

Cocktail Menu

\$17

S'MORES OLD FASHIONED

Bulliet Whiskey, Crème de Cacao, Simple Syrup, Chocolate Bitters

WINTER SPRITZ

Cointreau, Crème de Cacao, Sparking Rose

FLUFFY SANTA

Absolute Vanilla, Coconut Milk, Peppermint Schnapps, Ginger Beer

BARREL AGED OLD FASHIONED

Catoctin Rye, Orange, Cinnamon, Angostura Bitters

ZENA JULEP

Cranberry Puree, Toki Whisky, Mint, Soda



HEDY'S MULLED WINE

Red Wine, Licor 43, Cointreau, Simple Syrup



RUTH'S HARD CIDER

Cinnamon Whiskey, Cider, Cane Simple Syrup



Bites

- YUCCA FRIES** **8**
Sea Salt & Smoked Paprika Dusted, Harissa Aioli
- SMOKY CANDIED PORK BELLY** **14**
Crisp Slow Roasted Pork Belly, Poached Egg, Apple
Mostarda, Toast Points
- TRUFFLE PARMESAN FRIES** **14**
Black Truffles, Aged Locatelli, Fines Herbes, Truffle
Aioli
- BAKED BRIE** **15**
Brie, Maple Roasted Cranberries and Brown Butter
Pretzel Crumble, Spiced Walnuts
- MARYLAND CRAB & ARTICHOKE DIP** **16**
Lump Crab, Crisp Artichokes, Asiago Cheese,
Rustic Bread
- WILD MUSHROOM FLATBREAD** **18**
Roasted Wild Mushrooms, Garlic Cream Sauce,
Shaved White Asparagus Gremolata, Parmesan
- CHIMICHURRI BEEF SLIDERS*** **18**
Boursin Garlic and Herb Cheese, Crispy Onion
Flakes, Yucca Fries, Harissa Aioli

Beverages, tax and gratuity are additional.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

