

Great Beginnings-

Crab & Corn Chowder \$6 cup/\$8 bowl

Hearty and satisfying - loaded with Maryland crabmeat, sweet corn & bacon

Brewer's Board \$15

Chef's selection of meats and artisanal cheeses, 60 Minute IPA marinated olives, Brooklyn Brine Hop-Pickles, lavosh

Chickpea Falafel \$7

Crispy chickpea fritters with goat cheese ranch dressing and cucumbers

Housemade Spent Grain Soft Pretzel Bites \$7

Served with truffle mustard and 60 Minute IPA white cheddar ale sauce

Roasted Garlic Hummus \$7

Served with woodgrilled pita and 60 Minute IPA marinated greek olives

Duck Poutine \$10

Crispy hand cut fries, duck confit, Chicory Stout gravy, cheese curds and green onions

Fried Pickle Spears \$7

Beer battered pickle spears and 60 Minute IPA truffle mustard

The Dogpile \$12

Artichoke-spinach dip and melted mozzarella cheese covering pita wedges with diced tomatoes and green onions

Spice-Rubbed Wings \$9

Woodgrilled chicken wings served with goat cheese ranch

Namaste Chili Calamari \$12

Flash-fried calamari with Namaste chili sauce and Thai basil

Specials (8/26 - 9/2)

Roasted Poblano & Tomatillo Soup \$5 cup/\$7 bowl

Corn Tortillas, Lime Crème Fraiche, Micro Cilantro

Toy Box Tomato Salad \$8

Avocado Puree, Charred Red Onion, Grilled Sweet Corn, Pickled Jalapeños & Hearts of Palm, Queso Fresco, Cilantro Vinaigrette

Blackened Grouper Reuben \$15

90 Minute IPA Sauerkraut, Swiss Cheese, Hop Pickle 1000 Island on Toasted Marble Rye

Leafy Greens -

Pub Salad \$6/\$3 side

Seasonal lettuces, grape tomato, carrot, cucumber, red onion, Midas Touch vinaigrette

Caesar Salad \$6/\$3 side

Romaine, parmesan cheese, herb crouton, creamy anchovy Caesar dressing

Baby Iceberg Wedge Salad \$8

Baby iceberg lettuce, grape tomatoes, avocado, Applewood smoked bacon, blue cheese crumbles, green onion, goat cheese ranch.

Top Your Salad

\$4 Chickpea falafel | \$5 Woodgrilled chicken \$7 Woodgrilled salmon | \$10 Crab cake

Sides -

Dijon Potato Salad \$4

Fresh-Cut Fries \$4

Mashed Potatoes \$4

Seasonal Vegetable \$4

Midas Touch Coleslaw \$4

Anson Mills Sweet Corn & Chorizo Grits &4

Pizza -

Alpine Idyll \$13

60 Minute IPA braised mushrooms, fresh chevre, prosciutto, truffle oil, arugula, balsamic drizzle

Fifty Grand \$12

Homemade mozz, sundried tomatoes, parmesan garlic oil, fresh basil, balsamic drizzle.

Summer People \$12

Roasted Garlic, provolone, toy box tomatoes, Applewood smoked bacon, watercress, lemon mayo.

Cross Country Snow \$10

Roasted garlic, ricotta cheese, housemade mozz, provolone, parmesan, fresh basil

The Revolutionist \$14

Red sauce, pepperoni, DFH Heirloom Italian sausage, woodgrilled chicken, housemade mozz, provolone, arugula, olive salad

The Happy Nonconformist \$8

Start with our sumptuous rustic crust, mozzarella cheese and then choose your sauce (red sauce, basil pesto, or roasted garlic olive oil) and toppings:

Toppings

\$1 each Basil, sundried tomatoes, beer-braised mushrooms, pepperoni, caramelized onions

\$2 each Fresh mozz, bacon, prosciutto, chicken, fresh chevre

Hearty Sandwiches -

Woodgrilled Open Faced Meatloaf Sandwich \$14

Pork, veal, beef and mushroom meatloaf, Vermont white cheddar served atop garlic smashed red skinned potatoes and grilled ciabatta with Chicory Stout gravy and crispy fried onion straws.

