

SMALL PLATES, SOUPS and SALADS

Creamy Corn with Crab

creamy sweet corn bisque and blue crab served with Old Bay popcorn \$6.95

Soup of the Moment

made with local and fresh seasonal ingredients \$4.95

Roasted Mushroom Soup

with leeks and roasted tomatoes \$5.95

French Onion

caramelized onions in a rich beef broth finished with sherry
and topped with a crostini and gruyere cheese \$6.95

Caesar Salad

crisp romaine tossed with garlic croutons and parmigiano Reggiano cheese small \$5.95 | big \$8.95
with chicken add \$4.95 | with salmon or shrimp add \$6.95 | with a crab cake add \$7.95

The 24 Hundred Market Salad

local greens with farm fresh veggies,
candied pecans and grilled french bread small \$5.95 | big \$8.95
with chicken add \$4.95 | with salmon or shrimp add \$6.95 | with a crab cake add \$7.95

Garden Salad

baby greens with crunchy cucumbers and tiny tomatoes \$5.95

Roasted Red Pepper Hummus

with grilled flat bread and veggies \$9.95

Shrimp Ceviche

with lime salt crackers and celery \$10.95

Fresh Tomato Bruschetta

garlic, lemon, fresh basil and vine ripened tomato on grilled French bread \$6.95

Grilled Wings

ten grilled wings with tomato jam, chipotle butter, crisp celery and crunchy carrots \$8.95

Hot Crab Dip

with warm potato chips and crunchy celery \$10.95

Corn Nugs

sweet grilled fresh corn, queso fresco, chipotle mayo \$6.95

Peel and Eat Shrimp

dusted with Old Bay, served with lemon and cocktail sauce 1/2 lb. \$6.95 1 lb. \$12.95

SANDWICHES

all sandwiches come with your choice of golden French fries, crispy tots, slaw or a side of fruit

The Big Caprese

fresh mozzarella, vine ripened tomato and sweet basil on a rustic stirato roll \$10.95

Grilled Chicken Sandwich

lemon and garlic marinated chicken on a grilled rosemary ciabatta roll, with lettuce,
tomato, red onion and half a huge dill pickle \$9.95

The DBLT

shredded roast duck, applewood smoked bacon,
baby greens and tomato jam on a warm croissant \$11.95

The 24 Hundred Burger

Ironstone Spring Farm, grass fed beef and applewood smoked bacon topped with your choice of
cheese on a bakery fresh roll with lettuce, tomato, onion and half a huge dill pickle \$10.95

LOCAL FAVORITES

Chicken Pot Pie

roasted chicken and veggies capped with a golden puff pastry crust \$14.95

Seafood Mac and Cheese

scallops, shrimp and mussels tossed with peppadews, roasted shallots and chorizo sausage topped with a crispy cheddar crust \$16.95

Tomato Glazed Meatloaf

Ironstone Spring Farm grass fed angus beef with cheesy potato casserole and summer veggies \$14.95

Lumpy Crab Cakes

simple dimple with golden fries and slaw \$21.95

DOWN at the SHORE

BBQ Salmon

house made baked beans, grilled corn nugs and roasted summer veggies \$18.95

Grilled Halibut

with sautéed spinach and topped with Habanero Joe's salsa \$22.95

Chesapeake Bay Estofado

a blend of fresh fish, scallops, mussels, clams, shrimp and crab with chicken, roasted shallots, chorizo sausage and garlic in a light tomato broth \$21.95

Seared Sea Scallops

sweet wild caught scallops basted in black garlic butter with corn and bacon chowder and roasted tiny tomatoes \$21.95

FROM the FARM

Love Dusted Pork Chop

double cut bone-in chop with parmed roma tomatoes and citrus scented asparagus \$18.95

BBQ Pork Ribs

Hess' award winning ribs glazed with 'Q', served with a baked potato, slaw and corn nugs \$18.95

Grilled Flank Steak

served with steak frites and herbed heirloom cherry tomatoes \$16.95

The Chicken Feast

1/2 of a local cider brined chicken roasted golden, served with butter whipped potatoes and grilled asparagus \$16.95

Grilled Filet Mignon

center cut beef tenderloin served with a red wine demi glace, mashed potatoes and summer veggies \$22.95

La FAMILIGLIA

Ahi Carbonara

seared Ahi tuna sitting atop lingine tossed with bacon nuggets, green peas and parmesan cheese with grilled French bread \$24.95

Rigatoni Bolognese

al dente rigatoni pasta topped with a rich meat sauce made with pork and local grass fed beef, Parmigiano Reggiano and a hunk of pesto grilled French bread \$15.95

Maryland Blue Crab Ravioli

roasted tomato cream sauce, spinach, fresh tomato, Parmigianino Reggiano and pesto grilled French bread \$18.95

SIDES

Sautéed Spinach with Pistachios \$5.95

Roasted Kennett Square Mushrooms \$5.95

Baked Potato with Sour Cream and Chives \$4.95

Butter Whipped Potatoes \$4.95

House Made Baked Beans \$4.95

Fresh Fruit and Berries \$5.95

Mac and Cheese \$5.95

Grilled Asparagus \$4.95

Steak Frites \$4.95

