



BRUNCH ENTRÉES

STARTERS

CHICKEN LIVER MOUSSE
spiced cherry compote,
cornichon, pickled onion, grain
mustard, assorted crostini...12.99

**BACON-CHEDDAR
BUTTERMILK BISCUITS**
jalapeno jelly, whipped butter...5.99

CINNAMON ROLL
vanilla bean cream cheese...5.99

SALT ROASTED BEETS
snow peas & shoots, chicories,
fried goat cheese, pistachio,
champagne vinaigrette ...15.99

HOLLANDER MAINE MUSSELS
fra diavolo sauce, piquillo
peppers, parsley, grilled
ciabatta...19.99

HONEY CRISP APPLE FRITTERS
maple icing...5.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad"
Westminster saltines...20.99

SHRIMP COCKTAIL
cocktail sauce, lemon...12.99

CHEESEBURGER SLIDERS
American cheese, sautéed onions,
ketchup, brioche bun...17.99

**POINT JUDITH
RHODE ISLAND CALAMARI**
pickled cherry peppers watercress,
remoulade...16.99

MEATBALLS
creamy polenta, marinara,
Pecorino Romano, crostini...14.99

**SMOKED RED PEPPER
HUMMUS & PITA**
pickled vegetables, olives,
tabbouleh, feta, grilled pita...13.99

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

BUFFALO CHICKEN WINGS
celery, blue cheese dressing...15.99
extra sauces...0.59 each

CREAM OF CRAB SOUP
8.99

CLYDE'S CHILI ...8.99
add cheddar/onions/
sour cream...0.59 each

Consuming raw or undercooked items may cause foodborne illness. Menu items marked with an * may contain raw or undercooked ingredients. Regarding the safety of these items, written material is available upon request.

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.

EGGS BENEDICT*
two poached eggs, English muffin,
brunch potatoes
Traditional
Canadian bacon, hollandaise...18.99

Chesapeake
crab cakes, old bay hollandaise...26.99

MUSHROOM & SPINACH OMELET
Jasper Hill Farms cheese,
caramelized onions, hollandaise sauce,
brunch potatoes...18.99

BRIOCHE FRENCH TOAST
apple compote, whipped cream,
West Virginia maple syrup,
choice of bacon, pork sausage patties
or turkey sausage links...17.99

HUEVOS RANCHEROS
Chorizo, black beans, tortilla chips
tossed in Salsa Ranchera and topped
with two sunny side up eggs...18.99

BUTTERMILK PANCAKES
blueberry compote, whipped cream,
maple syrup, brunch potatoes...17.99

STEAK & EGGS*
8oz New York Strip Steak, two eggs any style,
brunch potatoes, bearnaise sauce...31.99

SHRIMP & GRITS
blackened shrimp, Andouille
sausage, white cheddar grits,
tomato cream...24.99

TROUT PARMESAN
flash-fried, Parmesan crusted,
roasted potatoes, charred
broccolini, hollandaise...24.99

JUMBO LUMP CRAB CAKE
single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon
*also available as a sandwich...26.99

CHICKEN FETTUCCINE
shiitake-cremini mushroom blend, Marsala
cream, parsley, Pecorino Romano...24.99

FAROE ISLAND SALMON*
beluga lentils, farro, charred Gem lettuce,
buttermilk-dill sauce...28.99

**BACON-HORSERADISH
GLAZED MEATLOAF**
whipped Yukon gold potatoes,
Swiss chard, cremini mushrooms,
bordelaise...20.99

RAGU AMERICANA & RIGATONI
red wine braised chuck roast,
Nonna's meatballs,
Grana Padano...23.99

STEAKS & CHOPS

Our steaks & chops are broiled at 750°F and finished with an herb butter. Served with your choice of sauce & side.

FILET MIGNON*
Linz Heritage Angus
8-oz...50.99

NEW YORK STRIP*
Linz Heritage Angus
14-oz...47.99

RIBEYE*
Linz Heritage Angus
16-oz...54.99

DUROC PORK CHOP*
Leidy Farms 16-oz...34.99

CHOICE OF SAUCE
Béarnaise
Black Garlic
Chimichurri
Bordelaise

CHOICE OF SIDE
choose one from
our sides section

GREENS & GRAINS

CAESAR SALAD
Grana Padano, croutons...13.99

SPRING MARKET SALAD
arcadian lettuce, carrots, sugar snap
peas, radish, celery, scallions,
mint, toasted almonds,
honey-yogurt-poppseed dressing...14.99

**GRILLED CHICKEN &
BLACK RICE SALAD**
escarole, radicchio, snow peas & shoots,
asparagus, watermelon radish,
golden raisins, pecorino Romano,
white balsamic vinaigrette...22.99

FAROE ISLAND SALMON SALAD*
chicories, farro, chickpeas,
roasted tomatoes, feta cheese,
oregano vinaigrette...25.99

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast,
Honeycrisp apples, hard-boiled egg,
bacon, brussels sprouts,
watercress, ginger-pickled
cucumbers, scallions...21.99

STEAK SALAD*
6-oz. Sirloin Steak, little gem lettuce,
bacon, cherry tomatoes, pickled red
onions, smokey blue cheese, buttermilk
goddess dressing...25.99

SHRIMP BOWL
farro, Carolina gold rice, avocado,
cabbage, chili-quinoa crisp,
cilantro-lime vinaigrette...23.99

FALAFEL BOWL
hummus, quinoa tabbouleh,
tahini sauce, pickled red onion, Fattoush
salad, lemon-sumac vinaigrette...19.99

BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Burgers are served on sesame seed bun. Top your burger with caramelized onions, sautéed mushrooms or chili, additional 0.59 each. Gluten-free bread available, additional 1.99.

