



the granary

Soups

Maryland Crab 7. GF

Oyster crackers

Cream of Crab 7.

Old Bay croutons

Half & Half Crab Soup 7.

Maryland crab topped with cream of crab
& Old Bay croutons

French Onion au Gratin 7.

Toasted crouton & Swiss

Starter Salads

House 5. VG / GF

Romaine, red cabbage, tomatoes, cucumbers,
pickled carrots, pickled red onions &
herb citrus vinaigrette or house made honey mustard

Caesar 6.

House made croutons, creamy dressing & parmesan

Wedge 8.

Iceberg, bacon, tomato, pickled red onion,
smoked blue cheese crumbles
& creamy citrus yogurt dressing

Appetizers

Nachos small 9. large 13. VG / GF

add **Cholula chicken 2. add smoked pork 2.**

Queso blend, jalapenos, lettuce,
black bean-corn pico de gallo,
salsa, guacamole & crema

Hot Crab & Artichoke Dip 13.

Grilled pita & hot pretzels

Crispy Fried Calamari 11.

Sriracha aioli

Hot Pretzels 10. VG

Cheese sauce & Golden Monkey mustard

Crab Nachos small 12. large 18. GF

Queso blend, jalapenos, salsa, guacamole,
black bean-corn pico de gallo & crema

Chicken Wings 11.

Choice of sauce: General DA's, BBQ, Buffalo

BBQ Seared Tuna 15. GF

Mango puree, avocado, black bean & corn salad

Sassafras River Fries 10. GF

Old Bay seasoned, 3 cheeses,
bacon & scallions
Add seasoned crabmeat 3.

Homestyle Favorites

Available every Friday night for \$10.

Kids under 12 eat free.

Limit 2 kids per adult.

Bacon Mac & Cheese 13.

3 cheeses & crispy old bay topping

Meatloaf 13.

Smashed red potatoes, green beans & onion gravy

Grilled Pork Chop 13.

Smashed red potatoes, broccoli,
angry orchard gravy & cranberries

Chicken Pot Pie 13.

Carrots, celery, onions, corn, lima beans, potatoes
& puff pastry top

Tacos

Mix & Match - 2 for \$11 or 3 for \$15

Choose flour or corn tortilla **GF**

Red Chile Rubbed Fish GF

Corn & black bean pico de gallo,
guacamole, shredded lettuce & crema

Cholula Chicken GF

Lettuce, guacamole, tomato salsa,
queso blend & crema

San Diego Style Fish

Lightly battered, shredded cabbage,
pico de gallo, queso fresco & crema

Cajun-Lime Shrimp GF

Lettuce, pickled red onions
& poblano-avocado ranch

Jerk Pork GF

Avocado, black bean, corn & mango puree

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Sandwiches

Served with choice of french fries, house salad or caesar salad

\$2 Upcharge for Premium Sides

sweet potato fries, tater tots

Build Your Own Burger 12.

Choice of Beef, Turkey or Veggie

Choice of American, cheddar, provolone, blue cheese, Swiss

Toppings: lettuce, tomato, raw onion, caramelized onions, mushrooms

Premium Toppings 1.

Bacon, guacamole, fried egg, BBQ Pork

Add crab dip 3.

Add mini crab cake 5.

Maryland Crab Cake 17.

Sassafras Mud & lettuce on toasted roll

Grilled Chicken 12.

Bacon, tomato, lettuce, Swiss, horseradish cream & Golden Monkey mustard on soft bun

Beer Battered Fish 11.

Pickles, lettuce & tartar on toasted roll

Smoked Salmon BLT 13.

Lemon-caper cream cheese on griddled rye

Crispy Buffalo Chicken 11.

Lettuce, tomato & blue cheese on toasted roll

Pulled BBQ Pork 11.

Pepper jam, cheddar & onion ring on toasted roll

Entrées

Grilled Atlantic Salmon half 16. full 30. GF

Sweet pea-goat cheese risotto, asparagus spears & yellow pepper coulis

Shrimp Jambalaya half 16. full 30. GF

Traditional preparation with andouille, bell peppers, celery, onions, tomatoes, white rice & scallions

Maryland Crab Cakes half 18. full 32.

Sassafras Mud, sweet potato waffle fries, corn & lima bean succotash

Beer Battered Fish & Chips 18.

Coleslaw, french fries, malt vinegar & tartar sauce

Sweet & Sour Glazed Ahi Tuna half 18. full 32.

Sesame edamame rice & wasabi dressed greens

Grilled 10 oz Bistro Steak 26. GF

Smashed potatoes, green beans & onion gravy

Entrée Salads

Choose Your Protein Topper:

- * Char Grilled Burger 13. * Grilled Chicken 14.
- * Grilled Salmon 15. * Crab Cake 18.
- * Grilled Steak 17. * Crispy Fried Shrimp 17.
- * Grilled Shrimp 17. * Veggie Burger 14.
- * Grilled Mahi Mahi 16. * Grilled Tuna 16.

Choose Your Theme:

No topper 11.

Southwestern GF/ VG

Romaine, black bean-corn pico de gallo, avocado, grape tomatoes, cheddar jack, crispy tortilla strips & honey-chipotle dressing

Harvest VG

Spring mix, apples, dried cranberries, candied walnuts, mandarin oranges, blue cheese & mixed berry dressing

Garden GF / VG

Romaine, red cabbage, tomatoes, cucumbers, pickled carrots, pickled red onions & herb citrus vinaigrette or honey mustard

Italian

Romaine, kalamata olives, tomatoes, crispy prosciutto, toasted pinenuts, smoked blue cheese & balsamic dressing

Caesar

Romaine, house made croutons, creamy dressing & parmesan

VG=vegetarian

GF=gluten free

Please inform your server of any food allergies.

Fried Shrimp Platter 23.

Coleslaw, french fries & cocktail sauce

Chicken Parmesan 20.

Panko breaded chicken breast topped with marinara & mozzarella with garlic cream fettuccine & garlic croustade

Grilled Marinated Chicken & Crab Cake 26.

Old bay roasted potatoes, buttered green beans & Sassafras Mud

Mushroom Ravioli 28.

Crab meat, asparagus, sun-dried tomato, garlic cream & garlic croustade

Pan Seared Mahi Mahi 24.

Bacon-horseradish roasted potatoes, asparagus & Golden Monkey mustard sauce

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