

LB TAVERN

Starters & Shareables

Maryland Style Crab Soup (cup/bowl)	\$12/\$15
Chef Alfredo's Chili (cup/bowl), topped with shredded cheese & sour cream	\$10/\$12
Shrimp Cocktail (5) chilled jumbo shrimp, served with cocktail sauce	\$18
Crab Balls (4) mini bites, broiled or fried, served with remoulade sauce and lemon wedge	\$18
Charcuterie Board , 2 local cheeses and 1 sausage; spreads; house crackers	\$18
Classic Maryland Crab Dip , served with pita chips	\$22
Spinach and Artichoke Dip , served with pita chips	\$18
Wings (8) choice of Buffalo, Korean BBQ, Old Bay	\$16
Bar Pie Cheese and Tomato, V / Add Pepperoni	\$14/\$16
Zataar Soft Pretzel , House Beer Cheese	\$12
Loaded Fries ... <i>Think nachos!</i> Pulled Chicken, Salsa verde, Mozzarella, Onion, Tomato, GF	\$14

Salads

Caesar Salad , chopped romaine lettuce, tossed in house made caesar dressing, shaved parmesan cheese, brioche croutons	\$16
House Salad , cucumbers, tomatoes, red onion, carrots, tossed with white balsamic dressing	\$14
Roasted Beet Salad , arugula, goat cheese, pistachios, citrus tossed with white balsamic dressing	\$16
Fresh Mozzarella and heirloom tomato salad, fresh basil, olive oil and balsamic glaze	\$16

Add On: Grilled **Chicken** Breast \$6 Broiled **Salmon** \$10 **Crab** Cake \$18 ½ **Avacado** \$2.25 Extra **Dressing** \$1

Sandwiches, choice of side salad or fries

BLT or MLT , that's Bacon OR Mushroom, on herbed Focaccia with Cucumber Mayo	\$13
Fish & Chips , fresh hand-battered East Coast Cod, Remoulade Sauce	\$19
½ Lb. Angus Beef Burger , Lettuce, Tomato, Onion, Brioche Roll	\$16
Maryland Crab Cake Sandwich, Old Bay Fries, Mango Salsa	\$22

Entrees

Jumbo Crab Cakes (2), broiled or fried, rice pilaf, seasonal vegetables,
house made remoulade \$42

Maryland Rockfish stuffed with crabmeat, herb roasted potatoes, seasonal vegetables,
light lemon beurre blanc \$38

Grilled 12oz Choice NY Strip, whipped potatoes, sautéed green beans \$36

Grilled 7oz Filet Mignon, whipped potatoes, sautéed broccolini, roasted garlic, cayenne
red chilies \$34

Bone-in Pork Chop, sweet potato mash, braised cabbage, hot honey glaze \$32

Vegetarian

Grilled Artichoke Risotto, sautéed spinach, truffle oil drizzle \$18

White Beans, onions, garlic, spicy tomato sauce topped with boursin, fresh basil \$17

Vegan

Pan Seared Tofu Scallops, daikon and carrot slaw, lemon garlic drizzle \$17

Sauteed Brussell Sprouts, olive oil and fresh herbs \$15

Pasta

Chef's Seasonal **Pasta** Special \$16

Desserts

Tiramisu \$6

Crème Brulee \$8

Lemon Meringue \$7

Chocolate Dome \$7

Ask your Server about this week's drafts and cocktail specials!