

ENTREES

All entrees served with choice of 2 sides (*comes with sides*)

RIBEYE \$32 
14 ounce Hereford beef ribeye with Garlic Herb butter

CHICKEN CHESAPEAKE \$26
Grilled chicken breast topped with blue crab meat and imperial sauce.

PORK LOIN \$22
Pan seared pork loin topped with tomato bacon relish.

CRAB CAKES \$32
Our original blend of selected domestic crabmeats and seasonings, broiled to perfection, served with tartar sauce.

HERB ROASTED CHICKEN \$18
A half chicken herb seasoned and roasted to perfection.

FISH N CHIPS \$16
Local Blue Catfish lightly dredged in seasoned flour and fried to golden brown with fries and slaw.

SALMON FILLET \$24
Pan-seared Norwegian salmon fillet topped with lemon caper cream sauce.

TENDERS N FRIES \$13
Three hand dipped tenders, fries and slaw

A LA CARTE SIDES

COLE SLAW \$2.50
HAND-CUT FRIES \$3.50
BROCCOLI \$2.50
GREEN BEANS \$3.50
MASHED POTATOES \$2.50
RICE PILAF \$2.50
SIDE SALAD \$3.50
ONION RINGS \$5.00
SIDE CAESAR \$3.50
JULIENNE VEGETABLES \$3.50
APPLESAUCE \$2.50

PASTA

All pasta served with side salad or side Caesar and garlic ciabatta

SHRIMP AND SAUSAGE TORTELLINI \$24
Texas brown shrimp, Hoffman's sausage, bell peppers, onion, tortellini, marinara

SMOKEY MAC N CHEESE \$16
Cavatappi pasta, bacon, tomato, green onion, Palmyra Farms smoked cheddar cheese Alfredo

BRUSCHETTA CHICKEN LINGUINE \$18
Grilled chicken breast, tomato, red onion, roasted garlic, basil, Romano cheese, white wine, butter, linguine pasta

KIDS MENU \$8

CHICKEN TENDERS (2)
CHEESE OR PEPPERONI PIZZA
(7INCH CRUST)
BURGER/CHEESEBURGER (4OZ)
MAC N CHEESE
GRILLED CHICKEN
GRILLED CHEESE
CHEESE QUESADILLA

consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness, and can be dangerous to those who are children, elderly, pregnant mothers or immunocompromised.

SOFT DRINKS

Cola, Diet Cola, Lemon UP, Ginger Ale, Dr. Spyce
Regular Coffee, Decaf Coffee, Hot Tea
Lemonade, Iced and Sweet Teas
\$2.50

Juices : OJ, Pineapple, Cranberry, Apple, Grapefruit,
Tomato
\$3.50

Milk
\$3.50



**Call To Place Your Order For
Takeout!
240-420-6550**

13726 Pennsylvania Ave,
Hagerstown, MD 21742

STARTERS

CHICKEN CHILI \$5

A hearty helping of our house made chicken chili topped with shredded cheddar, sour cream, and green onion

CREAM OF CRAB \$10

A sherry based cream stock with lumps of blue crab meat

BRUSSEL SPROUTS \$9

Orange honey Brussel sprouts with bacon, red onion and malt vinegar.

MEAT AND CHEESE BOARD \$8

Chef's selection of local meat and cheese

CHICKEN WINGS ½ DOZEN \$8 | DOZEN \$15

Deep-fried and tossed in your choice of sauce served with Gorgonzola dressing and celery.

Sauces: Buffalo, Hot, Inferno, Guinness BBQ, Garlic Romano, Jamaican Jerk, Old Bay

HUMMUS PLATE \$10

Traditional hummus dip with feta cheese, pita chips and veggies.

LOADED NACHOS \$10

Red, white and blue corn chips topped with our house made chicken chili, cheddar jack cheese, red onion, tomato, and fresh jalapeno with sour cream and salsa on the side.

CRAB DIP \$14

Blue lump crab meat, cream and boursin cheeses, toasted pita chips

CHICKEN QUESADILLA \$12

Herbed tortilla, chicken, cheddar cheese, and chili spice, served with lettuce, sour cream, and salsa.

PEEL 'N' EAT SHRIMP \$15

A half-pound of Texas brown shrimp seasoned and lager cooked with lemon, celery, and onions served with cocktail sauce.

