

# LB TAVERN

## Starters & Shareables

<b>Maryland Style Crab Soup</b> (cup/bowl)	\$12/\$15
<b>Chef Alfredo's Chili</b> (cup/bowl), topped with shredded cheese & sour cream	\$10/\$12
<b>Shrimp Cocktail</b> (5) chilled jumbo shrimp, served with cocktail sauce	\$18
<b>Classic Maryland Crab Dip</b> , served with pita chips	\$22
<b>Charcuterie Board</b> 2 local cheeses and 1 cured meat, traditional accompaniments	\$18
<b>Wings Chicken</b> (8) or <b>Pork</b> (5) choice of Buffalo, Korean BBQ, Old Bay	\$16
<b>Add fries</b>	\$18
	\$12
<b>Loaded Fries</b> (Think nachos) Pulled Chicken, Salsa, Cheddar, Onion & Tomato (GF)	\$14
<b>Flatbread</b> Margarita, Pepperoni or Buffalo chicken	\$15
<b>Fried Buffalo Cauliflower</b> , Vegan Ranch (vegan)	\$12
<b>Zaatar Soft Pretzel</b> , House Beer Cheese	\$12
<b>Make it a Crab Pretzel</b>	\$22

## Salads

<b>Chesapeake Caesar:</b> Fried oysters (5), preserved egg, parmesan crisps	
house made Caesar	\$24
<b>Traditional Caesar Salad</b> , house made dressing, shaved parmesan and brioche croutons	\$14
<b>House Salad</b> , cucumbers, tomatoes, red onion, carrots, with white balsamic dressing (Vegan)	\$10
<b>Classic Cobb</b> Turkey, bacon, cheddar, hard-boiled egg, avocado, blue cheese, house ranch	\$16
<b>Salad add-ons:</b>	
Grilled Chicken breast	\$6
Grilled Salmon	\$10
Crab Cake	\$22

## Sandwiches, etc. with your choice of side salad or fries

<b>BLT</b> or <b>MLT</b> , that's Bacon or Mushroom, on herbed Focaccia with Cucumber Mayo	\$13
<b>Smash Beef Burger</b> , Lettuce, Tomato, Onion, Brioche Roll	\$16
<b>Maryland Crab Cake Sandwich</b> , Old Bay Fries	\$22
<b>Pit Beef with Giardiniera-our take on this Baltimore classic</b>	\$18
<b>Brined Fried Chicken Sandwich</b> , fries, pickles, comeback sauce	\$14
<b>Fish &amp; Chips</b> , fresh hand-battered East Coast Cod, Remoulade Sauce	\$19
<b>House Made Chicken Tenders</b> , 4 tenders, fries, honey butter toast	\$17

## Plates

<b>6 oz. Flatiron Steak Frites</b> , maître d' butter and house made steak sauce	\$24
<b>14oz NY Strip</b> , House made steak sauce, asparagus and baby carrots, roasted potatoes	\$38
<b>Crab Cake Platter</b> , 2 crab cakes, roasted or fried potato, asparagus and baby carrots	\$42
<b>Miso Old Bay Glazed Rockfish</b> , Soba noodle salad	\$28
<b>Sautéed Chicken Breast</b> , lemon, shallots roasted red potato, grilled asparagus	\$21
<b>Rigatoni</b> with blistered tomato puree, basil, spinach, portobello, vegan parmesan (Vegan)	\$18

## Dessert

<b>Banana Pudding</b> w/ Vanilla Wafers, Whipped Cream	\$7
<b>Raspberry Sorbet</b>	\$7
<b>Cheesecake</b>	\$7
<b>Today's Special Dessert</b>	\$7