
340 MAIN STREET
Reisterstown, Maryland 21136



DINNER MENU
DAILY 4:30/5:00 - 9:00/10:00 PM



SUNDAY NIGHT IS TACO NIGHT

FOUR DIFFERENT TACOS TO CHOOSE FROM SERVED
WITH BLACK BEANS AND RICE \$14 / TWO OR \$19 / THREE



MONDAY IS STEAK NIGHT

7 OZ. BISTRO FILET WITH A SIDE \$16.00



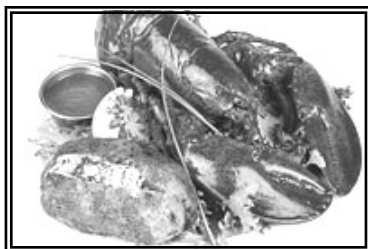
TUESDAY IS BURGER & BEER NIGHT

REISTERSTOWN'S BEST BURGERS & DRAUGHT BEER
\$17.50



**WEDNESDAY IS MUSSEL MADNESS &
WINE NIGHT**

STEAMED MUSSELS WITH 4 SAUCES \$10.00
PLUS SAVE ON BOTTLES OF WINE



THURSDAY IS LOBSTER NIGHT

A STEAMED LOBSTER WITH A BAKED POTATO \$19.95

SMALL PLATES

SHAREABLES

CHEESE BOARD 18

a daily selection of three artisan cheeses, grilled bread, house condiments

BUTCHER'S BOARD 19

a daily selection of artisan cured meats, salamis, and/or patés, grilled bread, house condiments

FARM BOARD 22

a combination of artisan cheese, cured meats, salamis, and/or patés, grilled bread, house condiments

DEVEILED EGGS 7

rotating toppings

CAULIFLOWER POPCORN 9

cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce



CRAB & ARTICHOKE DIP 12

baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

CHICKEN WINGS

small 11 / large 17

fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce

CRAB RANGOONS 12

fried wonton wrapped crab and artichoke spread served with an Asian dipping sauce

BLACKENED MAHI BITES 10

bite sized pieces of mahi mahi served with cilantro lime dipping sauce

CAJUN FRIED PICKLES 9

housemade Persian pickles served with chipotle ranch dipping sauce

CHILLED SEAFOOD PLATTER A.Q.

four oysters on the half shell, half of a Maine lobster, jumbo lump crab meat, cocktail sauce, crème fraiche

OYSTERS ON THE HALF SHELL A.Q.

over ice with lemon, cocktail sauce and/or cucumber mignonette

MARYLAND CRAB SOUP 8½

GRILLED ARTICHOKE 10

lemon aioli dipping sauce

CARMELA'S MEATBALL 10

brisket, chuck, and ground pork sausage braised in 'Sunday gravy,' grated pecorino cheese and grilled bread

MUSSELS 13

one pound of pan-steamed mussels with tomato, garlic, and chorizo sausage, grilled bread

TUNA POKE CRISPS 13

chopped yellowfin tuna in a poke sauce served with avocado, cucumber, sweet onions, tobiko, on fried wontons

DUCK FLATBREAD 11

duck confit, harissa, shishito peppers, whipped goat cheese, and sesame seeds

SPICY STIR FRIED CALIMARI 11 / 16

Korean-style calamari, stir-fried vegetables, marinated cucumber, toasted sesame

SHRIMP AND CORN CHOWDER 8½



"LEAFY PLATES"

GRILLED STRAWBERRY SALAD 12

arugula, baby spinach, shaved fennel, pistachios, balsamic vinaigrette, cracked black pepper, Greek yogurt "smear"



BEET SALAD small 10 / large 15

citrus braised beets served chilled with arugula, chevre cheese, and puffed quinoa, lemon-basil vinaigrette

HOUSE CAESAR SALAD small 9 / large 13

a blend of romaine lettuce and baby kale, torn bread croutons, shaved parmesan cheese, caesar dressing

