

# Appetizers



## BUFFALO WINGS

Hot wings coated in the original Brandywine Brewing Company buffalo hot sauce, served with blue cheese dressing and celery sticks. Wings can also be ordered with an asian glaze & thai chili dipping sauce 10



## JAMJOE'S NACHOS

Yellow and blue corn tortillas piled high with melted cheese, lettuce, tomatoes, scallions and jalapenos. Served with our fresh homemade salsa and sour cream 10  
Add crab 6, shrimp 5, shredded chicken 3, buffalo chicken 3, guacamole 3.

## MUSSELS

Fresh, tender mussels simmered in white wine with garlic, scallions and grape tomatoes, finished with a light touch of butter 10.95

## TUNA TATAKE

Fresh seared tuna encrusted in pepper and sesame seeds, served with wakame seaweed salad, soy sauce, pickled ginger and wasabi 12

## CRAB AND ARTICHOKE DIP

Oven baked lump crab meat and artichoke dip, served with warm pita points 12

## CALAMARI

Freshly breaded and fried calamari served with a zesty cilantro aioli dipping sauce 10.25

## FLAT BREAD

House made flatbread topped with figs, goat cheese, caramelized red onion, oven roasted tomatoes and a balsamic drizzle 8.75

## ROASTED RED PEPPER HUMMUS

Red pepper infused hummus served with kalamata olives, cucumbers, pico de gallo, feta cheese and warm pita points 8.75



## HOT SOFT PRETZELS

Warm soft pretzel sticks served with our homemade apple mustard and hot horseradish mustard 7.25

## Soups



CRAB AND CORN CHOWDER 6.75

CHILI 5

CUBAN BLACK BEAN SOUP 4.5

SOUP DU JOUR 4.5

## Salads

## THAI STYLE BEEF OR SHRIMP SALAD

Mixed greens tossed with cilantro, mint, lime, cashews, rice noodles, asian vegetables, and thinly sliced marinated beef or shrimp with a sesame soy vinaigrette 12



## COBB SALAD

Crisp romaine with the classic cobb salad ingredients: hard boiled egg, crumbled bacon, avocado, tomato, grilled chicken and bleu cheese with a lemon vinaigrette 12

*Chef's recommendation: add tender strips of grilled marinated steak for 3.00*

## CAESAR SALAD

Crisp romaine hearts tossed in our classic caesar dressing, served with homemade herbed croutons and fresh shaved parmesan cheese 10  
Add blackened chicken 3

## WARM GOAT CHEESE AND SPINACH SALAD

Warm goat cheese atop baby green spinach, tossed with candied walnuts, sundried cherries and cranberries, red onion and a maple sherry vinaigrette 11

## PROSCIUTTO WRAPPED ARUGULA

Served with toasted walnuts, grape tomatoes, red onion, figs, fresh shaved parmesan cheese and an orange-vanilla vinaigrette 11

## GRILLED SALMON SALAD

Fresh grilled atlantic salmon served on a bed of lettuce with crumbled bacon, blue cheese, tomato and an herbed caper dressing 11.5

*18% gratuity will be added to parties of 6 or more*

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

# Entrées

## NIMAN RANCH PORK CHOP

Roasted thick, juicy pork chop served with a port wine cherry demi glace, mashed sweet potatoes and grilled asparagus 21

## PAN SEARED SEA BASS

Six ounce sea bass filet served with mashed potatoes, asparagus, and a Thai chili and Indonesian kecap manis sauces 19.95

## PAN SEARED SCALLOPS

Plump, tender sea scallops pan seared, served with lobster ravioli, sweet corn and peas in a saffron cream sauce 22.95

## SALMON

Atlantic salmon pan seared and served with a bourbon butter sauce, accompanied by mashed sweet potatoes and sauteed spinach 19.75



## 14 oz. RIBEYE STEAK

A juicy 14 oz. ribeye steak served with onion rings, horseradish mashed potatoes, vegetable du jour and an exotic mushroom demi glace 25

## BRAISED RIBS

Slow roasted Danish baby back ribs dripping in our homemade BBC bourbon based bbq sauce, served with french fries and corn bread

Full Rack 24    Half Rack 16

## PENNE PASTA

Penne pasta tossed with roasted seasonal vegetables, fresh herbs and a sundried tomato cream sauce, topped with aged parmesan cheese 14.95



## MEATLOAF

Homemade meatloaf made with ground sirloin and veal, served with hand breaded onion rings, vegetables, and horseradish mashed potatoes 15.95

## BBC CHICKEN CHESAPEAKE

Two herb crusted, oven roasted chicken breasts, topped with crab imperial, served with roasted potatoes and steamed asparagus 19.95

## PAN SEARED CRAB CAKES

Jumbo lump crab cakes served with a roasted corn salsa and a red bell pepper coulis 22

## PAN SEARED TUNA

Sesame and pepper encrusted yellowfin tuna served with garlic spinach, grilled tomatoes, chili oil and a balsamic soy drizzle 19.95

# Sandwiches

All sandwiches include french fries and a pickle

## ASIAN MEATLOAF SANDWICH

Homemade meatloaf topped with a sweet Thai chili sauce and crispy noodles, served on a brioche roll 9.25



## JUMBO LUMP CRAB CAKE

Maryland jumbo lump crabmeat served with arugula, tomato, and a creole remoulade on a brioche roll 12

## CHICKEN CHEESESTEAK

Served with french fries, lettuce and tomato. Add fried onions, mushrooms or buffalo sauce 9.75

## GRILLED CHICKEN SANDWICH

Grilled chicken breast with bacon, cheddar cheese and herbed ranch served on a brioche roll 10.25

## BBC BURGER

A juicy eight ounce burger topped with bacon, mushrooms, and cheddar cheese, served with lettuce and tomato on a kaiser roll 10.50



## BUFFALO CHICKEN SANDWICH

Tender grilled chicken breast marinated in buffalo sauce, then grilled and coated in more buffalo sauce, served on a soft roll with lettuce, tomato, and bleu cheese dressing 10.25

## CAPRESE SANDWICH

Fresh homemade mozzarella, sliced tomatoes, basil leaf and a pesto aoli on asiago ciabatta bread 8.5  
Add turkey 2

## RUEBEN

Sliced corned beef, sauerkraut, thousand island dressing and melted swiss cheese on rye bread 9.75

## PORTOBELLA SANDWICH

Grilled marinated portabella served with sauteed spinach and garlic, house roasted red peppers, fontina cheese and a tomato spread on an asiago ciabatta bread 8.50

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