



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





## *Fall Cocktails*

### BUFFALO'S DEN 13

buffalo trace, peach syrup, club soda, barrel aged bitters, grilled peach, thyme

### SMOKIN PINEAPPLE 12

mezcal, pineapple juice, agave, cayenne pepper, mole bitters, mint, pineapple, cayenne rim

### SPARROW'S PEARL 13

captain morgan, organic apple juice, lemon juice, angostura bitters, lemon twist, apple & ginger dust, apple ring, rosemary

### BEE'S KNEES 12

shot tower, lemon juice, honey syrup, lemon twist

## *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