

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, five spice
Pork Cracklings, Sweet Chili Sauce

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

FRIED GREEN TOMATOES 11
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

CAESAR Romaine, Romano, Garlic Croutons 6

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

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

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

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

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

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

MUSHROOM REUBEN 12
Marbled Rye, Spinach, Swiss Cheese,
Sauerkraut, Russian Dressing, Green 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
Wild Mushrooms, Spinach, Brie, Asiago, Rosemary

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

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

GRILLED LEMONGRASS CHICKEN KABOB 12
Peanut Noodles, Daikon Salad, Sweet Chili Sauce

GRILLED ANGUS FILET MIGNON 27
Whipped Potatoes, French Beans & Mushrooms,
Truffle Sauce add Shrimp or Scallops 10

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

HERBIVOROUS 15
Caramelized Lemon 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 by South Street Under / July 2016
Feeling a little Brunchie on Saturdays? Check out our Mini ala carte Brunch selections.