CLYDE'S CLASSIC BURGER*...16.99
American, Swiss, blue, cheddar, Muenster,
provolone, Monterey Jack...17.99
with bacon...18.99

LODGE BURGER*
cremini mushrooms, arugula,
black truffle aioli, house made onion-
gruyere brioche bun...21.99

CHICKEN #1
grilled chicken breast, bacon,
Muenster, sesame seed bun...17.99

REUBEN
first-cut corned beef, Swiss,
sauerkraut, Thousand Island,
toasted seeded rye...21.99

ROAST TURKEY
avocado, alfalfa sprouts, pickled red
onions, provolone, Calabrian chili
aioli, multigrain...17.99

TACOS

Served on house-made
corn tortillas with Carolina gold rice
and black beans on the side

BAJA CHICKEN
crispy cabbage slaw, avocado,
salsa roja...17.99

BEEF BIRRIA
braised beef, Adobo broth,
Oaxaca cheese, salsa roja...18.99


SHRIMP TACOS
balsamic caramelized onions, curtido,
Carolina rice and black beans,
tomatillo salsa Verde...18.99


General Manager Executive Chef
Yousef Khatib Cesar Montesinos


Vegetarian Gluten-Friendly





COCKTAILS


SPICED APPLE SANGRIA 
Four Roses Bourbon, Cabernet Sauvignon, Apple Cider, Orange-Cinnamon-Clove...15.99


CRIMSON & CLOVER 
Musaragno 'Babbo' Prosecco, St. George Spiced Pear, St. Elizabeth All Spice Dram, Orange-Cinnamon-Clove, Cranberry, Lemon...15.99


CRUSHED VELVET 
Stoli Vodka, Giffard Crème de Pampelmousse Rosé, Lavender, Lemon, Club Soda...14.99

ROYAL FLUSH 
Bombay Sapphire Gin, Maggie's Farm Falernum, Grenadine, Lime, Egg White, Q Ginger Beer...15.99

NIGHT IN JALISCO 
Corazon Blanco Tequila, Giffard Crème de Pampelmousse Rosé, Cinnamon, Cranberry, Lime...14.99


WHY IS THE RUM GONE? 
El Dorado 3 yr Rum, Myers Dark Rum, Giffard Bresil du Banana, Blackberry-Ginger, Pineapple, Lime...15.99


UNDER THE PEAR TREE 
Peloton de la Muerte Mezcal, St. George Spiced Pear, Cinnamon, Lime, Q Hibiscus Ginger Beer...14.99

BOOTS WITH THE FUR (HOT) 
Myers Dark Rum, Apple Butter, Brown Butter, Apple Cider, Vanilla, Cinnamon, Ginger...14.99

THE REMEDY 
Jameson Irish Whiskey, Ginger, Lemon, Laphroaig 10 yr Scotch...14.99

FIRESIDE CHAT 
Pierre Ferrand '1840' Cognac, Peloto de la Muerte Mezcal, St. Elizabeth All Spice Dram, Maple, Angostura Aromatic Bitters, Fee Brothers Orange Bitters ...16.99

EYE OF THE TIGER 
Sagamore Rye Whiskey, Grenadine, Orange-Cinnamon-Clove, St. Elizabeth All Spice Dram, Lime, Fee Brothers Cranberry Bitters...15.99


RYE-SING SUN 
Sagamore Rye Whiskey, Giffard Crème de Pampelmousse Rosé, Maple, Angostura Aromatic


RAW BAR SELECTION


Served with cocktail sauce & classic mignonette. Minimum of 3 per order for oysters.


