

THE OUTPOST

ORCHARD POINT OYSTERS \$18

WATERMELON MIGNONETTE



SURRYANO HAM AND PICKLES \$18

EDWARDS SURRYANO HAM WITH PICKLED GARDEN VEGETABLES, AND DIJON MUSTARD

THICK CUT FRIES \$10

GARLIC AIOLI



HOUSE GROUND BURGER \$19

EDWARD'S BACON, CHEDDAR, KETCHUP, MUSTARD, ONION, B&B PICKLES, THICK CUT FRIES

BUTTERMILK FRIED CHICKEN \$25

4-PIECE CHICKEN, HOT HONEY, HOE CAKE, MAPLE SYRUP, & BRAISED KALE

STEAK FRITES \$32

PARSLEY & CHIVE BUTTER, THICK CUT FRIES & HERBS FROM THE GARDEN

MARYLAND CRAB CAKES \$39

TWO 4OZ MARYLAND BLUE CRAB CAKES, TARTAR SAUCE, CHARRED CORN & GREENS FROM THE GARDEN



22% service charge will be added to each bill

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

WINE

SPARKLING

CASTEL D'AGE 'ANNE MARIE'
Cava | 2015 | ES

MONT MARCAL ROSADO
Rose Cava | 2017 | ES

PIERRE PAILLARD 'LES TERRES ROSES'
Rose Champagne | NV | FR

LAHERTE FRERES 'LES 7'
Champagne | NV | FR

WHITE

ERIC KENT
Sauvignon Blanc | 2018 | CA

ICONIC
Chardonnay | 2017 | CA

GARGIULO
Pinot Grigio | 2017 | CA

\$14/55 VAN DUZER WILLAMETTE VALLEY **\$17/70**
Pinot Noir | 2017 | OR

\$14/55 BREA CELLARS **\$18/75**
Cabernet | 2017 | CA

\$120 LIMERICK LANE 'RUSSIAN RIVER' **\$80**
Zinfandel | 2017 | CA

\$190 G.D. VAJRA 'BRICCO DELLE VIOLE' **\$120**
Barolo | 2014 | IT

GARGIULO 'MONEY ROAD RANCH' **\$150**
Cabernet | 2016 | CA

\$16/60 ROSÉ

\$17/65 MATHIASSEN **\$15/60**
Rose | 2019 | CA

\$80 CHATEAU PRADEAUX **\$75**
Mourvèdre & Cinsault | 2019 | FR

BEER \$8

OLD ORIOLE PARK: BOHEMIAN LAGER
PEABODY HEIGHTS BREWERY | MD

EL GUAPO AGAVE IPA
O'CONNOR BREWING COMPANY | VA

DREAMWEAVER WHEAT
TROEGS | PA

OYSTER STOUT
FLYING DOG | MD

BROOKLYN BROWN ALE
BROOKLYN BREWERY | NY

ANCHOR STEAM
ANCHOR BREWING | CA

COCKTAILS \$18

MOCOCHINCHI MANHATTAN
SINGANI, APRICOT, CARAMEL, & SWEET
VERMOUTH

RAMP GIBSON
GIN, DRY VERMOUTH, & RAMP LIQUID

FASHIONABLY LATE
FILLABUSTER BOONDOGLER WHISKEY, AMARO, CITRUS BITTERS

COCKTAILS \$15

MIDNIGHT PLUM
GIN, ROSE, & LOCAL PLUM PUREE

USE YOUR MELON
FILLABUSTER RYE, HOUSE-MADE
CANTALOUPE PUREE, & VANILLA

WALDORF*
CIVIC VODKA, APPLE-PRUNE LIQUOR,
CHARTREUSE, & WALNUT LIQUOR

AMBROSIA*
LUNAZUL EL HUMOSO, COCONUT,
ORGEAT, GRENADINE, & NUTMEG

RUM CAKE*
THRASHERS SPICED RUM, VANILLA, EGG
WHITE, OJ, & PECAN BROWN SUGAR

BORENJONGENS #2
SOMBRA MEZCAL, CRANBERRY SYRUP,
LIME, & DON CICCIO AMBROSIA