



## Bites

Mahi Bites .....	5
Hard Shell Ahi Tuna Taco .....	9
Mini Crab Cakes .....	8
Smoked Bacon Stuffed Eggs .....	5
Marinated Mediterranean Blend Olives .....	5

## Tastes to Share

BBQ Beef Sliders Smoked bacon, cheddar cheese, BBQ sauce .....	12
Chesapeake Crab Cake Sliders Lettuce, tomatoes, Old Bay remoulade .....	13
Seared Ahi Tuna Sesame seeds, seaweed salad, wasabi sauce, teriyaki glaze .....	12
Fried Calamari Marinara sauce, lemon aioli .....	11
Jumbo Shrimp Cocktail Calypso sauce, tomato horseradish relish, avocado .....	15
Chicken Wings Buffalo style, teriyaki glazed, or Chesapeake style; carrots & celery sticks; blue cheese or ranch .....	12
Steak and Cheese Egg Roll Honey mustard glaze .....	12
Olives Flatbread Sundried tomato pesto, mushrooms, olives, artichokes, onions, feta, arugula, balsamic glaze .....	12
Charcuterie Platter Assorted cured & dried meats, cheese, marinated olives, orange fig jam, Dijon mustard .....	13

## Soups and Greens

Add a protein to any salad to create an entree: Chicken \$8, Salmon \$9, Grilled Shrimp \$13

Soup Du Jour .....	6 Cup/ 8 Bowl
Cream of Crab Soup Maryland lump crabmeat, sherry, diced celery, onions, diced peppers, heavy cream .....	6 Cup/ 8 Bowl
Strawberry and Brie Salad Mixed greens, locally grown strawberries, Brie, toasted almonds, raspberry vinaigrette .....	9
Poached Pear & Arugula Salad Toasted walnuts, feta cheese, herbal vinaigrette .....	9
Classic Caesar Salad Romaine lettuce, Parmesan cheese, garlic croutons .....	9
Olives Chopped Salad Romaine lettuce, marinated olives, tomatoes, cucumbers, red onions, feta cheese, white wine vinaigrette .....	9
Roasted Beet & Arugula Salad Local red & yellow beets, caramelized pecans, crumbled goat cheese, champagne vinaigrette .....	9

## Sandwiches

All sandwiches served with choice of French fries or sweet potato fries

Certified Angus Burger Brioche bun, cheddar cheese, lettuce, tomato, pickle, onion .....	15
Maryland Lump Crab Cake Sandwich Brioche bun, old bay remoulade .....	16
Grilled Chicken Panini Onion marmalade, provolone cheese, arugula, sundried tomato pesto .....	13
Smoked Turkey Club Swiss cheese, bacon, lettuce, tomato, avocado, herb mayonnaise .....	12
BBQ Beef Brisket Texas toast, coleslaw .....	16
Asparagus & Brie Panini Orange & fig marmalade, arugula .....	15
Patty Melt Angus beef patty, grilled onions, American cheese, Texas toast .....	15

## Mains (Served from 5pm - 11pm)

Seared Salmon Filet Asparagus spears, garlic mashed potatoes, lemon caper beurre blanc .....	26
Pan Seared Sea Bass Sautéed spinach, potatoes Anna, crab thermidor sauce .....	26
Maryland Crab Cake Jumbo lump crab meat, grilled vegetables, garlic mashed potatoes, dill cream sauce .....	26
Half Roasted Organic Chicken Fresh vegetables, roasted potatoes, au jus .....	23
Grilled Pork Chop Sautéed green beans, roasted sweet potatoes, rosemary au jus .....	24
Grilled New York Strip Steak Sautéed mushrooms, grilled asparagus, grilled tomato, red wine demi glace .....	26
Grilled Ribeye Steak Garlic mashed potatoes, Brussels sprouts, roasted tomato, horseradish cream, au jus .....	28
Filet Mignon Sautéed mushrooms, haricot vert, roasted tomato, Béarnaise sauce .....	30
Penne Arrabbiata Olives, mushrooms, peppers, onions, spinach, fresh basil, marinara sauce .....	18
Wild Mushroom Risotto Imported and domestic mushrooms, white wine, parmesan cheese, fresh herbs .....	18

## Sides (Served from 5pm - 11pm)

Garlic Mashed Potatoes .....	6	Oven Roasted Potatoes .....	7.50
Three Cheese Macaroni & Cheese .....	7	Grilled Asparagus .....	7.50
Roasted Sweet Potatoes .....	6	Roasted Brussels Sprouts .....	6
		Sautéed Green Beans .....	6

# From the Vine

## By the Glass

### Sparkling

Domaine Chandon, Brut, Napa	6oz	16
La Marca Proseco, Italy		9

### Whites/Blush

	3oz/6oz/9oz
Beringer, White Zinfandel, CA	4 8 12
Boordy, Blush, Maryland	5 9 14
Alverdi, Pinot Grigio, Italy	4 8 12
Ferrari Carrano, Pinot Grigio, Sonoma Cty	6 11 17
Cht. St. Michelle, Riesling, Columbia Valley	4 8 12
Saint M. Pfalz, Riesling, Germany	5 10 15
Murphy-Goode, The Fumé, North Coast	4 8 12
Delish, Sauvignon Blanc, Sonoma Cty	5 10 15
Decoy, Sauvignon Blanc, Sonoma Cty	7 14 21
Cakebread Cellars, Sauvignon Blanc, Napa Valley	8 16 24
Smoking Loon Stealbird, Chardonnay, Unoaked, CA	5 9 14
Sterling Vintners Collection, Chardonnay, CA	6 12 18
Sonoma Cutrer, Chardonnay, Russian River Ranches	7 14 21
Groth, Hillview Vineyard, Chardonnay, Napa Valley	8 16 24
Bella Sera, Moscato, CA	4 8 12