OYSTERS

each...3.99, ½ dozen...22.99, dozen...41.99

MAYFLOWER POINT* 
Crassostrea virginica
Cape Cod Bay, MA
medium size, slightly briny
with a crisp and sweet finish

MOONLIGHT BAY* 
Crassostrea virginica
Cape Cod Bay, MA
medium size, briny
with a sweet finish

PIRATE'S COVE* 
Crassostrea virginica
West Bay, MA
medium size, briny
with a sweet finish

WELLFLEET* 
Crassostrea virginica
Wellfleet Harbor, MA
medium size, plump in the shell with a very briny finish

OYSTER HAPPY HOUR

Daily from 3-6 PM & 10 PM-Close

½ dozen...15.99 / dozen...27.99
Discounted Raw Bar Platters

MORE FROM THE RAW BAR

JUMBO SHRIMP COCKTAIL
4.59 each

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad"
Westminster saltines...20.99

RAW BAR PLATTERS

THE NESSIE*
6 oysters, 3 jumbo shrimp...28.99
Happy Hour 22.99

THE SELKIE*
12 oysters, 6 jumbo shrimp...61.99
Happy Hour 50.99

THE MERMAID*
12 oysters, 6 jumbo shrimp,
jumbo lump crab Dijonnaise...73.99
Happy Hour 60.99

THE TRITON*
24 oysters, 12 jumbo shrimp...119.99
Happy Hour 95.99

WINES BY THE GLASS

SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV.....12.49/40.00

Scharffenburger Brut 'Excellence', Mendocino, CA, NV.....18.99/65.00

Huber Rose, Niederosterreich, Austria, NV.....13.99/45.00

WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023.....12.49/40.00

Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2023.....13.99/45.00

Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023.....11.99/39.00

Riesling, Dr. Pauly Bergweiler, 'Noble House,'
Mosel, Germany, 2023 (off-dry).....11.99/39.00

Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022.....11.99/41.00

Chardonnay, Bravium, Russian River Valley, CA, 2023.....17.99/63.00

ROSÉ

Grenache/Cinsault/Syrah, Bieler, 'Sabine,'
Coteaux d'Aix-en-Provence, 2023.....13.99/45.00

REDS

Pinot Noir, Equoia, Monterey, CA, 2021.....14.99/49.00

Grenache/Syrah, Lancon 'La Solitude',
Cotes du Rhone, S. Rhone, France, 2023.....13.99/45.00

Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2022.....12.99/41.00

Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2022.....12.99/43.00

Cabernet Sauvignon, Maison Noir 'In Sheeps Clothing',
Columbia Valley, Washington, 2022.....18.99/65.00

NON-ALCOHOLIC DRINKS

WATER, SODAS, & JUICES

Acqua Panna
Still Water (1L)...10

San Pellegrino
Sparkling Water (1L)...10

Coca Cola, Diet Coke, Sprite,
or Ginger Ale...4.49

Q Ginger Beer...4.49

Tonic Water...4.49

Lemonade...4.49

Juices: Tomato, Orange, Cranberry,
Grapefruit, or Pineapple...5.99

COFFEE

Single Espresso Drip Coffee
4.49 4.49

Double Espresso Latte
5.29 5.29

Cappuccino Americano
5.29 5.29

Milks: Whole, Almond, or Oat

TEA

Iced Tea...4.49 / Hot Tea...4.49

Earl Grey, Green, English
Breakfast, Raspberry Hibiscus,
and Decaf English Breakfast

BEER

DRAUGHT

Bud Light (Williamsburg, VA, abv 4.20%).....7.59
Yuengling Amber Lager (Pottsville, PA, abv 4.40%).....7.99
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, abv 4.60%).....8.99
Lone Oak Farm 'Sandbar' Tropical IPA (Olney, MD, ABV 7.00%).....9.59
Port City 'Optimal Wit' Belgian-Style-Witbier (Alexandria, VA ABV 4.90%).....7.99
Jailbreak 'Infinite' Amber Ale (Laurel, MD ABV 5.00%).....8.59
Stella Artois (Leuven, Belgium, abv 5.20%).....9.59
Brookeville Beer Farm Hop Envy Hazy Double IPA
(Brookeville, MD, ABV 8.00%).....10.59
Evolution Lot No 3 "American-Style" IPA (Salisbury, MD, abv 6.80%).....8.59
Bold Rock "Virginia Apple" Hard Cider (Nellysford, VA, abv 4.70%).....7.99
Guinness Stout (Dublin, Ireland, abv 4.20%).....9.59
Black & Blue.....8.59
Black & Tan.....8.59

BOTTLES

Miller Lite (Milwaukee, WI, abv 4.20%).....6.99
Michelob Ultra (Williamsburg, VA, abv 4.20%).....6.99
Blue Moon Belgian White (Golden, CO, abv 5.40%).....7.59
Miller High Life (Milwaukee, WI, abv 4.60%).....5.99
Allagash White Wheat Beer (Portland, ME, abv 5.20%).....8.99
Brooklyn Special Effects Hoppy Amber NA (Brooklyn, NY).....7.59
Heineken Premium Lager 0.0 NA (Amsterdam, The Netherlands).....6.99

HARD SELTZER

DC Brau Full Transparency Orange Crush  (100 Calories, abv 5.00%).....7.29
High Noon Vodka & Grapefruit  (100 Calories, abv 4.50%).....8.29

CANS

Brookeville Beer Farm SOUR 16oz (Brookeville, MD, abv 6.00%).....10.99
Sierra Nevada Hazy Little Thing "New England-Style" IPA
(Chico, CA, abv 6.70%).....7.59
Athletic Hazy IPA Free Wave NA (Milford, Connecticut).....7.59



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