

THE DISH & DRAM

Lunch Dish List

Seasonal Soup

Chef's Selection *MP*
cup or bowl

Small Plates

Fried Calamari 12
jalapeños, old bay aioli, lemon wedge

Fried Oysters 15
house tartar sauce, chow chow

Sandwiches

All sandwiches include a choice of house salad, cole slaw, or french fries.

Blackened Fish Sandwich 18
avocado, trinity sauce, arugula, tomato, brioche bun

The Dram Grilled Cheese 13
cheddar, bacon jam, jalapeño cheddar bread

House Falafel Burger 14
tzatziki, arugula, tomato, brioche bun

Angus Beef Cheeseburger 17
choice of cheese, lettuce, tomato, red onion, pickles, special sauce on a brioche bun

Smoked Brisket Sandwich 14
cheddar, bbq sauce, pickled jalapeños, grilled challah

Chicken, Bacon & Cheddar 16
cheddar, bacon, lettuce, tomato, red onion, pickles special sauce on a brioche bun

Steak & Cheddar 15
teres major, grilled onions, lettuce, tomato, cheddar mayonnaise, toasted sub roll

Add to any sandwich:
pickled jalapenos, old bay aioli, malt vinegar aioli .50
sautéed mushrooms, caramelized onions, local goat cheese, blue cheese, fried egg 1.5
applewood smoked bacon 2

Salads

add to any salad
organic chicken breast +7, grilled steak +10
grilled norwegian salmon +9, grilled shrimp +9
house made falafel +6,
make entree size for +\$3

Caesar Salad 9
romaine, parmigiano reggiano rustic croutons, classic dressing

Roasted Beet Salad 10
spinach, arugula, goat cheese, fennel apple cider vinaigrette

Dish & Dram Classics

Select Two or Three 10.5, 14.5
cup of soup, caesar salad, house salad, half sandwich of the day enjoy a full sandwich +3

Seasonal Omelette *MP*
house salad, substitute egg whites +3

Shrimp Al Ajillo 15
sautéed shrimp & local tomatoes in a garlic white wine butter sauce, grilled baguette

Fish Tacos 16
pico de gallo, scallion crema, pickled jalapeños, cole slaw

Moules Frites 19
PEI mussels steamed w white wine butter sauce garlic, onion & housemade chorizo, grilled baguette

Fish & Chips 21
icelandic cod, coleslaw, chow chow, french fries, tartar sauce

Daily Specials Menu

Delicious Additions
fresh & seasonal dishes from the chef

Chef's Sides

French Fries 5
tossed in old bay salt & fresh herbs

House Salad 5
garnished w shaved carrots and radishes

Mashed Potatoes 5
creamy & garlicky

Green Beans 6
sautéed shallots & leeks

Cole Slaw 5
our rendition of a classic made w sour cream & rice wine vinegar

Garlic Spinach 6
sautéed w garlic & olive oil

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity will be added automatically to parties of 8 and larger. We are happy to split checks evenly between up to 6 cards.

The Wine List

Red

Equoia 11/16/39

Pinot Noir, Monterey, CA

Blackberry Patch 13.5/20/49

Cabernet Sauvignon, AU

Las Lajas 8/12/30

Malbec, La Rioja, AR

Altos de Aranda 13/19/48

Tempranillo Crianza, ES

Ridgeback 10/15/36

Cabernet Sauvignon, SA

Subsoil 15/22/56

Red Blend, WA

White

Mokoroa 13/19/46

Sauvignon Blanc, NZ

Bouchon 10/15/37

Chardonnay, Dunnigan Hills, CA

Frisk 9/13/34

Prickly Riesling, AU

Cielo 9/13/34

Pinot Grigio, IT

Montecappone 12.5/18/46

Verdicchio, IT

Rose

Ali 10/15/37

Toscana, IT

Love Drunk 15/22/56

Willamette Valley, OR

Jolie Folle 12/17/54

Provence, FR

Sparkling

Poggio Costa 11/16/39

Brut Rose, FR

Figo 10/15/37

Prosecco, IT

The Dram's Featured Drams

Basil Hayden Dark Rye

15 for 2oz 8 or 1oz

McClintock Gardner's Gin

14 for 2oz 7.5 for 1oz

Heaven's Door Tennessee Bourbon

16 for 2oz 8.5 for 1oz

Green Spot Single Pot Irish Whisky

16 for 2oz 8.5 or 1oz

THE DISH & DRAM

Classic Cocktails

Hometown Sazerac 12.5

sagamore rye, absinth, peychaud's bitters

Stoneybrook Sidecar 11

larceny, cointreau, lemon juice, sugar rim

The Negroni 14

bluecoat, carpano antica, campari, orange twist

Brown Sugar Old Fashioned 12

elijah craig small batch, brown sugar, angostura bitters

The Dram List

BOURBON

Angel's Envy 'Port Finish'	13	Jefferson's 'Ocean Cask Strength'	16.5
Basil Hayden's	12	Jim Beam	8
Bib & Tucker '6 years'	13.5	Larceny	8
Booker's	18.5	Maker's Mark	9
Buffalo Trace	8	Noah's Mill	14.5
J. E. Pepper 1776	11	Ragged Branch	14
Elijah Craig 'Small Batch'	9	Wild Turkey 'Rare Breed'	12.5
Hillrock 'Solera Aged'	20	Woodford Reserve 'Double Oak'	16.5
Jefferson's Reserve	14	Woodford Reserve	10.5

RYE WHISKEY

Whistle Pig 'Piggyback Rye'	15	Redwood Empire 'Emerald Giant'	13.5
Bulleit Rye	9	Woodford Reserve Rye	10.5
Catoctin Creek 'Roundstone Rye'	13	Russel's Reserve Rye	11
High West 'Double Rye'	10.5	Sagamore Rye	11
Hudson 'Do The Rye Thing'	11	Sagamore 'Double Oak'	13.5
Hill Rock 'Double Cask Rye'	20	Willett '4 Year Rye'	14.5
Knob Creek Rye	10.5		

WHISKEY

Bushmill's	9	Jack Daniels	10
Green Spot	14	Nikka Coffey	8
Jack Daniel's	9	Power's	11
Jameson	9	RedBreast '12 years'	11

SCOTCH WHISKEY

Ardbeg '10 years'	14	The Glenlivet '12 years'	13
Auchentoshan '12 years'	12	Johnnie Walker 'Black Label'	13
The Balvenie '12 years'	16	Laphroaig '10 years'	13.5
Bruichladdich	15.5	The Macallan '12 years Sherry Cask'	18.5
Glenfiddich '14 years'	14.5	Monkey Shoulder	10
Glenfiddich 'Fire and Cane'	13.5	Oban '14 years'	19.5