wolves 5% \$7
Wheat	Sour	IPAs
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 Passionfruit 16oz \$10	Bell's Two Hearted 16oz 7% \$8
Jailbreak Feed ze Monkey 5.6% \$7	DC Brau Rose du Gose 4% \$7	Denizen's Animal Hazy 6% \$7
Dark and/or Roasty	Belgian	Double IPAs
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
Maui Coconut Porter 6% \$7	Unibroue La Fin du Monde 9% \$9	Stone Fear Movie Lions 16 9% \$10
Hard Cider	Spiked Seltzer	Fruity
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 12oz 2.5% \$7
Graft Lost Tropic 6.9% \$8	Peak Organic GF Blkbry Lime 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

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 -11
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 -11
Rosemary-Infused Vodka,
Grapefruit, Honey, Lemon

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

Smoky Pineapple Margarita -13
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
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

Fortant Rosé \$9/32
Still Rosé
France, 2019