

STARTERS

CRISPY CHICKEN WINGS	12
Sweet & Hot Buffalo Hot Chesapeake BBQ Old Bay	
GARLIC PARMESAN SHRIMP	11
Crispy Shrimp	
TUNA POKE Bowl	12
Cucumber Avocado Mixed Greens Carrots Rice Soy Vinaigrette	
MD CRAB DIP	12
Pretzel Sticks	
QUESADILLA CHICKEN OR STEAK	11
Peppers Onions Jalapenos Salsa Sour Cream	
PEPPERONI FLATBREAD	12
Marinara Mozzarella Pepperoni	
THREE CHEESE FLATBREAD	12
Marinara Parmesan Mozzarella Provolone	
TRIPLE HOG FLATBREAD	14
BBQ Pulled Pork Sausage Bacon Cheddar	
BUFFALO CHICKEN FLATBREAD	14
Herb Oil Hot Sauce Mozzarella Grilled Chicken Red Onion Blue Cheese Crumbles	

SOUPS & SALADS

H & V CHILI	6
Cheddar Cheese Onions	
MD CRAB SOUP Cup 5 Bowl 7	
SOUP OF THE DAY Cup 4 Bowl 5	
CAESAR SMALL 6 LARGE 10	
Romaine Parmesan Croutons	
FALL SALAD	11
Mixed Greens Sweet Potatoes Apples Cucumbers Dried Cranberries Feta	
SPINACH SALAD	10
Candied Walnuts Blue Cheese Crumbles Apples Carrots	
MD SURF AND TURF	20
Romaine Tomatoes Cheddar Grilled Shrimp Steak Jumbo Lump Crab Crispy Onions	

SANDWICHES

served with chips

CRAB CAKE SANDWICH	16
Brioche Bun Lettuce Tomato Pickle	
FRIED FISH SANDWICH	12
Cajun Remoulade Brioche Bun	
PRIME RIB CHEESESTEAK	14
Caramelized Onions Provolone Milano Roll	
STEAK OR PORK TACOS	13
Lettuce Pico De Gallo Chipotle Aioli	
MONTGOMERY BURGER	11
Short Rib & Brisket Grind Lettuce Tomato Onion	
FAIRWAY BURGER	12
Lettuce Tomato Onion Pickle	

ENTREES

Choice of Side | Vegetable of the Day | Caesar or House Salad

BLACKENED SALMON	24
Roasted Corn & Black Bean Salsa	
KOBE MEATLOAF	18
H & V Gravy	
MD CRAB CAKE SINGLE 20 DOUBLE 33	
SEARED FILET	25
Garlic Onions Steak Sauce	
VEGETABLE MISO SOUP	12
Carrots Onions Celery Corn Green Beans Rice	
CHICKEN BACON MAC & CHEESE	16
Chicken Bacon Grape Tomatoes	

KIDS

CHICKEN TENDERS 6.00

MAC AND CHEESE 6.00

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



BEER

BLUE MOON 4.50	FAT TIRE 5.00	SAMS ADAM SEASONAL 6.00
COORS LIGHT 4.10	SEVEN LOCKS BROWN ALE 6.00	PACIFICO 6.00
WAREDACA BEECHER 6.00	STELLA 6.00	WAREDACA CAMPTOBER 6.00

COCKTAILS

CLASSIC GIN & TONIC Tanqueray Gin Tonic Fresh Lime Juice 7.00	ORANGE CRUSH Svedka Vodka Orange Juice Triple Sec Sierra Mist 9.00	JALAPENO MARGARITA Jose Cuervo Jalapenos Sour Mix Orange Juice Sprite 10
FESCUE RESCUE Jameson Lemonade Ginger Ale 9.00	WINTER CHOCOLATE Hot Chocolate Stoli Salted Karamel Vodka Whipped Cream 10.00	TRANSFUSION Svedka Vodka Grape Juice Ginger Ale 9.00
	TITOS MOSCOW MULE Titos Vodka Ginger Beer Fresh Lime Juice 10.00	

WINE

REDS	WHITES	OTHERS
CANYON ROAD Cabernet Sauvignon 7.17 24.60	CANYON ROAD Chardonnay 7.17 24.60	JOSH 13.00 39.00
CANYON ROAD Merlot 7.17 24.60	CANYON ROAD Pinot Grigio 7.17 24.60	LA MARCA 9.00 25.50
CANYON ROAD Pinot Noir 7.17 24.60	CANYON ROAD Sauvignon Blanc 7.17 24.60	WHISPERING ANGEL 13.00 39.00
		RAVAGE 8.00 30.00