
DIAMOND TAVERN

SOUPS

- MARYLAND VEGETABLE CRAB** 9
tomato based, old bay, lump crab, vegetables
- BLACK BEAN SOUP** 8
avocado salsa, sour cream

STARTERS

- MARYLAND CRAB DIP** 16
warm soft pretzel braid
- DT WINGS** 13
celery & carrot sticks, side of blue cheese dressing
choice of | *pete's buffalo* | *old bay honey* | *thai chili*
- SEARED AHI TUNA** 16
pineapple salsa, poblano cream, arugula, pickled red onion, sweet soy glaze
- PRETZEL & BEER CHEESE** 12
beer cheese sauce, warm soft pretzel braid
- HUMMUS & ROASTED RED PEPPERS** 9
lemon-basil marinated feta, country olives, naan bread
- CHICKEN QUESADILLA** 13
caramelized peppers & onions, cheddar cheese blend, sour cream, salsa, guacamole
- MARGHERITA FLATBREAD** 13
tomato sauce, mozzarella, basil

GREENS

- CAESAR** 12
romaine hearts, herb crostini, parmesan, caesar dressing
- GRAINS & GREENS** 16
quinoa, black beans, hummus, goat cheese spread, tomatoes, roasted corn, fresh greens, shaved beets, lemon-garlic vinaigrette
- TOMATO, WATERMELON & FETA** 16
heirloom tomatoes, watermelon, feta cheese, arugula, lemon-garlic vinaigrette, pickled red onion, balsamic glaze
- TAVERN** 13
mixed field greens, sun-dried cranberries, goat cheese, pine nuts, tomatoes, dates, roasted corn, plum vinaigrette

PROTEIN ADD-ONS

<i>grilled chicken</i>	7
<i>grilled shrimp</i>	10
<i>salmon, seared or blackened</i>	10
<i>crab cake</i>	12
<i>bistro steak</i>	13

SANDWICHES

sandwiches are served with french fries or a side tavern salad

- STEAKHOUSE BURGER*** 16
certified angus beef, lettuce, tomato, onion, pickles, bacon
choice of | *pepper jack, American, Swiss or cheddar cheese, on brioche bun*
add on | *mushrooms .50* | *caramelized onions .50* | *onion rings .50*
fried egg 1.00
- CRAB CAKE SANDWICH** 19
coleslaw, harissa aioli, brioche bun
- BBQ PULLED PORK** 15
bbq sauce, onion rings, bacon, cheddar cheese, coleslaw, country white bread
- MEDITERRANEAN WRAP** 14
hummus, tomato, red onion, roasted red peppers, olives, feta cheese, arugula, tzatziki sauce, spinach wrap

MAIN PLATES

- 14oz GRILLED RIB EYE*** 42
grilled asparagus, smashed potatoes, bistro garlic-butter
- FRIED CHICKEN DINNER** 20
pickle brined fried chicken, coleslaw, cornbread, old bay honey
- FISH & CHIPS** 19
beer battered cod, lemon-caper aioli, charred lemon
- CRAB CAKES** 34
grilled avocado, smoked tomato jam, grilled corn succotash, lemon-caper aioli
- PASTA BOLOGNESE** 19
tomato meat sauce, fresh parmesan, chiffonade basil
- SEARED SALMON*** 26
coconut fried rice, edamame, soy glaze, sautéed baby kale, wild mushrooms
- CRAB MAC & CHEESE** 24
cavatappi pasta, lump crab meat, tomatoes, peppers, shallots, buttery parsley bread crumbs
- FISH STREET TACOS (2)** 16
blackened cod, pico de gallo, poblano cream, queso fresco, toasted corn tortillas, lime wedges

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.*

A gratuity of 18% will be added to groups of 6 or more.

SIGNATURE COCKTAILS

SCOFFLAW <i>woodford reserve bourbon, vermouth, grenadine, lemon</i>	13
PRETTY IN PINK <i>grey goose vodka, aperol, strawberry puree, lime, ginger syrup</i>	14
FRED & GINGER <i>mount gay eclipse rum, botanist gin, lime, ginger beer, bitters</i>	15
FRENCH SIDECAR <i>hennessy vs, belvedere vodka, lemon, ginger syrup, bitters</i>	15
RISING SUN <i>jack daniel's rye, vermouth, lemonade, bitters</i>	12
GRAPEFRUIT ROSEMARY COOLER <i>wheatley vodka, honey lemon water, club soda</i>	13
GOOD TIMES LEMONADE <i>casamigos blanco tequila, blueberry syrup, lime, lemonade</i>	13
CHERRY MINT CREEK <i>knob creek bourbon, mint syrup, luxardo cherry, lime, ginger ale</i>	13

