

FIRST THOUGHTS	<p>THE HEMINGWAY 12 White Rum, Lime, Grapefruit, Maraschino liqueur</p>	<p>PAMPLEMOUSSE SANGRIA 9 Tequila, Grapefruit Sweetness, Pinot Grigio and a splash of Soda</p>
	<p>CORN CHOWDER 6/8 Bacon, Potato Hay</p>	<p>CHICKEN & SHRIMP SPRING ROLLS 8 Sweet Chili Sauce, Daikon Slaw 8</p>
	<p>PORK BELLY TACOS 10 Scallion Pancakes, Korean Slaw, Sweet Chili Sauce</p>	<p>SEARED BEEF FONDUE* 10 Blue Cheese, Toast, Truffle Salt</p>
STARTERS	<p>BASKET O' FRIED GREEN TOMATOES 9 Creamy Burrata Cheese, Fresh Basil, Tomato Cracked Pepper Dip</p>	<p>CRISPY CHESAPEAKE OYSTERS 13 Creamed Spinach, Curry, Black Salt</p>
	<p>SEARED RARE TUNA * 11 Soba Noodles, Seaweed Salad, Wasabi, Pickled Ginger, Soy Glaze</p>	<p>CRAB & ARTICHOKE DIP 8 Old Bay Flat Breads, Ciabatta</p>
		<p>MAINE LOBSTER 16 Sweet Potato Polenta, Lobster Butter</p>
<p>Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 10</p>		
	<p>HOUSE 6 Local and Artisan Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette</p>	<p>CAESAR Romaine, Romano, Garlic Croutons 6</p>
SALADS	<p>BABY WEDGE 9 Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Cracked Pepper, Tomato, Tobacco Onions</p>	<p>GRILLED CHICKEN SALAD 13 Asian Pears, Grapes, Celery, Blue Cheese, Mixed Greens, Tomatoes, Spiced Walnuts</p>
	<p>MIXED BEET SALAD 9 Arugula, Goat Cheese Dressing, Pistachios, Onions</p>	<p>SEAFOOD* 17 Shrimp, Lump Crab, Seared Tuna, Baby Greens, Avocado, Mango, Tomatoes, Curry Oil, Black Sal</p>
		<p>FLANK STEAK SALAD 16 Crisp Romaine, Corn Relish, Grilled Onions, Egg, & Chipotle Ranch Dressing</p>
	<p>GRILLED ALL ANGUS 8 OZ BURGER* 14 <i>Pat LaFrieda Beef, NYC</i> Smoked Cheddar, Lettuce, Tomato, Onions, Pickles ~ Add Smoked Bacon 1.50 Sub Blue Cheese 1.00</p>	<p>BLACKENED CHICKEN BLT & C 12 Havarti, Avocado, Chipotle Ranch Cream, Parmesan Ciabatta</p>
SANDWICHES	<p>THE BARN YARD "AU JUS" 13 Smoked Beef Brisket & Pork, Caramelized Onions, Aged Provolone, Pepper Spread, Parmesan Ciabatta</p>	<p>THE VEGGIE BURGER 11 Avocado, Ranch, Salsa, SSU 8-Grain Bun Mixed Green Salad</p>
	<p>Gluten Free Buns are available! 2</p>	<p>HOUSE MADE PASTRAMI REUBEN 15 Loaded High on Marbled Rye, Swiss Cheese, Sauerkraut, Russian Dressing</p>
	<p>EGGS BENEDICT, TUSKIES STYLE* 13 Benton's Bacon, Grilled Sourdough, Hollandaise, Poached Free Range Eggs, Roma Tomatoes</p>	<p>HOUSE MEATLOAF 12 Mushroom Sauce, Whipped Potatoes, Broccoli</p>
	<p>CRAB CAKES 22 Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli</p>	<p>SMOKED CHICKEN PENNE 14 Peas, Bacon, Onions, Spinach, Romano Cream</p>
ENTREES	<p>SUPER THIN FLATBREAD 11 Goat Cheese, Roasted Apples & Onions, Rosemary, Honey</p>	<p>SHRIMP & GRITS 16 Spinach, Tomatoes, VA Ham, Madeira, Country Grits</p>
	<p>STEAMED MAINE MUSSELS 13 White Wine, Capers, Olives, Tomatoes, Ciabatta</p>	<p>GRILLED LEMONGRASS CHICKEN KABOB 12 Peanut Noodles, Daikon Salad, Sweet Chili Sauce</p>
	<p>GRILLED ANGUS FILET MIGNON 27 Whipped Potatoes, French Beans & Mushrooms, Truffle Sauce add Shrimp or Scallops 10</p>	<p>GRILLED RAINBOW TROUT 14/20 Whipped Potatoes, Asparagus, Almond Butter</p>
	<p>HERBIVOROUS 15 Beluga Lentils, Roasted Portabellas, Vegetables, Feta, Marinara ~Great with Scallops or Shrimp 10</p>	<p>GRILLED FLANK STEAK* 18 Bourbon Molasses Glaze, Whipped Potatoes, French Beans, Tobacco Onions</p>
	<p>SEARED SCALLOPS & GRILLED BEEF TIPS* 25 Whipped Potatoes, French Beans and Corn Red Wine and Hollandaise Sauces</p>	<p>SQUARE PLATE SPECIAL \$7.95 Monday- Vegetarian Tuesday – Beef Wednesday – Chicken Thursday – Chef's Choice Friday – Seafood</p>

* 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.