

BREAKFAST PROVISIONS

SMOKED SALMON BAGEL \$14

smoked salmon spread | cucumbers | dill |
yogurt | red onion | arugula |

2 EGG OVER EASY \$15

bacon | toast

FORAGERS OMELETTE \$15

spinach | mushroom | cheddar |
breakfast potatoes

B3; @ B7D6G ~

SMOKED SALMON ERBANANAS | _ kWe dg_ n
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TdaLZMg` | tomato | mayo | potatoes

AVOCADO TOAST \$14

egg | tomato | green tahini | red onion

FRUIT PLATE \$12

seasonal fresh fruit

INDIVIDUAL ASSORTED MUFFINS \$4

BREAKFAST BREADS \$4

YOGURT PARFAIT \$6

KIND BARS \$4

INDIVIDUAL YOGURTS \$5

JUICE \$4

ORANGE

APPLE

CRANBERRY

GRAPEFRUIT

NAKED JUICES \$7

PROTEIN ZONE

GREEN MACHINE

STRAWBERRY BANANA

LOCAL SWINGS COFFEE \$4

SPECIALTY DRINKS

SINGLE ESPRESSO \$5

DOUBLE ESPRESSO \$7

CAPPUCINO \$6

LATTE \$6

AMERICANO \$6

ICED COFFEE \$5

MOCHA \$6

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

Before placing your order, please inform your server if a person in your party has a food allergy.

An automatic 18% gratuity will be added to all parties of 6 or more.

BRUNCH PROVISIONS

OPTION 1 - \$40 per person

includes choice of entree

&

bottomless mimosas

(1.5 hour time limit)

OPTION 2 - A La Carte

\$11 per mimosa

(1.5 hour time limit)

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AVOCADO TOAST \$14

egg | tomato | green tahini | red onion

FORAGERS OMELETTE \$15

spinach | mushroom | cheddar |
breakfast potatoes

PAIN PERDU \$15

french toast | pecans | myers rum | bananas |
lemon butter | 100% vermont maple syrup

PIZZA \$14

two pepperoni | side caesar

16" REGULAR PIZZA \$15

(.75 per topping)

MEATS

pepperoni | prosciutto | bacon | italian sausage |
ground beef

VEGGIES

onions | mushrooms | broccoli | tomatoes |
banana peppers | black olives | artichoke

BIG MIC \$15

8oz certified angus beef patty | american cheese |
caramelized onions | special sauce | brioche bun |
crispy fries

CHICKY TENDY CAESAR SALAD \$16

romaine hearts | croutons | parmesan | caesar

AUTUMN WEDGE SALAD \$13

iceberg | blue cheese | tomato | bacon |
peppitas | craisins

FRIED CHICKEN SANDWICH \$15

shaved lettuce | spicy aioli | pickles | crispy fries

STEAK TACOS \$18

chili rubbed skirt steak | red onion | cilantro |
salsa verde | lime

CREAMY PESTO PASTA \$19

chicken | tomato | parmesan | pine nut

TOSSED \$16

choose a protein

chicken tenders | wings | fried shrimp

choose a sauce

bbq | capital city mambo | sweet thai chili |
buffalo | hot honey | lemon pepper | spicy truffle
honey | garlic parmesan

SUBMARINES \$7.50

Eggplant Parmesan

Meatball Parmesan

Chicken Parmesan

BEVERAGES

APPLE JUICE | ORANGE JUICE |
CRANBERRY | PINEAPPLE

LOCAL SWINGS COFFEE

SPECIALTY DRINKS

SINGLE ESPRESSO \$5

DOUBLE ESPRESSO \$7

CAPPUCINO \$6

LATTE \$6

AMERICANO \$6

ICED COFFEE \$5

MOCHA \$6

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LUNCH BOMBERS

SIGNATURE PIZZAS \$24

THE MEATS

pepperoni | italian sausage | prosciutto

"I DON'T EAT MEAT" PIE

mushroom | onion | black olives | tomato

SIGMA PI

pepperoni | black olives | banana peppers | onion | tomato | feta

BBQ CHICKEN PIE

gouda | chicken | onion | cilantro | bbq sauce

BACON RANCH CHEESEBURGER JOINT

beef | bacon | mozz | cheddar | onion | pickle | kenny's fire ranch

BUILD YOUR OWN

☞ \$3 SLICE

16" REGULAR PIZZA \$16

.75 per topping

MEATS

Pepperoni | Prosciutto | Bacon | Italian Sausage | Ground Beef

VEGGIES

*Onions | Mushrooms | Broccoli | Tomatoes | Banana Peppers |
Black Olives | Artichoke*

CRISPIES

DISTRICT WINGS & HOUSE CUT FRIES \$16

buffalo | house bbq | mambo | naked

SUBMARINES \$7.50

Eggplant Parmesan

Meatball Parmesan

Chicken Parmesan

TO-GO-SIDES

Small Caesar Salad \$5

Side Crispy Fries \$3

DESSERTS \$10

CHEESECAKE

macerated berries | citrus chantilly

BERRY SHORTCAKE

ICE CREAM

see servers for flavors

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An automatic 20% gratuity will be added to all parties of 6 or more.

