HOMETOWN
GRILL & BAR

Shareables

Crispy Calamari Fritto Misto 16
artichoke hearts, zucchini, romesco sauce, citrus aioli, crushed herbs

Firecracker Shrimp 15.5
jumbo shrimp, collard green coleslaw, thai chili glaze, miso yum yum sauce, sesame, togarashi

Crispy St. Louis Pork Ribs 14
hoisin bbq, cilantro, lime, crushed peanuts

Ahi Tuna Poke Tostada 15
avocado, Baltimore works sauce, cajun aioli, cilantro, crispy corn tortilla

Sticky Kung Pao Cauliflower | V. 14
thai chili, scallions, crushed peanut + hoisin remoulade

Skillet Cornbread | V. 7
whipped honey butter, apricot jam

Wings

Buffalo Supreme 16
pickled celery, aged blue cheese, buffalo sauce, blue cheese dressing

Korean Glaze 16
V.A roasted peanuts, togarashi, sesame, kimchi ranch

Caribbean Jerk 16
pickled chilis, scallions, pineapple mustard

Sides

Hand Cut Fries 6

Baby Green Salad 6
tomato, cucumber, feta

Herbed Jasmine Rice 5
garlic butter, crushed herbs

Truffle Fries 7
parmesan, crushed herbs

Sweet Potato Fries 7
blue cheese aioli

Salads

Artisan Greens | V. 10
marinated tomatoes, feta, english cucumber, pickled onions, sunflower seeds, green goddess dressing

Goat Cheese + Arugula | V. 12
warm pecan crusted goat cheese fritters, roasted zucchini + red peppers, kalamata olives, crispy onions, balsamic + black pepper vinaigrette

Cobb 14
avocado, marinated cherry tomatoes , grilled corn, point reyes cheese, corn bread croutons, applewood bacon, egg, little gem lettuces, cracked pepper + buttermilk vinaigrette

Southwestern BBQ Chicken 19
buttermilk fried chicken breast, grilled corn, pinto beans, marinated tomatoes, cheddar, crispy onions, romaine, honey mustard dressing, bbq sauce

Roasted Salmon + Strawberry 21
atlantic salmon, spiced pecans, goat cheese, cucumber, spring greens, citrus + poppy seed vinaigrette

Add Grilled or Fried Chicken 7, Salmon 10, Shrimp 8, Beef Tenderloin* 12*

Bowls

Kung Pao Salmon + Rice Bowl* 21
farm raised salmon, charred brussel sprouts, wild mushrooms, peanut vinaigrette, sesame, cilantro, sprouts, coconut + ginger rice, miso yum yum sauce
sub cauliflower to make it | V

Carne Asada + Rice Bowl* 22
creole marinated beef tenderloin, sweet onions, peppers, avocado, street corn relish, cotija cheese, baja sauce, hot sauce, braised pinto beans, herbed jasmine rice, flour tortillas

Fajita Chicken Burrito + Rice Bowl 19
blackened chicken breast, avocado, street corn relish, pickled chilis, cotija cheese, baja sauce, herbed jasmine rice, braised pinto beans, flour tortillas

Sandwiches

Double Decker Cheeseburger* 16
VA beef, sharp cheddar, ripe tomato, iceberg, B&B pickles, dijonnaise, brioche, hand cut fries

Crispy Hot Honey Chicken 15
chicken thighs, kimchi ranch, collard green coleslaw, potato roll, hand cut fries

Cuban 15
pulled pork, black forest ham, swiss cheese, whole grain mustard aioli, B&B pickles, ciabatta bread, hand cut fries

Short Rib Grilled Cheese 16.5
hoisin bbq, horseradish crema, pickled onions, provolone, ciabatta bread, hand cut fries

Crispy Icelandic Cod 15
green tomato tartar sauce, B&B pickles, collard green coleslaw, potato bun, hand cut fries

Cajun Salmon B.L.T. 18
bacon, pickled onions, collard green coleslaw, cajun aioli, brioche bun, hand cut fries

Mains

Blackened Atlantic Salmon* 27
farm raised, tomato + feta orzo pasta, local asparagus, tzatziki sauce, pineapple + mint chutney, citrus glaze

Pan Seared Chesapeake Bay Rockfish . . 28.5
sweet corn + basil risotto, lemon butter, avocado + heirloom tomato relish

Pasta Carbonara 22
parmesan reggiano cream, bacon, chicken, wild mushrooms, spring peas, farfalle pasta

Center Cut Sirloin* 32
8oz CAB cut, crispy torn yukon potatoes, collard green coleslaw, cowboy butter, port wine demi-glace

Prepared by Executive Chef Scott Perry & Team

Parties of 6 or more are subject to an 18% gratuity fee
*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions