

## THE OUTPOST

### ORCHARD POINT OYSTERS \$18

*WATERMELON MIGNONETTE*



### SURRYANO HAM AND PICKLES \$18

*EDWARDS SURRYANO HAM WITH PICKLED GARDEN VEGETABLES, AND DIJON MUSTARD*

### ROASTED BEET SALAD \$16

*THE FARM AT SUNNYSIDE TREVISO, OVEN ROASTED BEETS, GRIMES GOLDEN APPLES, BABY RADISH, BLEU CHEESE, BLACK WALNUTS, & WALNUT VINAIGRETTE*

### 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*

### BRAISED RABBIT & BUTTERMILK DUMPLINGS \$23

*BLACK PEPPER GRAVY, CARROTS, CELERY, RED ONIONS, & TARRAGON*

### MARYLAND CRAB CAKES \$39

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



### TRADITIONAL PIZZA \$18

*THE FARM AT SUNNYSIDE TOMATOES, HOUSE PULLED MOZZARELLA, & BASIL FROM OUR GARDEN*

### SEASONAL PIZZA \$22

*SURRYANO HAM, FALL SQUASH, DER ALPEN CHEESE, & KARMA FARMS ARUGULA*

*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**  
*Pinot Noir | 2017 | OR*

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

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

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

**GARGIULO 'MONEY ROAD RANCH'**  
*Cabernet | 2016 | CA*

**\$17/70**

**\$18/75**

**\$80**

**\$120**

**\$150**

**\$16/60 ROSÉ**

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

**\$15/60**

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

**\$75**

## 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