



Salads

All salads served either as a side or a full entrée

Add Chicken 3 4 Shrimp 7.25 5 oz Ahi Tuna 7.50 8 oz Salmon 11.95

Pear Gorgonzola 5.50 / 9.95

Mesculin spring mix tossed with apple champagne vinaigrette and garnished with sliced pears, golden raisins, tomato, toasted walnuts and gorgonzola cheese

Mediterranean 5.50 / 9.95

Fresh mixed greens tossed with balsamic vinaigrette and garnished with roasted peppers, sun dried tomatoes, artichoke hearts, kalamata olives, roasted eggplant and feta cheese

Caesar 4.50 / 8.95

Romaine lettuce tossed with a creamy Caesar dressing and garnished with shredded Parmesan cheese and garlic croutons

Artisan Pizzas and Flatbreads

Your Choice of hand tossed 12 inch pizza or grilled flatbread, both made with our homemade signature herb dough.

White 11.95/Pizza 7.50/Flatbread

Brushed with roasted garlic oil and topped with provolone, mozzarella, Parmesan and feta cheeses, roasted garlic cloves, tomato and spinach

Traditional Italian 12.95/Pizza 7.95/Flatbread

Topped with homemade marinara Italian cheeses, Local Deer Meadow Farm Italian sausage, pepperoni and roasted mushrooms

Chicken Saltimbocca 13.50/Pizza 8.50/Flatbread

Brushed with roasted garlic oil and topped with a blend of Italian cheeses, grilled chicken, spinach, sun dried tomatoes, Proscuitto ham and fresh sage

Hippie Dip 11.50/Pizza 7.50/Flatbread

Topped with Mozzarella, goat cheese, roasted red peppers, onions, tomato, and olive tapenade, served with roasted red pepper hummus on the side for dipping

Margarita 11.95/Pizza 7.50/Flatbread

Our fresh dough grilled and brushed with basil pesto and topped with fresh mozzarella, local tomatoes

Mediterranean 12.50/Pizza 7.75/Flatbread

Topped with marinara sauce, Italian cheeses, artichokes, olives, spinach, red onion, and sun dried tomatoes

Small Plates

Cheese Plate Market Price

Chef selection of domestic and imported cheeses, served with Pommery mustard, mango chutney and crackers

Spring Rolls 8.50

Chicken breast and baby shrimp stir fried with Asian vegetables, wrapped in an egg roll skin and fried golden brown, served with ginger soy sauce and hot chili sauce

Pepper Encrusted Tuna 10.50

Fresh Ahi grade tuna encrusted with black peppercorns, seared and served with wasabi aioli and sweet chili sauce

Mussels Grand-Mere 9.95

Prince Edward Island mussels sautéed with DuClaw Black Lightning Beer, bacon and cream served with grilled French bread

Hummus and Pita 5.95

Fresh made red pepper hummus served with grilled pita bread and carrots

Crab Pretzel 10.25

Fresh baked pretzel smothered in our creamy blend of cheeses and sweet crab meat

Ratatouille 7.95

A Laurrapin twist on a classic dish. Thin sliced eggplant, yellow squash, zucchini, and red peppers drizzled with extra virgin olive oil, and baked and served with a dollop of softened goat cheese

Crab and Crawfish Cake 12.95

A Louisiana twist on a Maryland classic, lump crab and crawfish cake broiled and served with a tomato Andouille cream sauce

Sweet Potato Fries 4.75

Louisiana sweet potatoes fried and served with a curry mayonnaise

Pommes Frites 3.50

Idaho potatoes fried golden brown, tossed with Parmesan herb salt and served with jalapeño ketchup

Lafayette Mac n Cheese 7.95

Baked in a rich cheddar cheese sauce made from Havre de Grace's own Keyes's Creamery cheddar tossed with Deer Meadow Farm smoked ham, local tomatoes and sautéed onions, topped with bread crumbs and baked golden brown

Sliders

*Any combination, \$4 each, 2 for \$7.50 or 3 for \$10
Served on a brioche slider roll unless otherwise specified*

Chicken Salad

Made with hormone free naturally raised chickens, tossed with mayonnaise, celery, golden raisins and tarragon, served with lettuce and tomato

Blackened Tuna

Served with mixed greens, tomato and lemon chive aioli

Level Burger

Local level beef topped with Keyes Creamery cheddar and served with tomato, pickle and mustard

Crab and Crawfish Cake

Our signature Crab and Crawfish Cake served with a spicy remoulade sauce

Harford County Dip

Level Farm roast beef topped with Keyes Creamery cheddar and served with DuClaw beer au jus

Italian Sausage

Local Deer Meadow Farm Italian sausage served with peppers and onion with Dijon mustard on French bread