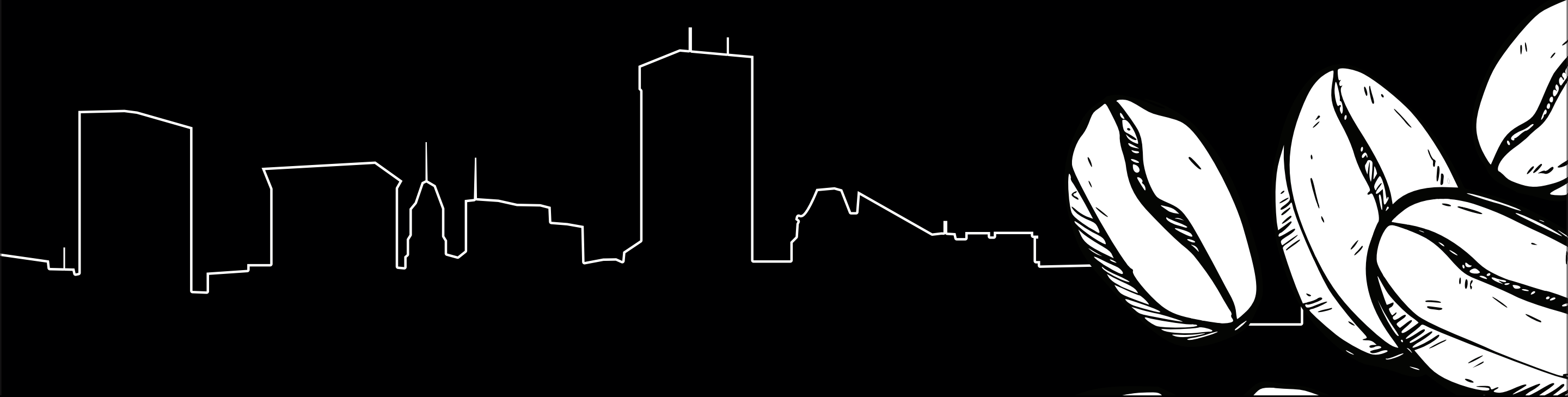


GOOD MORNING, BALTIMORE.



ALL DAY BREAKFAST and Fresh Starts

BUILD YOUR OWN BREAKFAST SANDWICH Choice of bread, egg, cheese, and meat	\$6.5
OVERNIGHT OATS Rolled oats, berries, chia seeds, local honey	\$12.5
AVOCADO TOAST Rustic bread, avocado mash, over easy egg, chili flakes, hemp seeds	\$9
WILD MUSHROOM TOAST Rustic bread, goat cheese, poached eggs, mushroom medley, truffle oil, microgreens	\$13.5
GRANOLA PARFAIT Greek yogurt, berries, local honey	\$7.5
BOOST BOWL Acai, bananas, peanut butter, granola, local honey	\$14

SOUPS and Salads

TOMATO BISQUE	\$9
MARYLAND CRAB SOUP Farmers' market veggies, old bay, crab lump	\$14
CREAM OF CRAB Sherry reduction, cream, crab lump	\$14
SEAFOOD COBB Romaine, diced bacon, tomatoes, blue cheese crumble, avocado, shrimp, crab, red wine vinaigrette	\$26
SOUTHWESTERN BLACKENED CHICKEN SALAD Romaine, tomatoes, avocado, corn, black beans Monterey jack cheese, tortilla strips and cilantro	\$20
ROASTED BEET & GOAT CHEESE Mixed Greens, beets, avocado, toasted walnuts, mandarin oranges, goat cheese crumbles, orange-honey vinaigrette	\$15
HOUSE SALAD Mixed greens, carrots, cucumbers, red onion, grape tomatoes, polenta croutons, parmesan vinaigrette	\$12
GRILLED CAESAR SALAD Grilled romaine, polenta croutons, shaved parmesan, pesto caesar dressing	\$15

Add: Grilled Chicken (8) | Pan-seared Salmon (12) | Sautéed Shrimp (11)
Grilled Skirt Steak (13) | Broiled Jumbo Lump Crab Cake (20)

BREWHOUSE



Lunch Fare

GRAIN BOWL Mango and lime quinoa	\$14
CRAB CAKE LUNCH 1 or 2 Maryland style crab cakes served with house salad	\$24

FLATBREADS

CAPRESE Mozzarella, grape tomatoes, basil, balsamic glaze	\$12
THAI SWEET CHILI Chicken breast, mozzarella, watermelon radish, chives	\$13
FUGAZZA Garlic butter, mozzarella, shaved onions	\$12
BBQ BRISKET Cheddar, pickled red onion, BBQ sauce	\$15
PESTO SALAMI Goat cheese, honey drizzle	\$13

Sandwiches

B'MORE BURGER Angus 8oz patty with choice of cheese, roasted garlic aioli, lettuce, tomatoes and pickles	\$12
BRISKET GRILLED CHEESE Cheddar and gruyere cheese, slow cooked chopped brisket served on Texas toast Add cup of tomato soup (4)	\$18
B'MORE CHICKEN Chicken breast (fried or grilled), your choice of pomegranate chili, Hot honey old bay or Buffalo sauce, pickled red onion and coleslaw	\$12
B'MORE TURKEY AND AVOCADO Turkey, avocado, bacon, Monterey jack, tomato, mayo on ciabatta	\$12
B'MORE VEGGIE Tomato, spinach, basil pesto sauce, red onion, avocado, Monterey Jack, on sourdough	\$12
B'MORE SALAMI Salami, goat cheese, spinach, pesto and honey drizzle	\$13

FROM THE BAR



Smoothies

GRASS IS ALWAYS GREENER Spinach, strawberry, apple, banana, agave	\$8
JARED'S CHOICE Strawberry, banana, agave	\$7
BOOST UP BERRY Mixed berry, greek yogurt, agave	\$8

Tea

MATCHA LATTE	\$5.5
CHAI LATTE	\$5
HOT TEA (PRESENTED BY HARNEY & SONS):	\$3
ICED TEA Add flavor: raspberry, pandan, lavender, brown sugar (1)	\$3
SWEET TEA	\$3

HOT BEVERAGES

DRIP	\$3
ESPRESSO	\$2.75
DOPIO ESPRESSO	\$3.5
AMERICANO	\$3.5
MACCHIATO	\$3
CORTADO	\$3.75
CUBANO	\$4
LATTE	\$4.75
CAPPUCCINO	\$4
CAFFE MOCHA	\$5.25
FLAT WHITE	\$4

Add flavor: vanilla, caramel, hazelnut, mocha (\$1)

COLD DRINKS AND REFRESHERS

FOUNTAIN SODAS	\$2.5
KOMBUCHA	\$6.5
ROOT BEER	\$4.5
COLD BREW	\$5
STRAWBERRY MINT LEMONADE	\$6
HONEY LAVENDER SPRITZ	\$6
RASPBERRY BASIL REFRESHER	\$6

Add a shot: \$6 (Tito's, Fords Gin, Bacardi Rum, Mi Campo Tequila, Highwest Bourbon)

WINE BY THE GLASS

A TO Z CHARDONNAY	\$13
LIQUID LIGHT SAUVIGNON BLANC	\$11
A TO Z PINOT NOIR	\$13
THE BEACH ROSE	\$14
CHANDON BRUT ROSE	\$14
MIONETTO PROSECCO (187ML)	\$14