

**FIRST
THOUGHTS**

THE HEMINGWAY 12
White Rum, Lime, Grapefruit,
Maraschino liqueur

PAMPLEMOUSSE SANGRIA 9
Tequila, Grapefruit Sweetness, Pinot
Grigio and a splash of Soda

STARTERS

CORN CHOWDER 6/8
Bacon, Potato Hay

CHICKEN & SHRIMP SPRING ROLLS 8
Sweet Chili Sauce, Daikon Slaw

PORK BELLY TACOS 10
Scallion Pancakes, Korean Slaw,
Sweet Chili Sauce

SEARED BEEF FONDUE* 10
Blue Cheese, Toast, Truffle Salt

FRIED GREEN TOMATOES 9
Creamy Burrata Cheese, Fresh Basil,
Tomato Cracked Pepper Vinaigrette

CRISPY CHESAPEAKE OYSTERS 13
Creamed Spinach, Curry, Black Salt

SEARED RARE TUNA * 11
Soba Noodles, Seaweed Salad, Wasabi,
Pickled Ginger, Soy Glaze

CRAB & ARTICHOKE DIP 8
Old Bay Flat Breads, Ciabatta

MAINE LOBSTER 16
Sweet Potato Polenta, Lobster Butter

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 10

SALADS

HOUSE 6
Local and Artisan Greens, Asiago, Sunflower
Seeds, Tomato, Champagne Vinaigrette

GRILLED CHICKEN SALAD 13
Asian Pears, Grapes, Celery, Blue Cheese,
Mixed Greens, Tomatoes, Spiced Walnuts

BABY WEDGE 9
Baby Iceberg, Smoked Gorgonzola Dressing,
Bacon, Cracked Pepper, Tomato, Tobacco Onions

SEAFOOD* 17
Shrimp, Lump Crab, Seared Tuna, Baby Greens,
Avocado, Mango, Tomatoes, Curry Oil, Black Salt

MIXED BEET SALAD 9
Arugula, Goat Cheese Dressing, Pistachios, Onions

FLANK STEAK SALAD 16
Crisp Romaine, Corn Relish, Grilled Onions,
Egg, & Chipotle Ranch Dressing

CAESAR Romaine, Romano, Garlic Croutons 6

SANDWICHES

GRILLED ALL ANGUS 8 OZ BURGER* 14
Pat LaFrieda Beef, NYC
Smoked Cheddar, Lettuce, Tomato, Onions, Pickles
~ Add Smoked Bacon 1.50 Sub Blue Cheese 1.00

BLACKENED CHICKEN BLT & C 12
Havarti, Avocado, Chipotle Ranch Cream,
Parmesan Ciabatta

THE BARN YARD "AU JUS" 13
Smoked Beef Brisket & Pork, Caramelized Onions,
Aged Provolone, Pepper Spread, Parmesan Ciabatta

THE VEGGIE BURGER 12
Avocado, Ranch, Salsa, 8-Grain Bun
& Chipotle Ranch Salad

Gluten Free Buns are available! 2

HOUSE MADE PASTRAMI REUBEN 15
Loaded High on Marbled Rye, Swiss Cheese,
Sauerkraut, Russian Dressing

ENTREES

EGGS BENEDICT, TUSKIES STYLE* 13
Benton's Bacon, Grilled Sourdough, Hollandaise,
Poached Free Range Eggs, Roma Tomatoes

HOUSE MEATLOAF 12
Mushroom Sauce, Whipped Potatoes, Broccoli

CRAB CAKES 22
Warm Fingerling Potato & Green Bean Salad,
Benton's Bacon, Lemon-Leek Aioli

SMOKED CHICKEN PENNE 14
Peas, Bacon, Onions, Spinach, Romano Cream

SUPER THIN FLATBREAD 11
Goat Cheese, Roasted Apples & Onions,
Rosemary, Honey

SHRIMP & GRITS 16
Spinach, Tomatoes, VA Ham, Madeira, Country Grits

STEAMED MAINE MUSSELS 13
White Wine, Capers, Olives, Tomatoes, Ciabatta

FISH TACOS 12
Crispy Cod, Flour Tortillas, Cabbage Slaw, Avocado,
Jalapeños, Tomato Salsa, Chipotle Ranch Salad

PAN SEARED WILD CAUGHT ARCTIC CHAR 20
Quinoa "Tabbouleh", Heirloom Tomato
and Herb Salad

GRILLED RAINBOW TROUT 14/20
Whipped Potatoes, Asparagus, Almond Butter

HERBIVOROUS 15
Beluga Lentils, Roasted Portabellas,
Vegetables, Feta, Marinara
~Great with Scallops or Shrimp 10

GRILLED FLANK STEAK* 18
Bourbon Molasses Glaze, Whipped Potatoes,
French Beans, Tobacco Onions

SEARED SCALLOPS & GRILLED BEEF TIPS* 25
Whipped Potatoes, French Beans and Corn
Red Wine and Hollandaise Sauces

SQUARE PLATE SPECIAL \$7.95
Monday- Vegetarian
Tuesday - Beef
Wednesday - Chicken
Thursday - Chef's Choice
Friday - Seafood

* Consuming raw or under-cooked foods increases the risk of food-borne illness Desserts & Breads by South Street Under
Feeling a little Brunchie on Saturdays? Check out our ala carte Brunch selections.