



APPETIZERS

BATTERED ONION RINGS \$10

House-Made Crispy 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

DEVILED 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' FRIED

CHICKEN TENDERS

KIDS' GRILLED CHICKEN TENDERS

With A Side Salad

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 Blended With Feta Cheese, Peppers, And Portobello Mushrooms Topped With Mozzarella Cheese, Rosemary Aioli, 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

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

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

HOTDOG WITH FRIES \$10

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

STEAK AND CHEESE

WITH FRIES \$18

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

CHICKEN TENDERS

WITH FRIES \$17

Perfectly Breaded Chicken Tenders Served With Fries

NEW YORK STRIP FRITES \$33

Topped With Chimichurri

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

SALMON WITH SEASONAL

VEGETABLES \$21

Marinated And Broiled Salmon Served With Seasonal Vegetables And Choice Of Caesar Or Garden Side Salad, Drizzled With A Lemon Garlic Sauce

CRABCAKE PLATTER \$36

2 Broiled Jumbo Lump Crab Cakes Serve With Coleslaw And French Fries

FETTUCCINE ALFREDO \$14

Chicken \$16 | Shrimp \$18

Fettuccine Pasta Coated In A Rich Creamy Sauce With A Touch Of Lemon. Served With Caesar Or Garden Side Salad

TRI-COLOR

TORTELLINI ROSA \$14

Chicken \$16 | Shrimp \$18

Cheese Tortelloni In A Tomato Cream Sauce, Topped With Extra Parmesan. Served With Caesar Or Garden Side Salad

SIDES

FRIES \$6

ONION RINGS \$6

CHEESE FRIES \$8

CAESAR SALAD \$8.50

SEASONAL VEGETABLES \$6

WEDGE SALAD \$8.50

KALE SALAD \$7.50 

GREEK COBB \$7.50

COLESLAW \$6

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

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

EXPRESS TRAIN

An Espresso Martini Crafted With Coffee Liqueur, Tito's Vodka, House-Made Vanilla Bean Syrup, A Splash Of Our Signature Cold Brew, And Garnished With Coffee Beans

THE BRAD (\$10)

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

SHAKES \$6.50

STRAWBERRY
CHOCOLATE

VANILLA
ROOT BEER FLOAT (\$5)

DESSERTS

FRIED OREOS W/ VANILLA ICE CREAM \$13

6 Beer-Battered Double-Stuffed 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 LAVA CAKE \$10

Warm and Rich Chocolate Lava Cake Topped with Vanilla Ice Cream

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

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%

SEVEN LOCKS PAINT BRANCH 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)