

DAILY featured COCKTAIL

BARTENDER'S CHOICE \$5

our amazing bartenders create a custom or classic cocktail



HAPPY EATS

snacks

Japanese Peanuts (v+) <i>fried peanuts straight out of mexico</i>	\$2
Giant Corn Nuts (gf/v+) <i>masala seasoning</i>	\$2
Spiced Caramel Corn <i>cummin, fennel, coriander</i>	\$2
Fermented Onion Dip <i>served with route 11 s+p chips</i>	\$6

cheese

with warm baguette and accoutrement

Grayson <i>raw cow's milk galax, virginia</i>	\$9
Humboldt Fog <i>soft goat's milk humboldt,california</i>	\$10
Tomme <i>semi soft cow's milk thomasville, georgia</i>	\$11
Blue Jay <i>cow's milk blue cheese with juniper berry deer creek, maryland</i>	\$8

ocean

tinned seafood with warm baguette

Nuri <i>spiced mackerel</i>	\$12
Lulas <i>squid stuffed with rice, onions, garlic in mediterranean sauce</i>	\$14
Tenorio <i>tuna filet with capers</i>	\$15
Minerva <i>tuna belly in olive oil</i>	\$22

farm

cured meat with warm baguette

Sweet Coppa <i>beretta</i>	\$6
Prosciutto <i>18-month aged san daniela</i>	\$7

BOTTLES & CANS

Peabody Heights Old Oriole Park 16 oz.	\$2
Stillwater "Insetto" Italian Plum Sour	\$5
Manor Hill Pilsner	\$3.50
Monument City "Folk Fest" Marzen	\$4
Hysteria "Tipping Point" Pale Wheat Ale	\$4
Denizen's "Big Norm" Red Ale	\$4
Peabody Heights "Astrodon" Hazy IPA	\$4
EVO "Blurred Vines" IPA 16 oz.	\$7
Rogue "Hazelnut" Brown Ale	\$4
Graft Farm Flor Cider	\$5
Charm City Basil-Lemongrass Mead	\$5

WINE

Valdo Brut Sparkling, Italy	\$5
Domaine Bousquet Brut Rosé NV, <i>Mendoza, Argentina</i>	\$6
La Vinyeta Granacha Blanc, <i>Empordà, Spain '17</i>	\$7
Bellevue Tourain Sauvignon Blanc <i>Loire, France '19</i>	\$7
Essay Viognier / Roussane Blend, <i>South Africa '18</i>	\$6
Lago Vino Verde Rosé, <i>Amarante, Portugal '19</i>	\$5.50
Legado del Moncayo Garnacha <i>Campo de Borja, Spain '17</i>	\$7
Menhir Salento Negroamaro, <i>Puglia, Italy '18</i>	\$6
Ostatu Rioja Crianza, <i>Rioja, Spain '16</i>	\$11

SCAN HERE
for a complete list
of our offerings.