ONION RING BASKET \$6

Thick cut breaded onion rings served with horseradish cream

BEER CHEESE AND PRETZEL \$8

Dutch Country braided pretzel and Palmyra Farm Cushwa Beer Cheddar cheese sauce

MOZZARELLA STICKS \$7

Deep-fried to a golden brown with marinara sauce

SALADS

GARDEN SALAD \$10

A heaping mixture of spring mix greens, sliced cucumber, tomato, red onion, and carrot served with your choice of dressing.
Add Chicken \$5 | Add Salmon \$8 | Steak \$8 | Crab Cake \$10 | Shrimp \$10

CAESAR SALAD \$10

Crisp romaine hearts tossed in our Caesar dressing, topped with fresh grated Romano cheese and ciabatta croutons.
Add Chicken \$5 | Add Salmon \$8 | Steak \$8 | Crab Cake \$10 | Shrimp \$10 |

COBB SALAD \$15

A bed of crisp romaine topped with grilled chicken, bacon, avocado, hard-boiled egg, tomato, and bleu Gorgonzola cheese served with your choice of dressing

STEAK SALAD \$18

Hearts of romaine, mixed greens, grilled squash, zucchini, green beans, bell peppers, onions, gorgonzola cheese and flat iron steak grilled to your liking with choice of dressing

CHOICE OF DRESSINGS: ALL DRESSING MADE IN HOUSE DAILY

Ranch | Gorgonzola | Honey Mustard | 1000 Island | Balsamic Vinaigrette | Caesar | Chianti Italian | Vidalia Onion | Oil and Vinegar

PIZZA

All pizza served on a 12 inch crust

CLASSIC MARGHERITA \$10

Three cheese blend, pizza sauce, olive oil, fresh basil

PEPPERONI MARGHERITA \$12

Three cheese blend, pepperoni, pizza sauce, olive oil, fresh basil

VEGGIE MARGHERITA \$13

Three cheese blend, peppers, onions, mushrooms, balsamic, ricotta sauce

BBQ \$13

Shredded cheddar-jack cheese, chicken, bacon, red onion, bbq sauce

CHESAPEAKE \$16

Three cheese blend, blue crab, old bay, green onion, ricotta sauce

SANDWICH

All sandwiches served with pickle and choice of 1 side

BURGER \$14

Certified Hereford beef burger with choice of cheese, served on grilled brioche with lettuce, tomato, and red onion.

HOFFMAN'S SIZZLER \$12

An eight ounce grilled Hoffman's sausage served on a toasted hoagie roll with roasted bell peppers and onions, Provolone cheese with grain mustard on the side.

CLASSIC CLUB \$12

Smoked turkey breast, black forest ham, bacon, cheese, lettuce, tomato, and mayo served on your choice of toast.

REUBEN \$13

Thinly sliced Corned Beef, Swiss cheese, Thousand Island dressing, and sauerkraut on grilled rye

JUMBO LUMP CRAB CAKE \$16

Made with our own special blend of lump crab meat and seasonings and broiled to perfection served on a brioche bun with lettuce, tomato and tartar sauce.

CUBANO \$14

Layers of seasoned sliced pork, black forest ham, Swiss cheese, grain mustard and dill pickle, served on grilled ciabatta.

VEGGIE WRAP \$14

Portobello mushrooms, squash, zucchini, carrots, onions, bell peppers, lettuce, tomato, mozzarella cheese, hummus and basil pesto served in a warm herb tortilla.

RACHEL \$13

Smoked turkey breast, Swiss cheese, thousand island and cole slaw on grilled sourdough

STEAK N CHEESE \$14

Thinly sliced prime rib, caramelized onion, peppers, mushrooms, provolone, and Vidalia onion mayo on a toasted Hoagie roll

CHICKEN BREAST \$12

Grilled or crispy chicken breast topped with your choice of cheese, served on a brioche roll with lettuce, tomato, and red onion.

RANCHER \$13

Thinly sliced roast beef, bacon, Palmyra Farms smoked cheddar cheese, caramelized onion and bbq sauce on Texas toast.

MONTE CRISTO \$14

Egg battered Texas toast, black forest ham, Swiss cheese, powdered sugar and raspberry preserves.

B.L.T \$10

Crispy strips of thick cut Smithfield bacon, lettuce, tomato, mayo all on your choice of toast.