

Open Daily for Dinner Service 3pm-11pm

Executive Chef Stephon Washington



SHAREABLES

MARYLAND CRAB DIP \$15

local lump crab, Old Bay, mozzarella, served with corn tortilla chips and pita

ROASTED BRUSSELS (GF) \$12

bacon infused with Dijon Crème Fraîche

TRADITIONAL WINGS (8) \$16

buffalo, teriyaki, bbq, jerk, Old Bay, mambo

O'MALLEY'S EGGROLLS

Philly Cheese Steak (2) w/ beer cheese \$13

Maryland Crab (2) w/ sriracha aioli \$14

CHARCUTERIE

cheddar, Swiss, gouda, pepperoni, salami, hummus, grain mustard, focaccia, selection of nuts, fresh berries and dried fruits serves (2) \$18 serves (4) \$34

PAPER THIN NACHOS \$14

4 cheese blend, pico de gallo, onions, jalapenos, black beans, beer cheese add shredded chicken or pork +\$3

PRETZEL BITES \$10

mini pretzel rolls, house made beer cheese, whole grain mustard

MUSSELS PROVENCE * \$18

1 lb Chilean mussels, chorizo, diced tomatoes, Pernod, shallots, white wine

PLATES

FISH & CHIPS \$18

Devils Backbone lager battered cod and fries

STEAK & FRITES* \$34

12 oz NY strip, truffle fries, chimichurri sauce

HERB ROASTED POULET \$22

chicken breast, mushroom truffle risotto, broccolini, carrots, poulet glaze

CHORIZO SEAFOOD PASTA* \$26

shrimp, mussels, cod, spinach, diced tomatoes, rigatoni

CHICKEN STREET TACOS (3) \$16

diced chicken, pineapple pico de gallo, house slaw, jerk sauce, red beans and rice

BOURBON GLAZED SALMON \$28

6oz Atlantic salmon, roasted broccoli and carrots, mashed potatoes (GF)

CHICKS & CHIPS (4) \$16

chicken tenders, fries, honey mustard

DUO OF STUFFED SQUASH \$16

quinoa, mushrooms, olives, red peppers, arugula, tomatoes, feta (GF) (V)

SOUP & SALAD

add grilled chicken, +\$3

add salmon, steak* or shrimp +\$6

FRENCH ONION SOUP \$10

onion soup, croutons, Swiss cheese

ARUGULA QUINOA SALAD \$14

cherry tomatoes, red onions, feta sliced almonds, lemon vinaigrette (GF) (V)

50/50 CAESAR SALAD \$12

romaine, baby kale, parmesan, homemade croutons (V)

SPINACH SALAD \$15

fried goat cheese, dried cranberries, pickled red onions, candied walnuts, red wine vinaigrette (V)

HANDHELDS

served with choice of fries, onion rings or sweet potato fries. Sub house salad +\$3

BLACK BEAN BURGER \$16

double decker with pepper jack cheese, coleslaw, sriracha aioli, brioche bun (V)

TURKEY CLUB \$16

smoked turkey, lettuce, avocado, bacon, pesto aioli, Swiss, honey wheat bread

'JUST SOUTH OF PHILLY' \$18

shaved ribeye, onions, American cheese, bell peppers, mushrooms, hoagie roll

REUBEN SANDWICH \$17

sliced corned beef, Swiss, sauerkraut, thousand island dressing, marble rye

PULLED PORK SANDWICH \$16

14 hour braised pork, apple cider radicchio slaw, brioche bun

JAMAICAN-ME-CRAZY \$16

grilled chicken, bacon, gouda, lettuce, tomato, herb aioli, focaccia bread

SIGNATURE PUB BURGER* \$18

house-made beef patty, bacon jam, arugula, tomato, pickled red onion, brioche bun

PIZZAS

CARIBBEAN CHICKEN \$16

Caribbean mango sauce, mozzarella, jerk chicken, red onions, bell peppers, jalapenos

BBQ CUBAN \$18

pulled pork, bacon, bbq sauce, caramelized onion, mozzarella, pickles

MARGHERITA \$15

basil pesto sauce, sliced tomatoes, fresh mozzarella cheese, balsamic glaze (V)

DESSERTS

à la mode +\$3

ALEX'S BREAD PUDDING \$8 CHEESECAKE \$8

homemade bread pudding, raisins caramel, whipped cream

NY-style, graham cracker crust

GUINNESS CHOCOLATE CAKE \$8

house-made with chocolate ganache, butter cream and whipped cream

Ask Us About Hosting Your Happy Hour Events and Reserving Private Dining Space!

Parties of 6 or more subject to 19% gratuity. (GF) Gluten Free (V) Vegetarian

*Consumer Advisory: Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.