

Bar Specials

Oysters \$3.50 each
elderflower and meyer lemon mignonette

Bread Service \$10
choice of house made focaccia, brioche rolls or corn bread

Maryland Blue Crab Cakes \$16
Old Bay aioli, radish, fresh mustards

Beef Cheeks \$18
potatoes, cheese curd, sour cream

Duck Wings \$15
orange, harissa, scallion

Burger \$22
chicken liver, blackberry, arugula



Beers by the bottle

Budweiser 5% abv \$5 Bud Light 4.2% abv \$5 Coors Light 4.2%
abv \$5 Miller High Life 4.6% abv \$5 Kaliber NA \$5
Big Elm Das Boot October Fest 5% abv \$9 Von Trapp Pilsner
5.4% abv \$7 North Coast Old Rasputin, 9% abv \$12

Draft Beer

Big Elm Brewing Dexter's Pils, MA, 5.5% abv \$9
Big Elm Brewing, Vicars Ale, MA, 5.3% abv \$9
Hooker #No Filter NE IPA, CT, 7% \$10
Southern Tier Pumking, NY, 8.6% \$9
Fiddlehead IPA, VT, 6.2% \$10
Jack's Abby House Lager, MA, 5.2% \$9
Smithwick's Red Ale, Ireland, 3.8% \$10
Stella Artois, Belgium, 5% abv \$9
Sloop Juice Bomb, NY 6.5% abv \$11

Specialty Cocktails

From the Garden \$15

Broker's gin, Suze liqueur, fresh cucumber, basil cana syrup, lime juice

Plum Manhattan \$16

BMD bourbon, Cynar, Plum Reduction, Walnut Bitters

Jed Talks \$15

Banhez Mezcal, Bruto Americano, prickly pear, simple syrup, lemon, bark
vanilla bitters

Chief Manny FD \$18

Irish whisky, Armagnac, chartruse, Gran Classico liqueur, dry apple smoke

Classic Cocktails – \$14 each

Boulevardier

Old Grand Dad bourbon, Campari, Antica sweet vermouth, orange peel

Manhattan

Bulleit bourbon, Antica sweet vermouth, bitters, cherry

Vesper Martini

Broker's gin, Chopin vodka, Lillet blanc, lemon peel

Paper Plane

BMD bourbon, Aperol, Amaro, lemon juice, lemon peel

Sparkling Wines

Champagne, Brut Diebolt-Vallois Blanc de Blancs, France \$25
Brut Rose, Contadi Castaldi Franciacorta NV \$18
Lambrusco Rosso, Lini Emilia-Romagna NV \$12
Blanquette de Limoux, Domaine J Laurens Le Moulin NV \$12
Cremant de Loire Brut, Purete de Silex NV \$16

Rose Wines

Touriga Nacional Aragonez, Mariana Alentejano 2021 \$12
Rabble Rose, CA 2021 \$14

White Wines

Chardonnay, Elena Walch Alto Adige DOC 2020 \$15
Garnatxa Blanca, Herència Altés Terre Alta 2021 \$10
Viognier, San Simeon Paso Robles 2019 \$16
Chenin Blanc, Saumur, Octopus 2021 \$17
Sauvignon Blanc, Loire Valley Le Bouquet 2021 \$14
Pinot Grigio, Friuli, Cormons, 2021 \$12
Chardonnay, Alfaro Family Santa Cruz 2020 \$16
Grüner Veltliner, Sohm and Kracher Burgenland 2019 \$12
Sauvignon Blanc, Auntsfield Estate NZ 2022 \$15

Red Wines

Pinot Noir, Bloodroot Sonoma County 2019 \$16
Vino da Tavola, Montebernardi Italia Ti Adoro 2020 \$12
Sangiovese, La Segreta Marmocchio 2013 \$18
Côtes du Rhone, Domaine des Pasquiers Sablet 2020 \$14
Grenache, Merlot, Carignan Cesca Vincent Priorat 2018 \$16
Bordeaux, Chateau Des Leotins Vignobles Lumeau 2018 \$14
Nero d'Avola, Feudo Dissa, DOC Sicilia 2019 \$12
Cabernet, Scattered Peaks, Napa Valley, CA 2019 \$18