CHAR-GRILLED ESCAROLE SALAD 11

minute char-grilled escarole with a pickled carrot and pepper 'relish,' fine herbs, pecorino romano cheese and a shallot-caper vinaigrette

COBB SALAD small 10 / large 15

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

add grilled chicken 7 / grilled shrimp 3½ each /
bistro filet 11 / pepper-seared tuna 14 / salmon fillet 11

IN BETWEEN PLATES

WAGYU BEEF FILET 24

sous vide Wagyu sirloin filet, char-grill finished, side-winder fries, horseradish-parmesan cheese aioli

SPAGHETTI SQUASH POMODORO 19

spaghetti squash tossed with pomodoro sauce, braised kale, peas, and asparagus finished with pecorino romano cheese

THE GRILL BURGER 15

brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries

BLACKENED CHICKEN WRAP 15

blackened chicken breast, guacamole, black bean and corn salsa, pepper jack cheese, jalapeno-cheddar tortilla wrap, fries

GRILLED SALMON "B.L.T." 18

grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, grilled asparagus

PORK TOSTADOS 15

white corn tortillas layered with slow braised pulled pork, hominy puree, pickled red onions, cheese, radishes, cilantro, and crema

KOREAN STICKY RIBS 18

half-inch cut short ribs marinated with gochujang, fish sauce, soy, honey, and EVOO grilled and served with basmati rice, spicy cabbage and pickled shallots

DUCK CONFIT 18

confit of Jurgielewicz Farm duck leg served with braised lentils

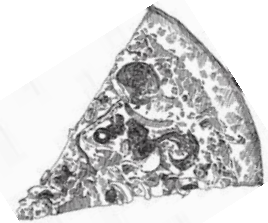
FRIED HALLOUMI CHEESE 16

with a warm basmati rice and chick peas salad with parsley, harissa spice, lemon and EVOO, Greek yogurt dollup, pickled red peppers and pea shoot garnish

PIZZA

MARGHERITA 15

crushed tomatoes, mozzarella cheese, fresh basil



SHRIMP SCAMPI 16

½ pound of shrimp, garlic butter, scallions, mozzarella and parmesan cheese

CHIPOTLE CHICKEN 16

chipotle-pesto BBQ sauce, pulled chicken, bacon, pepper jack cheese black bean and corn salsa, avocado, cilantro lime crema

SALSICCIA 16

tomato sauce, fennel sausage, roasted fennel, mozzarella

CHICKEN PESTO 16

pulled chicken, maitake mushrooms, mozzarella cheese, arugula pesto finished with chevre cheese

BIG PLATES

HONEY-GINGER SALMON 23

roasted Atlantic salmon fillet, honey and ginger glaze, coconut rice, stir-fried vegetables

SHRIMP PIL PIL 22

sautéed jumbo shrimp, chorizo, garlic, smoked paprika, shishito and bell peppers, EVOO, and chopped parsley served with grilled bread

MEDITERRANEAN BRONZINO 27

oven-roasted bronzino fillets with Calabrian chiles, caper berries, and olives with orzo and a fennel salad

LAMB SKEWER(S) 17 for one / 21 for two

leg of lamb medallions marinated and then grilled served with harissa roasted carrots finished with feta cheese and torn mint

BOURBON PORK LOIN 22

Heritage Farm grilled boneless pork loin chop a bourbon glaze, chipotle mashed potatoes, braised kale, and buttermilk fried onion ring garnish

HANGER STEAK 23

7-ounce hanger steak grilled and served with a three-onion relish and grilled asparagus

JW CHICKEN 22

crispy roast semi-boneless chicken breast, salsa verde, crispy creamer potatoes

FETTUCCINE BOLOGNESE 19

egg fettuccine topped with housemade bolognese sauce with ground beef and Italian sausage, Pomodoro sauce, and grated pecorino romano cheese



SIDES

GRILLED ASPARAGUS 6

CHIPOTLE MASHED POTATOES 6

JW POTATOES 6

BRAISED LENTILS 6

HARISSA CARROTS WITH FETA & MINT 8

STIR FRIED VEGGIES 6