



CHARCUTERIE

CHEF'S BOARD

Chef's selection of cheeses and charcuterie, assorted mustards, pickled veggies, gherkins, candied nuts, spicy honey, artisanal crackers

GRAND (SERVES 2) | 26 **ROYAL (SERVES 4-6) | 45**

CHEESE PLATE

Local and imported cheeses, honey, red beet mustard, candied nuts, artisanal crackers

13

CHARCUTERIE BOARD

Chef's rotating selection of house made and imported charcuterie, assorted mustards, pickled veggies, gherkins, warm crostini

18

SMALLS & SHARED

THE MANOR PBJ 14

crispy braised pork belly, roasted pistachio-peanut crust, blackberry-chambord jam, smooth almond butter

SHRIMP MOZZARELLA 17

jumbo shrimp, fresh mozzarella, baby spinach, garlic, white wine pan sauce, stone mill bakery baguettes

FRIED ORGANIC WINGS 15

served with ranch or blue cheese, pickled veggies choice of: honey-truffle-butter hot sauce, korean bbq, buffalo, old bay-honey

PATE DE CHAMPAGNE 14

house made "countrystyle" liverless pork pate wrapped in applewood bacon, inlet with pork tenderloin and yellow raisins

ESCARGOT 15

maitre 'd butter, puff pastry

SEARED SCALLOPS 17

mango gazpacho, asparagus, summer squash "pasta" cilantro vinaigrette

COMPRESSED WATERMELON & FETA 12

whipped greek feta, white-vanilla reduction, toasted sunflower seeds

CRAB DIP 19

sweet claw meat, crispy pita, crackers

HUMMUS TRIO 12

trio of hummus, served with fried pita

FRIED OYSTERS 15

cornmeal crust, old bay-peppadew remoulade

"KRABBY PATTIES" 12

zucchini, squash, roasted corn, panko, vegan mayo, old bay peppadew remoulade, smoked paprika oil

MARYLAND SUMMER BRUSCHETTA 14

red & yellow tomatoes, asparagus, roasted corn, basil, sauteed with maitre 'd butter (ADD CRAB \$22)

FRIED CALAMARI 13

flash fried calamari, smoked tomato sauce, rosemary-garlic-lemon-aioli

FRIED BRUSSELS SPROUTS 12

vietnamese style fish sauce vinaigrette

SOUP

CRAB BISQUE 9

traditional maryland style with a sweet sherry cream, maryland claw meat, old bay

WATERMELON YUZU GAZPACHO 6

micro mustard greens, basil oil, diced cucumber

SIDES

TRUFFLE FRIES 10

GRILLED BROCCOLINI 7

SMASHED MARBLE POTATOES 6

CARAMELIZED BRUSSELS 7

ASPARAGUS 8

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. **A customary gratuity of 20% will be added to all parties of 5 guests or more.**

Menu created by Executive Chef Mark Davis & Sous Chef Brian Greene

SALAD

VERY BERRY SALAD 16

assorted greens, fresh berries, goat cheese crumbles, toasted sunflower seeds, herb croutons, blackberry dressing

BABY KALE-APPLE SALAD 13

gala apples, shaved red onion, crumbled goat cheese, lemon-poppy dressing, herb croutons

RUSTIC CAESAR 11

housemade caesar dressing, romaine, baby kale, parmesan, anchovies, herb croutons

STEAK SALAD 26

iceburg wedges, charred tomatoes, shaved red onions, blue cheese dressing, diced cucumbers, 8 oz grilled Rosetta Farms flat iron

GRILLED ARCTIC SALMON SALAD 25

8 oz Sixty South Farms arctic salmon, grilled asparagus, garbanzos, charred tomato, shaved red onions, roasted artichokes, olives, hard boiled eggs, feta, lemon-caper vinaigrette

GRILLED SCALLOP & BIBB SALAD 28

mango salsa, cilantro vinaigrette, crispy tortilla

ADDITIONS CHICKEN 7 | GRILLED STEAK 10 | GRILLED SHRIMP 15 | GRILLED SALMON 16 | GRILLED SCALLOPS 17

ENTREES

HERB BRINED CHICKEN 25

freebird farms herb brined skin on breast, pan roasted wild mushrooms & broccolini, rainbow marble potatoes, red wine bordelaise

PAN SEARED DUCK BREAST 28

local Jurgielewicz & Sons duck breast, smoked with applewood & pan roasted, saffron-lemon-rosemary pea risotto, smoked duck jus

CHILI RUBBED NEW YORK STRIP 45

12 oz Creekstone strip, rainbow marble potatoes, caraemlized shaved brussels with chopped bacon & root beer, red wine bordelaise

TOGARASHI SEARED TUNA 32

house made nappa-brussel kimchi slaw, wild mushroom & broccolini stir fry, ponzu, yuzu tobiko, sesame

GRILLED WHOLE BRONZINI 37

tossed greens, grilled asparagus, cilantro-yogurt sauce

SHRIMP & GRITS 27

jumbo shrimp, braised baby kale, crispy smoked pork belly bits, ansil mills - three cheese poblamo grits

WILD MUSHROOM RAVIOLI 25

baby spinach, rainbow carrots, shallots, brown sage butter

THE POTTHAST BROTHERS BURGER 16

8 oz Creekstone burger, smoked mozzarella, house made bacon, caramelized onions, pickles, hand cut fries

CRAB CAKES MARKET

broiled 6 oz. jumbo lump crab cake, peppadew-roasted corn chutney, charred tomatoes, yellow corn veloute, grilled asparagus

BBQ SHORT RIBS 28

slow braised, bone-in, creekstone short rib, jameson bbq, three cheese-poblano grits, braised baby kale

BRICK OVEN

choose your crust, choose your style | 12" flatbread, 14" thin crust pizza (serves 2)

DUCK & FIG 14 / 19

truffled fig compote, goat cheese crumbles, pickled red onions, white cheese blend

BUTCHERS HILL 14 / 19

local spicy italian style sausage, chorizo, pepperoni, bacon, white cheese

BUFFALO CHICKEN & BACON 12 / 17

truffled honey butter hot sauce, blue cheese crumbles, grilled chicken, chopped bacon, white cheese blend

WILD MUSHROOM & BOURSIN 11 / 16

roasted wild mushrooms, arugula, house made boursin cheese, white cheese blend, tossed arugula

HAWAIIAN 14 / 19

grilled pineapple, house made bacon, grilled black forest ham, san marzano tomato sauce, white cheese