DINNER BOMBERS

STARTERS

CHARCUTERIE BOARD \$19

prosciutto | soppressata | english cheddar | brie |
supreme crackers | whole grain mustard

CAESAR SALAD \$12

romaine | croutons | parmesan | caesar

AUTUMN WEDGE SALAD \$13

iceberg | blue cheese | tomato |
bacon pumpkin seeds | pomegranate seeds

TOSSED \$16

choose a protein

chicken tenders | wings | fried shrimp

choose a sauce

bbq | capital city mambo | sweet thai chili
| buffalo | hot honey | lemon pepper |
spicy truffle honey | garlic parmesan

CENTRAL PIZZA STATION

(pizza slices available for lunch & to-go only)

SIGNATURE PIZZAS \$24

THE MEATS

pepperoni | italian sausage | prosciutto

"I DON'T EAT MEAT" PIE

mushroom | onion | black olives | tomato

SIGMA PI

pepperoni | black olives | banana peppers | onion | tomato | feta

BBQ CHICKEN PIE

gouda | chicken | onion | cilantro | bbq sauce

BACON RANCH CHEESEBURGER JOINT

beef | bacon | mozz | cheddar | onion | pickle | kenny's fire ranch

BUILD YOUR OWN & \$3 SLICES

16" REGULAR PIZZA \$16

.75 per topping

MEATS

Pepperoni | Prosciutto | Bacon | Italian Sausage |
Ground Beef

VEGGIES

Onions | Mushrooms | Broccoli | Tomatoes |
Banana Peppers | Black Olives | Artichoke

HAND HELDS

THE BIG MIC \$15

8oz certified angus beef patty
american cheese | caramelized onions | special sauce |
bacon | brioche bun | crispy fries

FRIED CHICKEN SANDWICH \$15

shaved lettuce | spicy aioli | pickles | crispy fries

STEAK TACOS \$18

chili rubbed skirt steak | onions | cilantro |
salsa verde | lime

ENTREES

CREAMY PESTO PASTA \$19

chicken | tomato | parmesan | pine nut

SHORT RIB \$28

sautéed arugula | honey garlic glaze | mac & cheese

SEARED SALMON \$23

spicy shrimp risotto | tomato | red onion

CHICKEN OR SHRIMP PASTA \$19

smoked gouda sauce | roasted peppers | red
onion | tomato | broccoli

SPAGHETTI BOLEGNESE \$25

short rib | italian sausage | tomato sauce

DESSERTS \$10

CHEESECAKE

berries

BERRY SHORTCAKE

macerated berries | citrus chantilly

ICE CREAM

see server for flavors

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CRAFT COCKTAILS \$15

Soothe

Absolute vodka, ginger-turmeric cordial, fresh pineapple and lemon juice

Pirate Jenny

Habanero mi campo blanco tequila, linie aquavit, grand marnier, fresh carrot & lime juices.

Doctors Orders

Cotton & Reed mellow gold rum, lairds bonded apple brandy, fresh golden delicious apple & lime juice, honey, cinnamon

Crowded Hours

Plymouth gin, giffard pamplemousse, lillet blanc, verjus

Windfall

Rittenhouse rye whiskey, St. germain, suze, fresh pineapple & lemon juices, seltzer

Refresh

Barsol pisco, dolin blanc vermouth, basil-mint cordial, fresh lime juice

Hip Hop for Hope

Elijah Craig bourbon, famous grouse scotch, birch infused maple syrup

Arabesque

Beefeater gin, herbal-tea infused lillet rose, house made grenadine, orgeat, fresh lemon juice, sparkling wine (contains nuts)

Eastern Branch

Flor de Cana rum, fresh lemon juice, ginger syrup, crème de peche, ipa beer

Seasonal Featured Frozen Cocktail

Dusty Bottles

Lion Tamer | Cabernet Sauvignon | 2016 \$120

Crogonolo | Super Tuscan | 2015 \$120

Symmetry | Alexander Valley | 2015 \$160

Benton-Lane | Pinot Noir | Willamette | 2014 \$80

Jordan | Cabernet Sauvignon | Alexander Valley \$180

Magna Carta | Proprietary Blend | 2014 \$210

Provenance | Cabernet Sauvignon | 2015 \$140

WesMar | Pinot Noir | Sonoma County | 2014 \$120

Double Diamond | Cabernet Sauvignon | \$200

Artistry | Cabernet Sauvignon | Napa Valley \$120

Zironda | Amarone | Valpolicella \$200

Brothers | Cabernet Sauvignon | Alexander | \$210

DRAFT CITY \$7

Vienna Lager | Devils Backbone | VA

Belgian Lager | Stella Artois | BE

IPA | Goose Island | Chicago | IL

München On Hops | Devils Backbone | VA

CRAFT BEER \$8

Coconot Hiwa | Porter | Maui Brewing Company | HI

Foxy Red | IPA | Union Craft Brewing | MD

Best Brown | Brown Ale | Bell's Brewery | MI

Third Party Triple | Belgian Ale | Denizens Brewing | MD

SELTZERS \$5

Black Cherry | 5%

Mango | 5%

Strawberry | 5%

Lemon Lime | 5%

BUBBLES

Meiomi | Sparkling White | CA \$14/\$60

Taittinger | Champagne | France \$23/\$110

ROSE

Aix | Still Rose | Provence \$13/\$55

WHITE

Matanzas Creek | Sauvignon Blanc | Sonoma \$15/65

Sea Sun | Chardonnay | California \$15/\$65

RED

Cloudfall | Pinot Noir | CA \$14/\$60

J Bouchon | Pais Viejo | Old Vine | Chile \$13/\$55

Bonanza | Cabernet Sauvignon | CA \$16/\$70

Tenuta De Arceno | Chianti Classico | \$14/\$60