

D + M

dram: a drink
of spirits

morsel: a piece
of food

**IMBIBE.
INDULGE.
INTERACT.
SHARE.**

SKANS

MUSHROOM TRIP - Truffled Portobello Mushroom Tartare with chickpea purée, endive scoops, mushroom soy reduction **\$10**

TASTE THE RAINBOW - Yellow & Red Beet Goat Cheese Terrine with beet paint, smoked salt, pickled mustard seed **\$8**

PROPS TO THE HUSK - Grilled Mexican Street Corn, saffron brown butter, flake sea salt, annatto powder, avocado-lime purée **\$4**

LOX & BAGELS - Smoked Salmon, asparagus, charred tomatoes, fennel, goat cheese purée, bagel chips* **\$10**

FLOURED FLOWER - Deep-fried Parmesan Cauliflower with parmesan gremolata, toasted pine nuts, smoked gouda ranch **\$5**

MOVIE NIGHT - Soft Pretzel Bites with smoked salt, sherry reduction, grain mustard, smoked gouda mornay **\$5**

FRIED GREEN EVERYTHING - Fried Pickles, Pickled Okra, and Jalapeños, smoked gouda ranch **\$5**

FRITES ON FLEEK - House-cut Frites with candied bacon, smoked cheddar mornay **\$5**

HOT NUTS - Warm Nuts, oven-roasted & spiced **\$5**

THE ESSENTIALS - Cheese & Charcuterie at the whim of our Chef **\$10 half / \$18 full**

O.P.P. - You down with Olives, Peppers, & Pickles? **\$4**

BREAD TO BREAK - Our Weekly Flatbread price varies weekly

greens

CONNECT-4

Panzanella Salad with rocket greens, shaved red onion, grape tomato, goat cheese, smoked tomato vin, over a baguette for 4 **\$8**

POPEYE'S LAST MEAL

Warm Kale Salad with a sweet potato -chèvre croquette, apple fan, roasted apple vin, pine nut powder **\$8**

KIDS' WORST NIGHTMARE

Roasted Brussel Sprouts, whole grain mustard, smoked cheddar mornay, apple chips **\$6**

B I T T E R S

- WINGS FOR A KING** - Moroccan Slow-Cooked Tagine Chicken Wings, cilantro, crispy tabbouleh **\$8**
- PROPS TO YOSAKE** - Tuna Sashimi, ponzu, sesame oil, micro wasabi arugula, pickled jalapeño, nori * **\$11**
- SHIPS IN THE RED SEA** - Apple and Manchego Pierogies with beet broth **\$8**
- CAPTAIN'S CHOICE** - Pinner Pale Ale-Battered Vermillion Snapper, lemon-caper-dill aioli, potato sticks, chive, malt vinegar reduction **\$12**
- LADY OF THE LAKE** - Grouper en Papillote, tomato confit, roasted shallot, sherry thyme, meyer lemon **\$14**
- ACHTUNG, BABY!** - Braised Short Rib, spätzle, sauerkraut, beer jus **\$10**
- MEAT PIE** - Seared Filet Mignon, smoked carrot puree, confit cippolini onions, pickled celery, red wine demi, puff pastry **\$14**
- YOU TRY SAYING "AGNOLOTTI"** - Butternut Squash & Ricotta Agnolotti, manchego cream, tomato fondue, manchego crisp, basil oil **\$8**

SLIDERS

(UN)Classic: Ground Beef & Pork, manchego cheese, tomato jam, pickles **\$5**

Feather: Buttermilk Fried Chicken, apple & carrot slaw, pickles **\$4**

Earth: Bulgar Veggie Patty, pickled mushrooms, bibb lettuce, chili garlic vin **\$4**

Lil Mac: Strip Steak, crispy potato fondant, gruyere cheese, candied bacon, three peppercorn mayo **\$7**

CONSUMER ADVISORY:

Consuming raw & undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items with * contain raw or undercooked fish.

treats

FORREST GUMP
Box of Chocolates with caramel & cherry sauce You never know what you're gonna get. **\$7**

LET'S GO HOME
Chocolate Milkshake Shot with Knob Creek whiskey, Tia Maria, chocolate sprinkles **\$7**

EBONY & ORANGEY
Crème Brûlée Duo - Orange Cream & Mint Chocolate, both with hand-whipped cream **\$6**

GRAM'S CAKE
Lavender Lemon Blueberry Poundcake with honey drizzle & hand-whipped cream **\$6**

TOAST À LA FRENCH
Apple French Toast Terrine with salted caramel & apple maxim **\$6**

THE GOOD STUFF
Ice Cream, our daily churn **\$4**

W I N E

Laherte Freres Extra Brut Rose de Meunier - \$65
Pierre Moncuit, Blanc de Blancs Brut Grand Cru - \$58
Besserat de Bellefon Blanc de Blancs - \$42/\$90
Egly-Ouriet, Grand Cru Brut - \$120
E. Barnaut, Blanc de Noirs Grand Cru - \$70
Los Monteros, Cava Brut - \$9/\$38
Spritz & Giggles Sparkling, Paso Roble - \$10/\$42
Gerard Bertrand Cremant Rose - \$12/\$60
Pasqua Prosecco, Veneto Italy - \$9/\$38
Charles Bove Touraine Sparkling Rose - \$55

Bieler Pere & Fils Rose - \$9/\$38
Domaine de Chantepierre, Tavel Rose - \$48
Esprit Gassier Rose, Cotes de Provence - \$10/\$42
ROTATING ROSE ON TAP - ask your server for details

Tiamo Pinot Grigio - \$8/\$35
Cederberg Chenin Blanc, Western Cape, South Africa - \$9/\$38
Schlumberger Pinot Blanc "Abbes", Alsace - \$10/\$42
Altes, Terra Alta Blanc, Catalonia - \$8/\$35
Huia Pinot Gris, Marlborough, New Zealand - \$10/\$42
Nielson, Chardonnay, Santa Barbara - \$9/\$38
Brewer Clifton Chardonnay, Sta. Rita Hills - \$15/\$55
La Craie, Chenin Blanc, Vouvray, Loire Valley - \$12/\$54
Mantanzas Creek Sauvignon Blanc, Sonoma County - \$9/\$38
Cade Savignon Blanc, Napa Valley - \$18/\$68
Alain Normand, Macon La Roche-Vineuse - \$40
Stolpman Vineyards, Sauvignon Blanc, Ballard Canyon - \$45
Reynolds Family Winery, Chardonnay, Napa Valley - \$62
ROTATING WHITE ON TAP - ask your server for details

Cooper & Thief Red Bourbon Barrel Aged Blend, CA - \$12/\$54
Cambria Clone 4 Pinot Noir, Santa Maria, CA - \$10/\$42
Dona Paula Malbec - \$9/\$38
Rabble "Force of Nature" Zinfandel, Paso Robles - \$11/\$45
Saint Cosme Cotes du Rhone - \$9/\$38
Revelry Vintners Merlot, Columbia Valley - \$42
Scholar & Mason, Cab Sauv, Napa - \$12/\$54
Austin Hope Cabernet, Paso Robles - \$16/\$60
Carlos Serres Rioja Reserva 2010 - \$10/\$42
Siduri Pinot Noir, Santa Lucia Highlands - \$18/\$68
Vin de Days, Willamette Pinot Noir - \$57
Big Table Farm Pinot Noir, Yamhill Carlton Single Vineyard - \$90
Failla, Pinot Noir, Sonoma - \$72
Italics Sixteen Appellations, Napa - \$98
La Cuadrilla Stolpman Vineyards, Grenache/Syrah, Ballard Canyon - \$51
Freemark Abbey, Merlot, Napa Valley - \$54
Red Schooner Malbec, Andes Mountains to Napa - \$68
Zepaltas, Cab Franc, Sonoma - \$52
Prequel Blend, Syrah and Petite Sirah, Sonoma - \$58
Kith & Kin Round Pond Estate, Napa Cab - \$75
Chateau Bel Air, Merlot/Cab Franc, Lussac - \$68
Blackbird Arise, Merlot/Cab Blend, Napa Valley - \$92
Blueprint, Cabernet Sauvignon, Lail Vineyards, CA - \$120
Reynolds Family, Persistence Red, Napa Valley - \$98
Speri, Valpolicella Ripasso, Veneto Italy - \$16/\$60
ROTATING RED ON TAP - ask your server for details

SPARKLING

ROSE

WHITES

REDS

SUTLER'S KATIE COCKTAILS

GREEN LIPSTICK \$12

Sutler's Gin, Lemon Juice, Simple Syrup, Cucumber, Basil

CALL ME OLD FASHIONED \$12

Bulleit Rye, Ginger Simple Syrup, Agave, Lemon, Angostura Bitters

BEE STING \$10

Raleigh Rum, Lemon Juice, Pure Honey

JAM SESSION \$12

Kill Devil Rum, Pama, POM Juice, Simple Syrup, Mint, Blueberry, Lemon, Egg White

JACK RUDY G+T \$9

Sutler's Gin, Jack Rudy Tonic Syrup, Soda Water

KIWI TO MY HEART \$10

Absolut Citron, Kiwi, Agave, Simple Syrup, Mint

PIMM'S CUP \$10

Pimm's, Lemon Juice, Simple Syrup, Cucumber, Orange, Strawberry, Mint

TEQUILA KATIE \$12

Cazadores Blanco, Lemon, Lime, Simple Syrup, Jalapeño, Mango Cubes, Domaine de Canton, Spicy Salt Rim

PEACHY QUEEN \$10

Prosecco, Peach Bitters, Peach, Raspberry

PARDON MY FRENCH (TOAST) \$12

High West Rendezvous Rye, Maple Syrup, Lemon Juice, Angostura Bitters, Egg White, Cinnamon Sugar Rim

beer

Bud Light - \$3

Pabst Blue Ribbon - \$3

Michelob Ultra - \$3.50

Modelo Especial - \$4

Grand Teton Bitch Creek ESB - \$4.50

Allagash White - \$4.50

Whiskers on Kittens Blond Sour - \$4.50

Bell's Two-Hearted Ale - \$4.50

Lost Coast 8-Ball Stout - \$4.50

Red Oak - \$5

Red Oak Hummingbird Helles - \$5

Westbrook IPA - \$5

Westbrook Gose - \$5

Oskar Blues Pinner - \$5

Ballast Point Sculpin IPA - \$5

Mama's Lil Yalla Pils - \$5

Anderson Valley Blood Orange Gose - \$5

Appalachian Mountain Brewery Mystic Dragon Cider - \$5

Wicked Weed Metatropics - \$6

D + M

brunch

THE BASICS - 2 eggs to order, bacon and side of hash browns* **\$9**

OMELET - Spinach, tomato, mushroom & goat cheese* **\$12**

BACON EGG & CHEESE BAGEL - Served with spicy mayo and side of hash browns **\$9**

SHRIMP & GRITS - Shiitake mushrooms, tomato and sausage over creamy stoneground grits* **\$13**

TOFU HASH - Marinated tofu with mushrooms, black beans, spinach, tomato & hash browns **\$9**

ABL - Avocado, bacon, lettuce and tomato with spicy mayo and hand cut fries **\$10**

FRENCH TOAST - Coconut custard battered sourdough with syrup, bacon and hash browns **\$10**

D+M BURGER - 6 oz Angus burger grilled and topped with bacon, cheddar cheese & fried egg with hand cut fries* **\$12**

CORNED BEEF HASH - Served with a fried egg and cheese* **\$11**

LOX & BAGEL - Served with cream cheese, capers and side of hash browns **\$11**

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PANZANELLA SALAD - Arugula, shaved red onion, grape tomato, carrot & goat cheese with smoked tomato vin and tasted bread **\$8**

HUEVOS RANCHEROS - Two sunny side up eggs with corn tortillas, black beans, salsa, feta and hash browns* **\$12**

EGGS BENEDICT - Two poached eggs over toasted English muffin, Canadian bacon and hollandaise served with hash browns* **\$12**

FRIED CHICKEN & WAFFLES - Buttermilk fried chicken on top of a fresh made waffle with syrup and side of hash browns **\$12**

SIDES & EXTRAS

a la carte

2 Eggs*

Bacon \$4

Hash Browns \$4

Stone Ground Grits \$4

Fresh Fruit \$4

Hand Cut Fries \$4

Waffle \$5

Add Avocado \$2

**PLEASE ASK YOUR
SERVER ABOUT
DRINK SPECIALS &
WEEKLY FEATURES**

SNACKS

Pretzel Bites \$5

Oven-roasted, Sherry Malt Vinegar Reduction, Smoked Gouda Cheese Sauce, Whole Grain Mustard

Nachos \$7

Spiced Corn Chips, Chicken, Cheese Sauce, Pineapple, Pickled Jalapeño, Red Onion

Pupusas \$8

Masa Dough Filled with Spicy Black Beans, Cheddar Cheese, Cilantro; Served with Onion-Lime Slaw, Salsa Verde

Beet Terrine \$8

Red & Golden Beets, Goat Cheese, Smoked Beet Crema, Pickled Mustard Seeds

Mushroom Tartare \$10

Tartare of Portobello & Shiitake, Hummus, Endive, Tamari Truffle Vin

Deviled Eggs \$6

Spicy Jalapeño-Stuffed Eggs, Picked Onion, Radish

Baked Brie \$13

Oven-baked Brie in Golden Puff Pastry, Apple-Jalapeño Chutney, Arugula

Deep Fried Cauliflower \$6

Cauliflower Florets, Parmesan Gremolata, Smoked Gouda Ranch

Grilled Cheese & Tomato Soup \$9

Griddled Sourdough with Havarti, Creamy Tomato Soup for Dipping

Shishito Peppers \$7

Blistered Peppers, Sauce Romesco

Frites \$7

House Cut Fries, Bacon, Smoked Gouda & Gruyère Sauce

Charcuterie & Cheese \$14

Mixed Olives, Peppers & Pickles \$4

greens

Panzanella \$8

Arugula, Carrot, Onion, Cherry Tomato, Goat Cheese, Smoked Tomato Vin, Grilled Bread

Spinach \$8

Baby Spinach, Pickled Onion, Fried Goat Cheese, Chopped Egg, Warm Bacon Vin

Hot Caesar \$8

Grilled Romaine Wedge, Shaved Manchego, Crispy Fried Onions, Spicy Caesar Dressing

RESTAURANT WEEK

First.

Pretzel Bites

Sherry Malt Vinegar Reduction, Whole Grain Mustard & Pepperjack Cheese Sauce

Fried Parmesan Cauliflower

Cauliflower Florets, Parmesan Gremolata & House-made Ranch

Pupusas

Masa Dough Filled with Spicy Black Beans, Cheddar Cheese & Cilantro over Vinegar Slaw with Salsa Verde

Deviled Eggs

Spicy Jalapeño Stuffed Eggs with Pickled Onion

Shishito Peppers

Smokey Grilled Blistered Peppers over Romesco Sauce

Second.

Panzanella Salad

Organic Arugula, Carrot, Red Onion, Cherry Tomato & Mozzarella with Smoked Tomato Vinaigrette and Toasted Bread

Spinach Salad

Strawberries, Goat Cheese, Fresh Spinach and Sunflower Seeds in Balsamic Vinaigrette

Third.

Lump Crab Cakes

Lump Crab Bound in Lemon Aioli & Tossed in Fresh Breadcrumbs over Zucchini Slaw with Remoulade

Fish & Chips

Rotating Local Beer-battered Fish, Sweet Potato Chips with Sherry Malt Vinegar Reduction and Cucumber Tart Sauce

Jerk Chicken

Marinated Grilled Chicken Breast over Spicy Chipotle Black Beans & Rice

Pasta Primavera

Zucchini, Squash, Eggplant & Tomato Tossed in Pesto with our House-made Pasta & Grated Parmesan

Veggie Flatbread

Mozzarella, Heirloom Tomato, Ricotta, Olive Oil and Basil

Meat Flatbread

Pepperoni, Mushrooms, Mozzarella & Red Sauce

Fourth.

Yuzu Blueberry Tart
Peanut Butter Ice Box Pie

Strawberry Corn Cake
Grand Marnier Creme Brûlée