



APPETIZERS

BEER BATTERED ONION RINGS \$10

House-Made Crispy Beer Battered Vidalia Onions. Served With House-Made Rosemary Garlic Aioli

SHRIMP TACOS \$10.50

Three Tacos With Lemongrass Butter Poached Shrimp Topped With Guacamole And Onion Tomato Relish

FRIED CALAMARI \$15

Tempura Battered, Hot Cherry Pepper, And Roasted Garlic. Served With House-Made Rosemary Garlic Aioli

CRAB POUTINE \$16

Fries Covered In Our Cheese Sauce Topped With Jumbo Lump Crab Meat, Scallions, And Old Bay

CHICKEN WINGS \$13

Freshly Fried To Order With Your Choice Of Korean BBQ, Buffalo, BBQ, Or Old Bay

DEVEILED EGGS \$11

Classic Deviled Eggs! Made With Hearty Maryland Jumbo Lump Crab Topped With Old Bay

CHICKEN QUESADILLA \$13.50

Flour Tortilla Loaded With Chicken And Jack Cheddar Cheese. Served With Fresh Pico De Gallo, Guacamole, And Sour Cream

STEAK QUESADILLA \$16

Flour Tortilla Loaded With Steak And Jack Cheddar Cheese. Served With Fresh Pico De Gallo, Guacamole, And Sour Cream

CHILI \$8

House-Made Traditional-Style Chili Seasoned Perfectly With A Hint Of Sweet And Spice. Option Of Cheese And Sour Cream

CHILI NACHOS \$12

Loaded Nachos Layered With Our Chili, Pickled Jalapeños, Melted Cheese And Topped With Pico De Gallo, Sour Cream And Guacamole

PRETZELS AND BEER CHEESE \$12

4 Salt Crusted Pretzel Sticks Served With Our Beer Cheese Sauce

ENTREE SALADS

Add Shrimp \$8 / Salmon \$8.50 / Chicken \$7

Steak \$10 / Lamb Chop \$12 / Crabcake \$12

CLASSIC CAESAR \$13

Anchovy, Croutons, Creamy Caesar, And Topped With Parmesan Cheese

WEDGE \$15

Iceberg Lettuce, Blue Cheese, Cherry Tomato, Candied Bacon With Blue Cheese Dressing

GREEK COBB \$15

Mixed Greens, Candied Bacon, Avocado, Egg, Feta, Tomato, Cucumber, Olives, Herbs With Raspberry Vinaigrette

KALE SALAD \$13.75

Baby Kale, Napa Cabbage, Almonds, Carrots, Mint, Cilantro, Spicy Walnut Vinaigrette, And Crispy Wontons

KID'S MEALS \$9.50

Includes Side Of French Fries (12 & Under)

KIDS' HOT DOG

KIDS' BURGER

KIDS' CHICKEN TENDERS

OUR SIGNATURE BURGERS

8 Oz Of Our Beef Blend From Pat La Frieda Meat Purveyors And Creekstone Farms.

Served With Fries. Upgrade To Any Of Our Sides For \$2 More.

Add Candied Bacon Or Fried Cage Free Egg - \$2. Tomato And Lettuce Upon Request

\$2 Additional Charge For Gluten-Free Bread

THE CLASSIC \$17

House Made Pickles, Chopped White Onion, Ketchup, Mustard. Choice Of Cheese (Gruyere, Cheddar, Blue Cheese, Swiss)

Add Caramelized Onions Or Mushrooms For \$1

TERRAPIN BURGER \$19

Roasted Mushrooms, Rosemary Garlic Aioli And Swiss Cheese

THE DIP \$19

Caramelized Onions, Gruyere, Espresso Aioli

BACON CHEDDAR \$19

Tillamook Cheddar, Candied Bacon, Maple Aioli, Crispy Onion

SMOKEY BLUE \$19

Honey Glazed Red Onion, Blue Cheese, Arugula, Garlic Aioli

BISON BURGER \$21

Avocado, Pickled Jalapeno, BBQ Sauce And Cheddar Cheese

TURKEY BURGER \$18

8oz Ground Turkey, Served With Arugula, Sliced Tomato Melted Mozzarella Cheese And Our House Pesto Aioli

