



<p>Grilled New Zealand Lamb Chops</p> <p>lemon & rosemary rub, balsamic drizzle</p> <p>\$18</p>	<p>Truffle Frites</p> <p>crisp potatoes, parsley, truffle essence & parmesan</p> <p>\$10</p>	<p>Crab Cake Sliders</p> <p>old bay aioli, bibb lettuce, plum tomato</p> <p>\$18</p>
<p>Artisan Flatbread</p> <p>grilled with charred onion, provolone, beef tenderloin, garlic aioli, arugula, white truffle oil</p> <p>\$11</p>	<p>Coconut Crisp Shrimp</p> <p>grilled pineapple dipping sauce</p> <p>\$15</p>	<p>Sashimi Tuna Tartare</p> <p>spicy soy, avocado, wonton crisps</p> <p>\$17</p>
<p>Grilled Spanish Octopus</p> <p>romesco sauce, field greens, cherry tomato</p> <p>\$17</p>	<p>Asparagus Frites</p> <p>parmesan battered, buttermilk-herb dipping sauce</p> <p>\$13</p>	<p>Chesapeake Oysters</p> <p>lightly battered & crisp fried, creole aioli</p> <p>\$16</p>
<p>Avocado Toast</p> <p>fire roasted red pepper hummus, chia & flax seed, extra virgin olive oil</p> <p>\$9 add crab MP</p>	<p>Spicy Lamb Meatballs</p> <p>crostini, marinara & chevre cheese</p> <p>\$14</p>	<p>Charcuterie Board</p> <p>imported cheese, cured & smoked meats, fig jam, grain mustard, crostini</p> <p>\$20</p>

Happy Hour in Bar100
Tuesday - Friday 4 PM - 7 PM
\$2 off on House Wine, Beer & Cocktails





Winter Cocktails

SPARKLING COSMO

12

grey goose orange, cranberry juice, lime juice, topped with champagne

HAWAIIAN WINTER

14

rum, nutmeg syrup, orange juice, disaronno, blue curacao, coconut milk, lychee, edible flower, lemon & orange zest, nutmeg & sugared rosemary

GINGER SNAPPED

14

maker's mark, gingerbread syrup, elderflower tonic, lemon juice, gingerbread crumbs, candied ginger, mint sprig

THE SCOTCH GARDEN

13

scotch, averna, kumquat & smoked rosemary syrup, tarragon, lemon peel

GIN FRAMBLE

13

bar hill gin, simple syrup, lemon juice, creme de cassis, fresh blackberries & fig, mint, soda

Beers

CRAFT 8

Allagash White, Witbier 5.1%

Keys, Positive Mental Attitude, Pilsner 4.6%

Brewer's Art, Birdhouse, Pale Ale 5%

Heavy Seas, Loose Cannon IPA 7.25%

Bell's, Two Hearted, IPA 7%

Jailbreak, Feed the Monkey, Hefeweize 5.6%

DOMESTIC 6

Bud Light, Lager 4.2%

Miller Lite, Lager 4.17%

Budweiser, Lager 5%

Yuengling, Lager 4.5%

IMPORTED 7

Corona Extra, Lager Adjunct 4.6%

Stella Artois, Lager 5%

Heineken, Lager 5%

Guinness, Stout 4.2%

IMPORTED 9

Duval, Belgian Golden Ale 6.8%

CIDER 8

Wyndridge Cider, 5.5%

NON-ALCOHOLIC 7

Heinekenn 00

St. Pauli Girl