

FIRST

small plates

Crab Chowder fire-roasted corn	10
Chef's Curation Board artisan meats, local cheeses, mustard, jam	22
Pitmaster-Style Wings bbq, buffalo or lemon pepper, ranch or blue cheese dressing	18
Old Line Crab Cakes old bay aioli, lime, mixed greens salad	24
Popcorn Shrimp chipotle aioli	13

SECOND

in hand

Black Angus Smash Burger lettuce, tomato, onion, white american cheese, potato roll, thin-cut fries add cage-free egg +3 add applewood-smoked bacon +3	18
Hot Honey Chicken Wrap fried buttermilk chicken, cabbage slaw, blue cheese, honey-sriracha mayo, thin-cut fries	18
Margherita Pizza san marzano tomato sauce, fresh mozzarella, basil	17
Grilled Chicken BLT mayo, potato bun, thin-cut fries	18
Street-Style Fish Tacos atlantic cod, napa slaw, pico de gallo, cotija cheese, chipotle aioli, lime, cilantro, flour or corn tortillas	19

THIRD

mains

Grilled Salmon roasted fingerling potatoes, chef's featured vegetable, bourbon soy glaze	30
Steak Frites toasted rosemary, parmesan shavings, red wine reduction	32
Roasted Half Chicken fingerling potatoes, seasonal market vegetables, herb & citrus pan sauce	27
Smoked Mac & Cheese applewood-smoked bacon, old bay seasoning add crab 10	16
Caesar Salad creamy garlic dressing, croutons, shaved parmesan cheese	14
Little America Cobb Salad romaine lettuce, bacon, cage-free egg, onion, avocado, blue cheese dressing	18
Short Rib fork-smashed potatoes, chef's featured vegetable	34
Chesapeake Bay Pasta roasted tomatoes, fresh basil, parmesan, mozzarella, arugula	24

ADD TO ANY SALAD OR PASTA
Crab Cake (2) 14 | Old Bay Grilled Chicken 8 | Salmon 15 | Shrimp 10

FOURTH

dessert

Smith Island Multi-Layer Cake	8
Ice Cream chocolate or vanilla	6
Sorbet lemon or mango	6
Limoncello Pie	8

etc.

Side Salad 9 | Fries 6 | Fingerling Potatoes 8
Charred Asparagus 8 | Mac & Cheese 8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

TUGWELL'S

PUBLIC

HOUSE

TIME-HONORED

cocktails

Signature Old Fashioned knob creek 100 proof bourbon, amaro montenegro, demerara syrup, filthy black cherry, orange	17
Golden Hour tres generaciones añejo tequila, amaro montenegro, guava, pineapple, fresh lime	17
Let it Rye'd high west double rye whiskey, fresh lemon, monin stone fruit	18
Passion Fruit Daiquiri mount gay eclipse rum, passoã passion fruit, vanilla, fresh lime	16
Espresso Martini skyy vodka, caffè borghetti espresso liqueur, three beans	16
Chesapeake Margarita espolòn blanco tequila, fresh lime juice, salt, lime wheel	16
Negroni hendrick's gin, campari, antica formula vermouth	16

DRAFT, BOTTLE, CAN

beer

Draft
Samuel Adams 9 | Bud Light 8 | Devils Backbone 9
Flying Dog Belgian IPA 9 | Michelob Ultra 8
Stella Artois 9 | Modelo Especial 9

Bottle & Cans
Blue Moon 9 | Budweiser 8 | Stella Artois 9
Coors Light 8 | Miller Lite 8 | Corona Light 9
Budweiser Zero N/A 8 | Truly Wild Berry Seltzer 8
High Noon Pineapple Vodka Soda 8

Ask about our rotating local craft beer selection.

SPARKLING, WHITE, RED

wine

Sparkling	
La Marca Prosecco Italy	12 48
Piper-Heidsieck Cuvée 1785 Champagne France	78
White	
ViNO Pinot Grigio Washington	11 40
Kim Crawford Sauvignon Blanc New Zealand	13 48
Rodney Strong Special Select Chardonnay California	12 44
Mer Soleil Reserve Chardonnay California	14 52
DAOU Rosé California	14 52
Red	
Sea Sun Pinot Noir California	14 52
The Walking Fool by Caymus Red Blend California	13 48
Decoy Merlot California	14 52
Josh Cellars Craftsman's Collection Cabernet Sauvignon California	12 44
Daou Cabernet Sauvignon California	15 60