VEGGIE BURGER \$16

Our Homemade Black Bean Patty With Rosemary Aioli, Mozzarella Cheese, Feta Cheese, Portobello Mushrooms, Lettuce, And Tomato

CLASSICS

CHIPOTLE CHICKEN

SANDWICH \$16

Grilled Chicken Topped With Lettuce, Tomato And Chipotle Mayonnaise On A Buttery Brioche Bun

CHICKEN AND CHEESE

WITH FRIES \$16

Grilled Chicken With Onions, Lettuce, Tomato, Mayo, And Provolone Cheese

FRIED CHICKEN

SANDWICH \$16

Fried Chicken Breast With Lettuce, Tomato, And Chipotle Mayo On A Buttery Brioche Bun

CHICKEN TENDERS

WITH FRIES \$17

Perfectly Breaded Chicken Tenders Served With Fries

NEW YORK STRIP FRITES \$33

Topped With Chimichurri

CRABCAKE PLATTER \$36

2 Jumbo Lump Crab Cakes With Coleslaw And French Fries

CRABCAKE SANDWICH \$23

Jumbo Lump Crab, Tomato, Lettuce, With Garlic Rosemary Aioli

NEW YORK STRIP

SANDWICH \$25

Caramelized Onion, Shaved Parm, Arugula, Horseradish Sauce On A Toasted Rustic Baguette

STEAK AND CHEESE

WITH FRIES \$18

Thinly Sliced Ribeye, Accompanied By Grilled Onions, Provolone Cheese, Lettuce, Tomato, And Mayo

HOTDOG WITH FRIES \$10

1/4 Lb Hebrew National Served In A Toasted Split Top Style Bun

CHILI DOG WITH FRIES \$12

1/4 Lb Hebrew National Served In A Toasted Split Top Style Bun. Topped With Our House Made Chili. Option Of Cheese And Onions

LAMB CHOPS \$33

4 Grilled New Zealand Lamb Chops With Choice Of Two Sides

FISH AND CHIPS \$22

Seasoned Whitefish Fried To Perfection With Salsa Remoulade, Coleslaw And Fries

SIDES

FRIES \$6

ONION RINGS \$6

CHEESE FRIES \$8

CAESAR SALAD \$8.50

WEDGE SALAD \$8.50

KALE SALAD \$7.50

GREEK COBB \$7.50

COLESLAW \$6

SHAKES \$6.50

STRAWBERRY, CHOCOLATE, VANILLA, ROOT BEER FLOAT (\$5)

DESSERTS

FRIED OREOS W/

VANILLA ICE CREAM \$13

6 Beer-Battered Double-Staffed Fried Oreos For Your Guilty Pleasure. Topped With Our Delicious Vanilla Ice Cream And Chocolate Sauce
2 Oreos And Scoop Of Vanilla Ice Cream \$6

CARROT CAKE \$12

Sweet & Moist Spice Cake Full Of Carrots And Toasted Nuts, Covered In Cream Cheese Icing

CHOCOLATE

LAYER CAKE \$12

The Tallest And Proudest Cake On The Block Making It A Heart Stopper, But There's No Need To Be Intimidated

APPLE PIE \$12

Fresh, Tart Cinnamon Apples, Loaded Granola'd Crumbs Topped With Vanilla Ice Cream

KIDS SUNDAE \$6

Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Sprinkles, And A Cherry On Top

SIGNATURE COCKTAILS \$14

THE CONDUCTOR

Buffalo Trace Bourbon, Fresh Lime Juice, Cane Sugar Water, Hennessy Vsop Cognac, Freshly Muddled Mint... ALL ABOARD!

