



One-Eyed Mike's



Cocktails

Caramel Old-Fashioned
larceny bourbon, toasted sugar

Grand Manhattan
rye, luxardo maraschino,
bitters, grand marnier

Cloud 9
campari, gin, sweet vermouth,
licor 43, egg white, lemon

The Concordia
grand mariner, fernet,
elderflower, absinthe

Little Shop of Herbals
charteruse, elderflower,
rum, citrus & herbs

The Perfect Storm
grand mariner, fresh lime,
ginger beer, bitters

Humo de Oro
mezcal, pineapple,
cinnamon, honey, lemon

Calico Jack
grand marnier, fresh mint,
lemon, soda

Sparkling Wine

Canella, Prosecco, Veneto 187ml 12
Louis Roederer, Champagne 117

White Wine

Dourthe, Sauvignon Blanc, Bordeaux 10 | 37
Avito, Rosé, Pavia 8 | 30
Cristom, Viognier, Willamette Valley 56
Bernier, Chardonnay, Loire Valley 11 | 40
Liquid Skin, Chenin Blanc, Swartland 74
(orange wine)

Red Wine

Block Nine, Pinot Noir, St. Helena 10 | 37
Los Haroldos, Malbec, Mendoza 9 | 34
Cassagnau, Red Blend, Languedoc 9 | 34
G.D. Vajra, Barolo 70
Diversion, Cabernet, Mattawa 11 | 40
Kenwood, Cabernet, Alexander Valley 48
Flores de Cerezo, Tempranillo, Toro 42

The Grand Marnier Club

Neat Pour | Renewal | New Membership

Cordon Rouge 10 | 100 | 175

100 Year 40

1880 70

Quintessence 140 | 1,000 | 1,700

Drafts

National Bohemian
Monument City Penchant Pils
Tröegs Dreamweaver Wheat
Victory "Sour Monkey"
Devil's Backbone Vienna Lager
Lancaster Milk Stout
Dogfish Head Indian Brown Ale
Key Brewing "Speed Wobbles"
Evolution "Lot #3"
Brewer's Art "Resurrection"
Seasonal Draft

Bottles & Cans

Corona Extra
Yuengling Lager
National Bohemian
Twisted Tea
Mike's Hard Lemonade
Bold Rock Cider

Ask About our Seasonal Selections!

ask us about
PRIVATE DINING
for your next event





Appetizers & Salads

Maryland Crab Soup	6 8
Chili	8
<i>sour cream, cheddar, tortilla chips</i>	
French Onion Soup	7
Kale Caesar	5 9
Nachos	10
<i>add chili +4</i>	
Lobster Mac & Cheese	22
Meatball Appetizer	8
<i>parmesan, polenta</i>	
Chicken Liver Mousse	9
<i>b&b pickles, baguette</i>	
Wedge Salad	11
<i>heirloom tomato, bacon, blue cheese</i>	
Local Oysters	2

Sandwiches

served with your choice of pasta salad, chips, or slaw

Crab Cake	18
<i>stone-ground mustard sauce</i>	
Lobster BLT	22
<i>applewood smoked bacon, mayo</i>	
Mike's Meatball Sub	12
<i>marinara, provolone, parmesan</i>	
Susan's Chicken Sandwich	11
<i>roasted red pepper aioli, provolone</i>	
Bacon & Blue Burger	14
<i>caramelized onion, iceberg, tomato, mayo</i>	
Mushroom & Swiss Burger	14
<i>cremini mushrooms, iceberg, tomato, onion, mayo</i>	
Cheesesteak Sub	14
<i>provolone, everything, mushrooms, hot pepper spread</i>	

Entrées

after 5pm

Crab Cake Dinner	30	Seared Sea Scallops	32
<i>slaw, parmesan brussels sprouts, grain mustard sauce</i>		<i>crab & lobster risotto, tomato butter sauce</i>	
Bavette Steak	34	Braised Lamb	24
<i>8oz, USDA prime, fingerling potato, asparagus, herbs & garlic</i>		<i>fresh fettuccine, mushroom, herbed ricotta</i>	
Lasagne	21	Pork Chop	25
<i>3 cheeses, eggplant, marinara</i>		<i>local yorkshire rib chop, mashed potato, carrots, bourbon-mustard sauce</i>	
Duck Breast	28	Swordfish	28
<i>parsnip puree, mushroom, cranberry-grand marnier gastrique</i>		<i>cajonata, walnut romesco</i>	

Accompaniments

Polenta | Mashed Potato | Parmesan Brussels Sprouts | Asparagus