## SANDWICHES AND SUCH

**SUB FRIES FOR ORANGE RINGS OR SIDE SALAD +1**

**CRAB CAKE SANDWICH**  16
-jumbo lump crab, marinated tomato, lettuce, old bay and mustard aioli on martin's potato roll

**SOFT SHELL CRAB PO’ BOY**  16
-lettuce, tomato, sweet peppers, and old bay tartar sauce

**CLASSIC INDIGO BURGER**  12
-8 oz. patty of local angus beef cooked to order, lettuce, tomato and pickle, served with fries
-add onions +1 per: american, cheddar, pepper jack, swiss, bacon, fried egg, whiskey onions, sautéed mushrooms

**GARDEN VEGGIE BURGER**  12
-grilled veggie patty, marinated onions, lettuce, tomato and pickle, served with fries
-add cheese +1 per: american, cheddar, pepperjack or swiss

**BBQ BURGER**  14
-8 oz. patty of local angus beef cooked to order, cheddar, onion rings, bbq sauce and applewood smoked bacon, served with fries

**POET WRAP**  13
-blackened chicken, bacon, whiskey onions, spring mix, tomato and ranch in a roasted red pepper tortilla, served with fries

**TUNA STEAK SANDWICH**  15
-blackened medium-rare ahi tuna, spring mix, roasted sweet peppers, avocado and Chipotle aioli, served with fries

**CHICKEN AND WAFFLE**  14
-panko crusted fried chicken breast, belgian waffle, fried green tomato, maple aioli, served with cold slaw

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## ENTREES

**CAMDEN STREET FILET**  26
-8 oz. ball park filet grilled to order, served with mashed potatoes and sautéed seasonal vegetables

**RIBYEYE**  32
-12 oz. ribeye grilled to order, whiskey onions and red wine demi glace, served with mashed potatoes and sautéed seasonal vegetables

**HERB ROASTED CHICKEN BREAST**  18
-airline chicken breast, white wine citrus reduction, served with mashed potatoes and sautéed seasonal vegetables

**EGGPLANT STACK**  16
-breaded eggplant, green tomatoes and mozzarella, served on a bed of marinara, topped with parmesan and fresh basil

**ORZO BOWL**  10
-heirloom tomato, feta, fresh basil and shredded parmesan
-add: chicken +4 / shrimp +5 / salmon +6 / tofu +3

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## SHAREABLES

**POETS SIGNATURE CHICKEN WINGS (10)** (choose a style)  10
-honey BBQ, buffalo, old bay, smoked jalapeño BBQ, sriracha-lime

**CHARCUTERIE BOARD**  14
-chef's selection of local cheeses and cured meats

**ASIEN LETTUCE WRAPS**  9
-seared ground turkey, peppers, onions and mint-mint hoisin sauce

**CRABBY GREEN TOMATOES**  14
-panko crusted and fried, served with arugula, lump crab and old bay mustard

**EDAMAME POT STICKERS**  9
-served with sweet chili sauce

**HUMMUS TRIO**  12
-roasted garlic, cilantro-jalapeño and smoked beet, served with pita and crudité

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## SALADS AND SOUPS

**CATHEDRAL CAESAR SALAD**  10
-romaine lettuce, shaved parmesan, sourdough croutons and caesar dressing

**LEXINGTON MARKET SALAD**  17
-our ‘cathedral caesar’ topped with 2 mini crab cakes, seared salmon and blackened shrimp

**MEDITERRANEAN SALAD**  10
-mixed greens, feta, olives, chickpeas, heirloom tomatoes, cucumbers and greek yogurt

**ARUGULA SALAD**  14
-arugula, grilled watermelon, pecans, seasonal berries, goat cheese, and balsamic vinaigrette

**WEDGE SALAD**  10
-bibb lettuce, gorgonzola crumbles, heirloom tomatoes, bacon, dill and raspberry vinaigrette

**SOPHISTICATED HOUSE SALADS**

**CHEF’S SOUP OF THE DAY**

**SOUPS**

**MARYLAND CRAB**  6 / 8
-crab cakes, seared salmon and blackened shrimp

**EDAMAME POT STICKERS**  9
-roasted garlic, cilantro-jalapeño and smoked beet, served with pita and crudité

**HUMMUS TRIO**  12
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**CAPRESE**  11
-roasted marinated tomatoes, buffalo mozzarella, arugula and basil

