

DINNER

Shared Bites

Bread & Butter 6

sweet sesame rolls, house compound butter

Bar Snacks 10

rotating selection, ask your server

Pimento Cheese (gfo) 9

made with Duke's, served with sweet pickles and toasted ciabatta

Crab Dip (gfo) 16

cream cheese, scallion, old bay, ritz crackers

Wings** (gf) 13

one pound of mini flats, tossed in choice of bbq dry rub, black pepper bbq sauce or house buffalo

PEI Mussels (gfo) 15

coconut curry broth, herbs, lime, ciabatta

Fried Mozzarella (v) 14

bbq spice, pecorino romano, house buttermilk ranch

Shrimp Cocktail (gf) 13

horseradish tomato jam, lemon

Nachos** (gf) 16

pulled chicken, queso blanco, queso fresco, guacamole, pico de gallo, crema

Brussels Sprouts** (gf, vo) 13

pomegranate honey, bacon, whipped feta cheese

Basket of Fries 7

Soup & Salad

Seasonal Soup Du Jour 6 / 10

ask about our current selection

Caesar (gfo) 13

hearts of romaine, garlic croutons, parmesan cheese, black pepper, house caesar dressing*

Edamame Crunch (gfo, v) 14

peanuts, quinoa, cabbage, carrots, crispy noodles, ginger honey vinaigrette

Chopped (gf, v) 13

mixed greens, cherry tomatoes, cucumbers, pickled red onions, queso fresco, lemon vinaigrette, avocado goddess dressing

Beets & Burrata (gf, v) 15

mixed greens, candied walnuts, mandarin oranges orange vinaigrette, balsamic reduction

add a grilled chicken breast, grilled salmon, or grilled shrimp skewer to any salad +7

Entrees

Honey-Glazed Salmon* (gf) 26

roasted cauliflower, arugula, peanuts & sesame, mandarin oranges, miso vinaigrette

Steak Frites* 29

ember-grilled mushrooms, chimichurri hollandaise

Short Rib Mac & Cheese 23

baked mac & cheese, marsala-braised short rib, crispy onions, caramelized onion jus

Cacio e Pepe (v) 16

bucatini pasta, black pepper, pecorino romano add chicken, salmon, or shrimp +7

Sandwiches

served with fries, pasta salad, or potato salad upgrade to a soup or salad

Grilled Chicken Sandwich 15

black pepper bbq sauce, smoked cheddar, sweet pickles, Duke's slaw, crispy onions

Fried Chicken Sandwich 15

dill pickle aioli, lettuce, tomato want to make it spicy? just ask!

Bar Burger* 15

smoked cheddar, roasted garlic aioli, lettuce, tomato, onion, add peppered bacon +2

West Burger* 16

black pepper bbq sauce, smoked cheddar, sweet pickles peppered bacon, Duke's slaw, crispy onions

Spicy Bacon Burger* 16

lettuce, sharp provolone, hot pepper relish, peppered bacon

Chesapeake Burger* 18

arugula, crab dip, peppered bacon, tomato

Desserts

Affogato (gfo) 7

blanchard's espresso, vanilla ice cream, wafer cookie

Crème Brûlée (gfo) 8

seasonal rotation, ask your server

Blanchard's Coffee

whole milk, oak milk, almond milk, half & half / raw sugar or splenda

Basecamp Drip Coffee 4

Bear Trap Espresso 4

Americano 5

Cappuccino 6

Latte 6

gf = gluten free, gfo = gluten free optional, v = vegetarian

Lunch Weekdays 11:30 - 3:00

Brunch Weekends 10:00 - 3:00

Dinner Daily Starting at 5:00

Happy Hour Weekdays 3:00 - 6:00

Closed Mondays

**our fryer uses soy oil to cook gluten and non-gluten items

BAR
WEST

Happy
Hour

\$2 off Select Draft Pints

\$5 Rail Liquor

\$6 House Wine

\$7 Frozen Drinks

\$7 House Draft Cocktail

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.