



BAR BITES

11AM-11PM

French Onion Soup Gratinée	\$12	Crab & Guinness Bread	\$14
		<i>Maryland crab, green apple, Radish, watercress</i>	
Grilled Shishito Peppers	\$10		
<i>Sea salt</i>		Charcuterie and Cheese Board	\$24
		<i>Chef's daily selection</i>	
Whipped Ricotta	\$14		
<i>Grilled crostini, Rosemary honey</i>		Braised Short Ribs	\$30
Petite Salad	\$10	<i>Irish whiskey, parsnip puree</i>	
<i>Bibb lettuce, Doyle dressing</i>		Beef Sliders	\$21
Marinated Beets	\$14	<i>Irish cheddar, lettuce, tomato, red onions, pickle with fries or salad</i>	
<i>Barolo, blood orange, goat cheese, hazelnuts</i>		Chicken Wrap	\$15
Fresh Local Oyster	\$15	<i>Grilled chicken, apple-wood Bacon, tomato, lettuce, truffle aioli</i>	
<i>Mignonette, lemon, Guinness bread</i>		Croque Style Grilled Cheese	\$18
Pembroke Oysters	\$18	<i>Truffle béchamel, ham, gruyere</i>	
<i>Rockefeller Style</i>		Truffle Fries	\$7
Shrimp Cocktail	\$21	<i>Truffle oil, chives, parmesan</i>	
<i>Cocktail sauce, lemon</i>		Sweet Potato Fries	\$7
Caesar Salad	\$12	<i>Thyme</i>	
<i>Romaine Lettuce, white anchovies, parmesan, brioche Croutons, Caesar dressing</i>			

Gluten free items are made using no gluten-containing ingredients.

Some items on our menu may contain nuts, seeds and other allergens.

Please note that consuming raw or undercooked meat may increase the risk of foodborne illness.