BULLEIT TRAIN

This Tribute Cocktail Is Made With Peach Puree, Fresh Lime Juice, Cane Sugar Water, Prosecco And Of Course... Bulleit Bourbon!

DERAILMENT

Made With Bacardi Light, Fresh Lime Juice, Simple Syrup, Fevertree Ginger Beer And A Float Of Rum

GOLDEN SPIKE

Made With Clutch Vodka, Passion Fruit Puree, Fresh Lime Juice, Cane Sugar Water, And Moscato D'asti Sparkling Wine

OFF THE RAILS

Made With Clutch Vodka, Fresh English Cucumber Juice, Fresh Lime Juice, Cane Sugar Water, Moscato D'asti Sparkling Wine

R X R CROSSING

Barsol Pisco Mosto Verde, Fresh Lime, Cane Sugar Water, Fresh Cantaloupe Juice, Egg White And Angostura Bitter

LOOSE CABOOSE

Made With Four Roses Bourbon, Fresh Lime Juice, Cane Sugar Water, Boylan's Black Cherry Soda, And A Dash Of Nutmeg

COCO LOCOMOTION

Made With Hennessy Vsop Cognac, Ghirardelli Chocolate Syrup, Half-N-Half, Cane Sugar Water, Aztec Chocolate Bitters

SMOKESTACK

Herradura Blanco Tequila, Dos Hombres Mezcal, Fresh Lime Juice, Agave Nectar And Egg White

BOXCAR SPRITZ

Made With Aperol, Fresh Orange Juice, Fresh Lime, Moscato D'asti Sparkling Wine And Just A Touch Of Sugar Water... Classic And Dependable, Just Like A Boxcar!

RAILROAD BARRON

Made With Empress 1908 Indigo Gin, Fresh Lime Juice, Cane Sugar Water And Fever-Tree Tonic Water

THE BRAD (\$10)

Clutch Vodka, Freshly Squeezed Lemon, And Cane Sugar Water, Topped With Sprite

BOOZY MILKSHAKES \$13

SPIKED STRAWBERRY SHAKE MINT CHOCOLATE CHIP
SALTED CARAMEL MOCHA MOCHA

DRAFT BEERS \$7

DRAFT BEER FLIGHT (\$10)

Choose Four Flights Of Any Draft Beer

SILVER BRANCH DR JUICY IPA 6.9%

HEAVY SEAS LOOSE CANNON IPA 7.2%

PEABODY HEIGHTS OLD ORIOLE PARK
BOHEMIAN PILSNER 4.5%

ANNABEL LEE WHITE WIT 4.5%

FLYING DOG NUMERO UNO LAGER 4.9%

SEASONAL ROTATING DRAFT

LOCAL ROTATING DRAFT

Ask Your Server What's on Draft

DOMESTIC

MILLER LITE 4.2% (\$5)

BOTTLES & CANS

DOMESTIC \$4

MILLER LITE

COORS LIGHT

BUD LIGHT

YUENGLING

MICHELOB ULTRA

BUDWEISER

O'DOUL'S (non-alcoholic)

PREMIUM \$6

STELLA ARTOIS

GUINNESS DRAUGHT

DFH SEAQUENCH SOUR

MODELO ESPECIAL

CORONA XTRA

BLUE MOON

ANGRY ORCHARD

TWISTED TEA

HIGH NOON

NUTRL

WINES \$9

MATUA
Sauvignon Blanc

DA VINCI
Pinot Grigio

WILLIAM HILL
Chardonnay

FLEURS DE PRAIRIE
Rosé

HOUSE RED SANGRIA
(\$10)

LA MARCA
Prosecco

MARK WEST
Pinot Noir

ALAMOS
Malbec

WILLIAM HILL
Cabernet Sauvignon

HOUSE WHITE SANGRIA
(\$10)