### Brews

#### Local Craft on Draft 7

- The Corruption**, American IPA, DC Brau, ABV 6.5%, 80 IBU
- Grisette**, Saison/Farmhouse Ale, Manor Hill, MD, ABV 4.7%, 35 IBU
- Third Party Tripel**, Denizens, MD, ABV 9.4%, 34 IBU (12 oz.)
- Born Bohemian Pils**, Czech Pilsner, Denizens, ABV 4.9%, 38 IBU
- Lot #6 Double IPA**, Evolution, MD, ABV 8.5%, 75 IBU (12 oz.)
- Exile Red Ale**, Evolution, MD, ABV 5.9%, 48 IBU
- Lucky 7 Porter**, Evolution, MD, ABV 5.8%, 24 IBU
- Feed the Monkey**, German Wheat Hefeweizen, Jailbreak, MD ABV 6%, 14 IBU

#### Local Craft Draft Beer Flight 10

Choose 4 of our local craft drafts (5 oz. each)

#### Domestic by the Bottle 5

Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Yuengling, Landshark, O'Douls (NA), Blue Moon, Samuel Adams, Angry Orchard (GF)

#### Imports by the Bottle 6

Amstel Lite, Corona Light, Corona, Heineken, Stella Artois, Guinness, Efes Pilsner

#### Interesting Brews by the Bottle

<b>Chimay Red</b> , Belgium, ABV 7%, 21 IBU	10
<b>Lindemans Framboise</b> , Belgium, ABV 2.5%, 12 IBU	10
<b>Rise Up Stout</b> , Evolution, MD, ABV 6.7%, 40 IBU	7
<b>Pine Hop'Le</b> , Evolution, MD, ABV 6.7%, 65 IBU	6
<b>Primal Pale Ale</b> , Evolution, MD, ABV 5%, 30 IBU	6
<b>The Infinit</b> , Amber Ale, Jailbreak, MD (can), ABV 5%, 19 IBU	6
<b>Snake Dog IPA</b> , Flying Dog, MD, ABV 7.1%, 60 IBU	6

OLIVE'S



### Reds

	3oz/6oz/9oz
Austerity, Pinot Noir, Santa Lucia	5 10 15
Bridlewood, Pinot Noir, Central Coast	6 12 18
Don & Sons, Pinot Noir, Sonoma Coast	8 15 22
Cherry Pie Stanly Ranch, Pinot Noir, Carneros	9 18 27
The Crusher, Merlot, CA	6 12 18
Red Rock, Merlot, CA	5 9 14
Rutherford Hill, Merlot, Napa	7 14 21
Freemark Abbey, Merlot, Napa	9 17 25
St. Julia "Organic", Cabernet Sauvignon, Argentina	5 10 15
Aquinas, Cabernet Sauvignon, Napa Valley	6 12 18
Gunstock Rock, Cabernet Sauvignon, Paso Robles	7 14 21
Oberon, Cabernet Sauvignon, Napa Cty	8 17 25
Sequoia Grove, Cabernet Sauvignon, Napa Valley	9 18 27
Carpineto, Chianti Classico, Tuscany	5 10 15
Don Miguel Gascón, Malbec, Mendoza, Argentina	5 10 15
Ravenswood Vintners, Zinfandel, CA	4 8 12
Greg Norman, Shiraz, Limestone Coast	6 12 18
Sterling Vintners Collection, Meritage, CA	5 10 15
B Side, Red Blend, Napa Valley	8 16 24
Boordy, Petit Cabernet, Maryland	5 10 15

### Hand Crafted Cocktails

Rosemary Gimlet.	10
Bombay Sapphire Gin, Lime juice, homemade rosemary syrup, rosemary	
Manhattan on the Pike.	10
Twin Valley local Bourbon, Sweet vermouth, Aromatic Bitters	
French Vanilla Martini.	10
Stoli Vanilla Vodka, Chambord, pineapple juice, fresh pineapple	
Olive's Martini.	10
Absolute, Vermouth, blue cheese olives	
Funky être en verve.	10
Lillet blanc, grapefruit bitters, sparkling wine, funky sugar rim, lemon twist	
Lychee Martini.	10
Stoli, lychee juice, dry vermouth	
Pineapple Mojito.	10
Bacardi, homemade pineapple-mint syrup, pineapple, lime juice, club soda, mint leaves	
Cucumber Cooler Fizz.	10
Absolut Pear vodka, St. Germaine, cucumber, simple syrup, lemon juice, club soda	
Passion Fruit Margarita.	9
Silver 1800 Tequila, Passion Fruit Real Syrup, fresh lime juice	
Moscow Mule.	9
Stoli vodka, lime juice, Ginger beer, lime	
Red Kir.	9
Chambord, Cabernet Sauvignon, cranberry juice, dry cranberry	
In the Garden.	9
Stoli vodka, St. Germaine, homemade raspberry puree, lime, mint	
Mezcal Beer.	9
Mezcal, Aperol, lime juice, simple syrup, Peychaud's bitters, finished with medium-bodied beer	
Golden Pot.	9
Pinot Grigio, Cointreau, lime juice, simple syrup, Angostura bitters, soda, orange twist	
The Skinny Tropical 150 calories.	9
Bacardi Rum, pineapple and lime juice, coco water	