Crab Cake \$15

Maryland crabmeat with Chesapeake seasoning served on a brioche bun with Hop-Pickle tartar, lettuce, tomato, red onion & fresh-cut fries

The Indulgence Burger \$12

Piled high with Wisconsin yellow cheddar, bacon stuffed onion ring, more cheese and served with fresh-cut fries

DFH Pub Burger \$13

Angus Burger, Red Dragon white cheddar with whole grain mustard and ale, red onion marmalade, arugula on brioche with fresh-cut fries

The Southern Burger \$11

Angus burger with Hop-Pickle pimento cheese, Applewood smoked bacon, a fried green tomato and arugula on a brioche bun

Turkey Club Burger \$11

Housemade turkey burger with Applewood smoked bacon, avocado, lettuce, tomato and onion with avocado-cilantro aioli on brioche

RAPA Scrapple Burger \$13

Angus burger, RAPA Scrapple, Apple Celeriac Slaw, Fried Egg & Noble Rot Hollandaise on a toasted English muffin with a side of Anson Mills Sweet Corn & Chorizo Grits

Build Your Own Burger!

\$9 Beef

\$7 Turkey, veggie, or chicken breast

\$1 each Cheddar, American cheese, caramelized onions, mushrooms, bacon, jalapeño

Salmon Sandwich \$12

Woodgrilled salmon served on a woodgrilled baguette with blue cheese, roasted garlic aioli, marinated onion salad and fresh-cut fries

Buttermilk Fried Chicken & Waffle Sandwich \$14

Hop-Pickle brined with shaved red onion, iceberg lettuce and served between two Belgian waffles with a side of Sriracha maple syrup and white cheddar chorizo grits

Greek Falafel Hero \$14

Crispy chickpea falafel, cured tomatoes, shaved red onion, arugula, goat cheese feta & tatziki on a baguette

\$2 Substitute Baby Side Pub/Caesar Salad for all sandwiches | \$4 Substitute Cup Chowder

All burgers & sandwiches come with your choice of Fresh-Cut Fries, Midas Touch Coleslaw or Dijon Potato Salad

Main Events -

Fish and Chips \$16

60 Minute IPA battered codfish, fresh-cut fries, Hop-Pickle tartar sauce

Woodgrilled Shrimp & Grits \$22

Anson Mills sweet corn and chorizo grits, sauteed kale, sunny egg.

Woodgrilled Pub Steak \$22

8oz. flat iron steak woodgrilled to order with garlic smashed red skinned potatoes, seasonal vegetable and Raison D'Etire steak sauce.

Dogfish Fish Tacos \$18

Blackened and woodgrilled Mahi Mahi, homemade pico de gallo, queso fresco, margarita cream and micro cilantro in crispy corn tortillas served with grilled lime.

Crab Cake Entree \$26

Two Maryland style crab cakes served with your choice of two sides, Hop-Pickle tartar & grilled lemon

Festina Peche BBQ Ribs \$18

Beach Beer Baked Beans, Corn on the Cob

Kid Friendly -

Your meal comes with milk (plain/chocolate), apple juice or iced tea & dessert (scoop of ice cream or brownie).

Whole-wheat pita pizza \$7.50

Cheese, pepperoni or peanut butter and honey.

Mini whole-wheat corn dogs \$7.50

Mini all-beef hot dogs wrapped in whole-wheat corn bread. Served with fresh-cut French fries, carrot sticks or sliced apples with caramel yogurt.

Whole-grain chicken tenders \$7.50

Organic chicken tenders coated with a whole-grain breading and served with honey. Served with fresh-cut French fries, carrot sticks or sliced apples with caramel yogurt.

Kid's burger \$7.50

Local farm-raised hamburger or cheeseburger. Served with fresh-cut French fries, carrot sticks or sliced apples with caramel yogurt.

Kid's pasta \$7.50

Served with melted butter and parmesan cheese or red sauce.