BEER

DRAFT 16oz / 22oz

DOGFISH HEAD LIQUID TRUTH SERUM IPA	8/10
STELLA ARTOIS	7/9
GUINNESS BLONDE	7/9
BLUE MOON	7/9
DEVIL'S BACKBONE VIENNA LAGER	8/10
BUD LIGHT	7/9
EVOLUTION LOT #6 DOUBLE IPA	9/11
FLYING DOG DOGGIE STYLE	7/9

DOMESTIC BOTTLES & CANS

BUD LIGHT	6.5	NATTY BOH 16oz TALLBOY	6.5
MILLER LITE	6.5	YUENGLING	7.5
MICHELOB ULTRA	6.5		
COORS LIGHT	6.5		
BUDWEISER	6.5		

IMPORTS & CRAFTS

ANGRY ORCHARD	7.5	GUINNESS	7.5
AMSTEL LIGHT	7.5	HEINEKEN	7.5
BLUE MOON	7.5	EVOLUTION PRIMAL PALE ALE	7.5
CORONA	7.5	HEAVY SEAS LOOSE CANNON	7.5
MODELO	7.5	SAM ADAMS BOSTON LAGER	7.5
BECK'S (N/A)	6.5		

WINE

GLASS / 1 ½ GLASS / BOTTLE

WHITES

CHAMPAGNE & SPARKING WINES

RIONDO, PROSECCO SPUMANTE DOC, ITALY 13/52

CHARDONNAY

PROVERB, GRESTONE, CA 11/16/49
STARMONT, CARNEROS, CA 12/19/56
DECOY BY DUCKHORN, SONOMA COUNTY, CA 14/21/62

SAUVIGNON BLANC

MATANZAS CREEK, SONOMA COUNTY, CA 14/22/65

PINOT GRIGIO

PROVERB, GREYSTONE, CA 11/16/49
PINOT GRIGIO, CASTELLO BANFI SAN ANGELO, ITALY 12/18/55

OTHER WHITES

MOSCATO, BELLA SERA, ITALY 11/16/44
RIESLING, CHATEAU STE. MICHELLE, WA 12/17/52
WHITE ZINFANDEL, BERINGER, CA 11/16/44
FLEUR DE MER, COTES DE PROVENCE, FRANCE 12/18/54

REDS

CABERNET SAUVIGNON

PROVERB, GRESTONE, CA 11/16/49
COLUMBIA CREST H3, HORSE HEAVEN HILLS, WA 12/19/56

MERLOT

PROVERB, GRESTONE, CA 11/16/49
SEVEN FALLS CELLARS, WASHINGTON 14/22/65

PINOT NOIR

ACROBAT, OR 12/17/52
PARKER STATION, CA 14/20/61

MALBEC

BODEGA NORTON BARREL SELECT, ARGENTINA 11/17/51

OTHER REDS

RED BLEND, MURRIETTA'S WELL, THE SPUR, CA 15/22/66

BOTTLE

WHITES

CHAMPAGNE & SPARKING WINES

DOMAINE ST. MICHELLE BRUT, WA 59
CHANDON BRUT CLASSIC, CA 69
ETOILE ROSE, CA 88
MOET & CHANDON IMPERIAL BRUT, FRANCE 125
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE 135
VEUVE CLICQUOT ROSE, FRANCE 165
RUINART ROSE, FRANCE 170
DOM PERIGNON, FRANCE 350

CHARDONNAY

SMOKETREE, SONOMA COUNTY, CA 58
SONOMA-CUTRER RUSSIAN RIVER RANCHES, CA 65
J. WILKES, SANTA MARIA VALLEY, CA 67
QUILT, NAPA VALLEY, CA 80

SAUVIGNON BLANC

STARBOROUGH, MALBOROUGH, NEW ZEALAND 52

OTHER WHITES

RIESLING, DR. LOOSEN EROICA, CA 63
ROSE, WHISPERING ANGEL, FRANCE 69
PINOT GRIGIO, TERLATO FAMILY, ITALY 75

REDS

CABERNET SAUVIGNON

STORYPOINT, CA 62
OBERON, CA 72
DAOU, PASO ROBLES, CA 85
CONN CREEK, CA 124
GROTH, CA 130

MERLOT

TANGLEY OAKS, NAPA VALLEY, CA 62

PINOT NOIR

MEIOMI, CA 69

OTHER REDS

RED BLEND, ZACA MESA Z CUVÉE, CA 61