LB TAVERN

LB Tavern Menu

LORD BALTIMORE HOTEL BALTIMORE, MARYLAND

Starters and Shareables

MARYLAND CRAB SOUP $12/15
A Lord Baltimore tradition, available by the cup or bowl.

WINGS $16
Choice of Buffalo, Old Bay, or Korean barbecue.

OLD BAY PEEL-AND-EAT SHRIMP | Half $15 | Full $28
Steamed in beer with onion, served with cocktail sauce and charred lemon.

LOADED SIDEWINDERS $13
Crispy potatoes topped with melted Cheddar Jack cheese, mixed peppers, applewood-smoked bacon, and scallions. Served with chive sour cream and a side of gravy.

FLATBREADS $15
Choice of Margherita, pepperoni, or vegan cheese.

CRAB DIP PRETZEL $21
Soft Bavarian pretzel topped with creamy crab dip, melted Cheddar Jack cheese, and a sprinkle of Old Bay.

NASHVILLE HOT HONEY CHICKEN BAO BUN $14
A hot honey chicken tender served in a soft bao bun with pickled vegetable slaw and cucumber aioli.

Salads

CLASSIC CAESAR $14
Crisp romaine hearts tossed with house Caesar dressing, shaved Parmesan, and toasted croutons.

THE BOOKIE $18
Mixed greens topped with julienned meats, olives, mozzarella, red onion, seasoned shrimp, hard-boiled egg, banana peppers, and tomato, with creamy Parmesan dressing.

ADD TO ANY SALAD
Grilled chicken $6 | Salmon $12
Old Bay shrimp $10 | Crab cake $18
Grilled tofu $6

Handhelds

Served with house fries or a side salad

TAVERN BURGER $16
Six-ounce Angus patty grilled to order with lettuce, tomato, red onion, and a pickle spear on a toasted brioche roll.

MARYLAND-STYLE CHICKEN TENDERS $16
Buttermilk-marinated chicken, lightly fried in Old Bay-seasoned flour and served with fries.

FISH AND CHIPS $20
Batter-fried North Atlantic cod served with house remoulade sauce.

Entrees

OVEN-ROASTED CHICKEN $26
Served with its natural juices, roasted red potatoes, and petite green beans.

STEAK FRITES $42
Twelve-ounce New York strip grilled to order, topped with maître d'hôtel butter, and served with fries.

MARYLAND CRAB CAKES $48
Two pan-seared crab cakes with remoulade sauce, roasted potatoes, and haricots verts.

KOREAN BARBECUE SALMON $28
Atlantic salmon with gochujang spice rub and Korean barbecue sauce, served with jasmine rice, sesame petite green beans, and wakame salad.

VEGAN OPTION $21
Substitute grilled tofu for the salmon.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness