



EATS

STARTERS

SEARED AHI TUNA Sesame crusted seared Ahi Tuna, served with our Asian Slaw & wasabi soy sauce | \$12.49

BUFFALO BITES Bite size chicken breast battered & fried golden, tossed in your choice of sauce, buffalo (mild, medium, hot), iron man BBQ, or sweet Thai chili, served with bleu cheese & celery | \$9.99

NACHOS Hand made from the bottom up with fresh corn tortillas fried crisp then layered with cheese, jalapeños, onion and tomato, served with sour cream & salsa | \$9.49 | Add Chili, Chicken or Pulled Pork for \$1.99

CRAB DIP Lump crabmeat, parmesan and cream cheeses, blended perfectly, served with freshly toasted bread | \$10.49

PANKO CRAB CAKES Mini crab cakes coated with panko bread crumbs and flash fried, served over white corn veloute, with a side of cocktail sauce | \$13.49

WINGS Crispy chicken wings dipped in your choice of sauce, buffalo (mild, medium, hot), iron man BBQ, old bay, jerk or sweet and spicy tai, served with bleu cheese & celery |

10 wings | \$8.99 20 wings | \$16.99 30 wings | \$24.99

CHICKEN TENDERS Lightly battered crispy chicken tenderloins served with honey mustard | \$8.99

LOADED CHEESE FRIES French fries loaded with melted cheeses, green onion & crisp bacon served with a side of ranch dressing | \$7.49

SLIDERS (4 Mini sandwiches served on potato rolls)

CHEESEBURGER American cheese, raw onion | \$9.49

BUFFALO CHICKEN Blue cheese, lettuce, tomato | \$9.49

PULLED PORK BBQ pork, side cole slaw | \$9.99

PIZZAS

MARGARITA Fresh pizza dough brushed with olive oil, then topped with mozzarella cheese, fresh basil and sliced plum tomatoes | \$11.99

BBQ CHICKEN Fresh pizza dough topped with strips BBQ chicken, bacon, red onions, and mozzarella cheese | \$12.99

TRADITIONAL CHEESE Fresh pizza dough topped with home made marinara sauce and melted mozzarella cheese | \$10.99

QUESADILLAS

(All Quesadillas served with a side of salsa and sour cream)

CHEESE Blended monterey and cheddar jack cheeses melted in a crispy flour tortilla | \$9.49

CHICKEN Grilled chicken, monterey and cheddar jack cheeses, tomato and red onion | \$9.99

STEAK Thin sliced ribeye, scallions, tomato, red onion, and monterey jack cheese, all in a flour tortilla | \$10.49

CRAB AND CORN Fresh lump crab meat, sweet corn salsa, and blended cheeses, in a sun dried tomato tortilla | \$10.49

PULLED PORK BBQ pulled pork, red onion, tomato, and monterey and cheddar jack cheeses | \$8.99

DRINKS

SMOOTH POUR ALES

Bishop's Breakfast Oatmeal stout that's rich, smooth and malty. This stout has a nice robust flavor with slight hints of chocolate. 4.4% a.b.v. | \$5.50

Coventry Cream An English style bitter characterized by a rich creamy head, boisterous body, robust flavor and a beautiful pleasing red color. 6.0% a.b.v. | \$5.50

3 Spires Ale Generously hopped English golden ale served as a nitro-smooth pour for an unparalleled silk finish with a lingering hop presence. 5.0% a.b.v. | \$5.50

HAND PUMPED ALES

These cask-conditioned ales are taken directly from the fermenting vessel with no further processing. The yeast continues to ferment in the cask giving the ale a low level of carbonation resulting in the calm pour when served using our traditional English hand pumps. These beers are served at 54.F for maximum flavor profile.

ROTATING BREWERS CHOICE CASKS Throughout the year we feature a wide variety of cask conditioned beer, most often our Extra Special Bitter and traditional Best Bitter. However, due to high demand, availability may vary. Please ask your server for our current cask lineup.

DRAUGHT ALES

Blonde Ale An ale that pours and tastes like a lager. Brewed with noble Saaz hops, it has a smooth, soft mouth feel and pairs well with almost everything. 4.3% a.b.v. | \$5.50

Irish Red Deep in color and full bodied. It gets its splendid hop aroma from Fuggle hops, accenting the rich flavors of this wonderful well-rounded ale. 6.0% a.b.v. | \$5.50

Ironman Pale Ale Bronze colored made from pale, crystal and wheat malts. A smooth flavor that masks the higher alcohol content, giving this ale the highest level of finesse on the finish. 6.2% a.b.v. | \$5.50

Dark Horse A dark, mild ale that's true to style. Light in body and hops and low in alcohol. A real session beer for any season. 4.0% a.b.v. | \$5.50

Old Habit An English brown ale, smooth with a full body. Crystal and chocolate malts give this beer a slightly sweet character with hints of chocolate and coffee. Hopped with English Challenger and Fuggle. 5.7% a.b.v. | \$5.50

Pagan Porter A classic English robust porter, medium bodied with a smooth mouth feel and with slight hints of licorice and chocolate. Hopped with English Fuggle. 4.9% a.b.v. | \$5.50