**CHARCOAL CLUB**  12
-applewood smoked ham, roasted turkey, bacon, lettuce, tomato and garlic aioli

**CUBAN**  13
-roasted cuban pork, sliced ham, swiss, pickles, and dijon mustard

**REUBEN**  13
-slow-roasted corned beef, sauerkraut, swiss, and house made thousand island dressing

**PESTO CHICKEN**  12
-panko crusted fried chicken breast, buffalo mozzarella, tomato, pesto and fresh basil

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COCKTAILS

BUILD-YOUR-OWN MANHATTAN
ask bartender or server for details

GOLDEN MARGARITA
tequila, sour mix, splash of orange juice and grand marnier floater

THE RANCH
rye, muddled lemon, angostura bitters and ginger beer

BEE’S KNEES
shot tower gin, maryland honey and lemon juice

POETS SIGNATURE MARTINI
choice of below, with olives or a twist
• show tower gin
• sloop betty vodka

BLACKBERRY SMASH
citrus vodka, blackberry liquor and bitter lemon soda

THE ARABER
vodka, ginger beer and lemon juice

CHARM CITY SPARKLER
charm city mead (MD), fresh orange juice and prosecco

SAZERAC
rue, absinthe, sugar cube, bitters, with a twist

MARYLAND OLD FASHIONED
choice of bourbon or rye, angostura bitters, orange bitters, muddled sugar cube, with lemon and orange peels

BEER

DRAFT
Baltimore Bohemian (Poet’s Ale) 6
Brewer’s Art Beazley 7
Monument Rye 7
Union Seasonal 8
Flying Dog Raging Bitch IPA 8
Sam Adams Seasonal 7

WINE

HOUSE WINES
Sparkling Wine 6  28
Pinot Grigio 7.5  30
Sauvignon Blanc 7.5  30
Merlot 7.5  30
Cabernet Sauvignon 7.5  30

SPARKLING
Michelle Brut 9  52
Domaine Chandon Brut 60
Moet & Chandon Imperial Brut 160
Primaterra Prosecco 7  32

ROSE
gl bt
La Ferme Rosé 7.5  32

WHITE
gl bt
Chateau Ste. Michelle Riesling 8  36
Simply Naked Moscato 8  36
San Pietro Pinot Grigio 9  40
Murphy Goode Sauvignon Blanc 8  36
Mohua Sauvignon Blanc 9.5  40
Jackson Estate Sauvignon Blanc 10  45
Four Vines Naked Chardonnay 8  36
Kendall Jackson Vintner’s Reserve Chardonnay 12  48

RED
gl bt
Lander-Jenkins Pinot Noir 10  45
La Crema Pinot Noir 11  48
Foxbrook Merlot 7.5  30
Freemark Abbey Merlot 65
Calina Cabernet Sauvignon 9  40
Kendall Jackson Liberated Cabernet Sauvignon 10  45
Lodi Freakshow Cabernet Sauvignon 65
Ernesto Catena Malbec 8  36
Lodi Petite Petit Syrah 14  63
Rhiannon Red Blend 7  32
Murphy Goode Red Blend 8  36
Cono Sur Red Blend 9  40

= POETS SIGNATURE ITEM
= Local

BOTTLE
Domestic & Imports
National Bohemian 5
Budweiser 6
Bud Light 6
Coors Light 6
Miller Light 6
Michelob Ultra 6
Yuengling 6
Sam Adams 7
Sierra Nevada Pale 7
Stella Artois 7
Corona 7
Heineken 7
Goose Island IPA 7
Sam Smith IPA 7
Sam Smith Nut Brown Ale 8
Hoegaarden 7