LUNCH

SHAREABLES

MAGGIE'S CRAB DIP
baked crab | cheese | Old Bay |
French baguette | 19

ASSORTED DINNER ROLLS
French & pumpernickel dinner rolls |
black truffle butter | 7

STEAK TARTARE*
hand-cut beef tenderloin | shalllots |
cornichons | black garlic aioli |
crispy onions | pomme rösti | 20

CRISPY BRUSSELS SPROUTS
pomegranate glaze | parmesan | 12

CRISPY WINGS
choice of: Buffalo, Korean BBQ
(contains peanuts), Honey-Old Bay,
Old Bay, or BBQ | 17

DON'S GRILLED OYSTERS
cajun - parmesan butter | chives | lemon |
toasted baguette | 20

WHIPPED RICOTTA
caramelized cremini & shiitake mushrooms |
sherry reduction | garlic crostini | 18

BRAISED SHORTRIB NACHOS
braised beef shortrib | chipotle cheese sauce |
pico de gallo | tortilla chips | scallions | 16

SWEET & SPICY SHRIMP
fried shrimp | honey sriracha sauce |
crispy wonton | sesame seeds | 17

BRAISED BACON & ONION FLATBREAD
bacon lardons | sweet onions |
black pepper mornay sauce | chives | 16

OYSTERS ON THE HALF SHELL*
mignonette | cocktail sauce | horseradish |
lemon | half 15 | full 28

TUNA TARTARE TOSTADAS*
soy & lime marinated tuna | avocado mousse |
pickled Fresno chilis | citrus fish roe |
crispy corn tortillas | 20

SALADS

add to any salad: 6oz chicken breast +9 | 7oz top sirloin steak +24 | 6oz shrimp +12 | 6oz salmon +16 | 5oz crab cake +22

CAESAR*
romaine lettuce | parmesan cheese |
garlic - croutons | 14

FALL MARKET SALAD
apple | fennel | spinach | radicchio | arugula |
buttternut squash | toasted pumpkin seeds |
apple cider vinaigrette | ricotta salata | 15

BEET SALAD
roasted beets | house greens | Honeycrisp apples |
pistachios | brûléed goat cheese |
citrus vinaigrette | 15

TUNA NICOISE*
med rare seared yellowfin tuna | fingerling potatoes |
green beans | cherry tomatoes | Kalamata olives |
hard-boiled egg | spinach |
grain mustard vinaigrette | 28

GRILLED CHICKEN COBB SALAD
romaine hearts | hard-boiled egg | bacon |
cherry tomatoes | avocado | crumbled bleu cheese |
red onions | green goddess dressing | 24

SOUPS

FRENCH ONION SOUP
croutons | Swiss & provolone cheese | chives | 10

CHICKEN & SAUSAGE GUMBO
Carolina Gold rice | scallions | 15

ROASTED BUTTERNUT SQUASH SOUP
toasted pumpkin seeds | maple mascarpone
cream | 12



Vegetarian Gluten-free

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

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happy hour offerings
and more!

LUNCH

ENTREES

Maryland Style Crab Cake
coleslaw | French fries | remoulade sauce | lemon | single crab cake 30 | double crab cake 48

Maine Lobster Roll
served cold | mayonnaise | shallots | tarragon | lemon | Aleppo pepper | buttered top split bun | French fries | 36

6 oz Pan Roasted Salmon*
whipped Yukon Gold potatoes | sautéed green beans | lemon caper butter sauce | 26

The Turn House Burger*
7 oz burger patty | cheddar cheese | bacon | caramelized onions | signature sauce | French fries | brioche bun | 21

Seafood Omelette
lump crab | butter poached shrimp | whipped ricotta | chives | roasted potatoes | small greens | 23

Chicken & Waffles
crispy chicken breast | waffle | spiced maple syrup | TH home fries | berries | 23

Steak Frites*
7oz Picanha steak | truffle-parmesan fries | shallot-dijon cream sauce | small greens | 36

Chicken Pot Pie
confit chicken thigh | carrots | celery | onions | brussels sprouts | bechamel sauce | crispy pie crust | 24

Bistro Chicken Breast
8oz chicken breast | whipped Yukon Gold potatoes | grilled broccolini | dijon mustard sauce | 26

Fish & Chips
Yuengling beer batter | malt vinegar fries | coleslaw | remoulade | 22

Fried Catfish Sandwich
remoulade | bread & butter pickles | tomato | red onion | toasted hoagie roll | French fries | 20

SIDES

Truffle-Parmesan Fries
garlic | parmesan aioli | 10

House Salad
house mixed greens | pickled red onions | cucumbers | tomatoes | citrus vinaigrette | 7

Green Beans Almondine
shallots | garlic | toasted almonds | 8

Caesar Salad*
parmesan cheese | garlic croutons | 8

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⁎Please Note: Parties of six or more are subject to a 20% automatic service charge.

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