3 Lions Ale A strong English brown ale. The full complexity of the body offers undertones of anise, hints of sweet toffee and a well-rounded dry finish. Hopped with Challenger, First Gold and Bramling Cross. 7.5% a.b.v. | \$6.00



SALADS

SIDE CAESAR SALAD | SIDE HOUSE SALAD | \$4.99

PRATT PEAR SALAD Fresh romaine topped with grilled chicken breast, sliced pear, gorgonzola cheese, dried cranberries & candied pecans, served with balsamic vinaigrette | \$12.49

STEAK SALAD Marinated Steak over romaine with roasted red peppers, red onion, tomato, bleu cheese crumbles & mushroom finished with tobacco onions & a horseradish ranch | \$13.99

THAI CHICKEN SALAD Crispy sweet Thai chicken served over romaine with carrots, cucumbers, red peppers & fried wontons, served with oriental sesame dressing | \$11.99

CHESAPEAKE CRAB COBB Fresh romaine topped with avocado, tomato, bleu cheese, hard boiled egg, bacon & lump crab | \$15.99

Add something to your salad! Seared Ahi Tuna \$8, Lump Crab \$8, Broiled Crab Cake \$9, Grilled Chicken \$4, Grilled Steak \$5

BURGERS

ALL AMERICAN BURGER 8oz homemade Angus burger topped with crispy smoked bacon & melted American cheese | \$11.49

IRONMAN BURGER 8oz homemade Angus burger topped with cheddar cheese, BBQ sauce, bacon & crispy onion strips | \$11.99

SOUTH WEST BURGER Our delicious homemade burger topped with smoked chipotle, pepper jack cheese & guacamole | \$11.99

RUBEN BURGER 8oz homemade Angus burger piled high with sliced corned beef, sauerkraut, & melted swiss cheese | \$13.99

BRUSCHETTA BURGER 8oz homemade Angus burger, topped with fresh diced tomatoes, onions, & mozzarella cheese | \$13.49

THE STEVE JONES The vegetarian alternative, black bean corn burger served on a kaiser roll with lettuce & tomato | \$9.99

TURKEY BURGER Juicy, flat grilled ground turkey, served on a kaiser roll with lettuce & tomato | \$10.49

BUILD YOUR OWN ALE HOUSE BURGER | \$9.99
Our homemade 8oz burgers grilled to your liking.

Add any of the following items for \$0.99

American Cheese, Provolone Cheese, Swiss Cheese
Cheddar Cheese, Pepper Jack Cheese, Raw/Fried Onions, Peppers,
Mushrooms, Jalapeños, Bacon

SIDES

French Fries \$3.99
Mashed Potatoes \$3.99
Veggie of the Day \$3.99
Cole Slaw \$2.99
Sautéed Mushrooms \$1.49
Apple Sauce \$2.99

SANDWICHES

(All sandwiches served with a side of fries)

MARYLAND CRAB CAKE Lump crabmeat folded with simple spices & dressing, broiled and served with lettuce and tomato | \$14.99

FEDERAL HILL FRENCH DIP Thinly sliced roasted beef & provolone cheese on a sub roll with au jus | \$9.49

CLUB LEVEL Three pieces of white toast layered with turkey or roast beef, bacon, lettuce, tomato, American cheese & mayo stacked high & cut four ways | \$10.49

PHILLY CHEESE STEAK Sliced Ribeye with sautéed onions & provolone cheese, served on an Amoroso roll with french fries | \$9.99

THE REUBEN Corned beef, Swiss cheese & sauerkraut with thousand island dressing on toasted rye bread | \$9.99

THE RACHEL Sliced turkey, Swiss cheese & coleslaw with thousand island dressing on toasted rye bread | \$9.99

HARVEST CHICKEN SALAD SANDWICH chicken salad mixed with dried cranberries served on wheat bread with lettuce and tomato | \$9.99

CAJUN CHICKEN SANDWICH Blackened breast of chicken with caramelized onions & roasted red peppers | \$9.99

MARLEYS ISLAND CHICKEN SANDWICH Grilled chicken breast, with melted swiss, bacon, and guacamole | \$10.49

SMOKESTACK PULLED PORK SANDWICH Chipotle smoked pulled pork smothered in BBQ sauce with a side of coleslaw | \$9.99

ENTREES

(Add a side Caesar or House salad for \$2.00)

BLACKENED RIB EYE 12 oz. Ribeye steak blackened & grilled to your liking, served with a side of seasonal veggies and bleu cheese mashed potatoes | \$21.99

CHESAPEAKE FISH AND CHIPS Rockfish hand dipped in our golden ale batter & fried crisp, served over pub fries with a side of coleslaw | \$14.49

CRAB CAKE DINNER Two of our delicious jumbo lump crab cakes broiled or fried with rice and veggies | \$25.99

CHICKEN CHESAPEAKE Grilled chicken topped with lump crab meat & a creamy imperial sauce baked to perfection, served with rice and veggies | \$17.99

JERK CHICKEN Grilled Chicken breast, tossed in jerk spices, topped with mango chutney, served with rice and veggies | \$14.99

PENNE A LA VODKA Penne pasta tossed in a light tomato cream sauce and topped with parmesan cheese | \$12.99
Add Chicken for \$4, Lump Crab for \$8