

# KITCHEN + INK N IVY COCKTAILS

## GREENS

Add Salad Proteins:

bacon +\$1 | chicken +\$5 | shrimp +\$6 | salmon\* +\$8 | sirloin +\$8

Dressings:

bleu cheese, caesar, ranch, sesame-ginger vinaigrette, balsamic vinaigrette

**SWEET CHILI GLAZED SALMON\*** .....\$18  
sesame-ginger vinaigrette, mixed greens, bell peppers, red onion, tomato, carrot, goat cheese, croutons

**KALE SALAD (VEG) (GF)** .....\$10  
balsamic vinaigrette, baby kale, roasted red peppers, raw mushrooms, red onion, tomato, carrot, sunflower seeds, feta cheese

**FOURTH WARD SALAD** .....\$15  
sesame-ginger vinaigrette, baby kale, romaine, char-grilled chicken breast, avocado, tomato, red onion, fresh jalapeño, crispy tortilla bits, queso fresco

**CAESAR SALAD** .....\$5/\$10  
caesar dressing, romaine, parmesan cheese, croutons

**STEAK WEDGE** .....\$19  
grilled sirloin, pickled red onion, tomato, bleu cheese crumbles, bleu cheese dressing

## SANDWICHES & WRAPS

**COFFMAN CHICKEN** .....\$14  
char-grilled chicken breast, church street sauce, lettuce, tomato, red onion, avocado, roasted red peppers

**BUFFALO CHICKEN** .....\$13  
fried chicken, buffalo sauce, lettuce, bleu cheese crumbles

**FISH SANDWICH** .....\$13  
fried fish, lettuce, tomato, red onion, tartar sauce

**SALMON WRAP\*** .....\$16  
char-grilled salmon, mixed greens, artichoke hearts, feta cheese, red onion, sesame-ginger vinaigrette

**CHICKEN CAESAR WRAP** .....\$13  
char-grilled chicken breast, romaine, caesar dressing, parmesan cheese  
add bacon +\$1

**KALE & AVOCADO WRAP (VEG)** .....\$12  
baby kale, avocado, tomato, red onion, artichoke hearts, feta cheese, balsamic vinaigrette  
add chicken +\$5 | shrimp +\$6 | salmon +\$8

## INK BURGERS

choice of fries or pub chips  
sub a side +\$3

**BEYOND BURGER (VEG)** .....\$16  
beyond patty, lettuce, tomato, avocado

**INK CHEESEBURGER\*** .....\$13  
all beef patty, american cheese, chipotle aioli, lettuce, tomato, red onion, martin's sesame potato bun

**THE WYATT DIXON\*** .....\$14  
all beef patty, american cheese, sautéed bell peppers & mushrooms, caramelized onion, church street sauce, brioche bun

**BACON-JALAPEÑO CHEESEBURGER\*** .....\$14  
all beef patty, monterey jack cheese, bacon, fresh jalapeño, chipotle aioli, lettuce, tomato, red onion, martin's sesame potato bun

**GOAT CHEESE BURGER\*** .....\$15  
all beef patty, goat cheese, chipotle aioli, lettuce, red onion, roasted red bell peppers, avocado, brioche bun

## SIDES

<b>MAC &amp; CHEESE</b> .....\$5	<b>ROASTED ROSEMARY POTATOES</b> .....\$5
<b>FRENCH FRIES</b> .....\$5	<b>CHARRED BROCCOLI</b> .....\$5
<b>RICE</b> .....\$5	<b>HOUSE SALAD</b> .....\$5
<b>COLESLAW</b> .....\$5	<b>CAESAR SALAD</b> .....\$5
<b>BRUSSELS SPROUTS</b> .. \$10	

## APPETIZERS

**JUMBO WINGS** .....\$14  
8 piece, buffalo, barbalo, bbq, garlic parmesan, garlic parmesan, or lemon pepper, celery sticks, ranch or bleu cheese dressing, choice of 1 sauce  
each additional sauce +\$0.75 each

**CHICKEN TENDERS & FRIES** .....\$13  
fried chicken tenders, french fries, choice of 1 sauce  
each additional sauce +\$0.75 each

**MARYLAND STYLE SHRIMP (GF)** .....\$21  
steamed shrimp, tossed in bay seasoning, cocktail sauce, dipping butter

**BRUSSELS SPROUTS** .....\$10  
crispy brussels sprouts, white bbq sauce, feta cheese, sunflower seeds, bbq rub

**SWEET & SPICY SHRIMP** .....\$13  
fried shrimp, tossed in church street sauce, 7 pepper seasoning, scallions

**SHRIMP TACOS** .....\$13  
grilled shrimp, crema, tomato, shredded lettuce, red onion, queso fresco, cilantro

**CHICKEN N CHEESE QUESADILLA** .....\$13  
4 mini quesadillas on flour tortillas, grilled chicken, cheddar cheese, salsa, sour cream, lettuce, tomato

**SPICY LAMB MEATBALLS (GF)**.....\$15  
braised lamb meatballs, white bbq, feta, scallions

**FRIED MUSHROOMS (VEG)** .....\$12  
fried, hand-breaded button cap mushrooms, church street sauce

**BASKET OF ONION RINGS** .....\$9  
served with church street sauce

**SOFT PRETZEL STICKS**.....\$11  
warm queso, spicy mustard

**CHICKEN NACHOS**.....\$12  
diced chicken, queso, lettuce, tomato, onion, jalapeños

**NASHVILLE HOT MOZZARELA STICKS** .....\$11  
served with ranch

**CHICKEN TACOS**.....\$13  
grilled chicken, crema, tomato, shredded lettuce, red onion, queso fresco, cilantro

## PLATES

**RIBEYE\*** .....\$34  
16 ounce, chimichurri, roasted rosemary potatoes, seasonal veggies

**FILET MIGNON\***.....\$34  
8 ounce, roasted rosemary potatoes, seasonal veggies

**FISH AND CHIPS**.....\$17  
beer battered white fish, french fries, coleslaw, tartar sauce

**BLACKENED CHICKEN PASTA**.....\$18  
char-grilled chicken, linguine, blackened cream sauce, tomato, scallions, bread  
add bacon +\$1

**FRIED SHRIMP BASKET**.....\$16  
hand breaded, fried shrimp, french fries, coleslaw, cocktail sauce

**SALMON FRESCA\*** .....\$21  
char-grilled salmon, fresca salsa (roasted peppers, caramelized onion, cilantro, tomato, balsamic vinegar), broccoli, rice

**CHURCH STREET CHICKEN** .....\$18  
two 6 ounce char-grilled chicken breasts, white bbq sauce, goat cheese, brussels sprouts, rice

**SHRIMP & BROCCOLI ALFREDO** .....\$19  
grilled shrimp, charred broccoli, linguine, garlic cream sauce, parmesan, bread

**SPICY LAMB MEATBALL PASTA**.....\$18  
lamb meatballs, tomato basil cream sauce, linguine, parmesan, garlic bread

# B E E R

## DOMESTIC

BUD LIGHT .....	\$4
COORS LIGHT.....	\$4
MICHELOB ULTRA.....	\$5
MILLER LIGHT.....	\$4

## IMPORTS

CORONA .....	\$5
CORONA LIGHT.....	\$5
MODELO.....	\$5
DOS EQUIS LAGER .....	\$5
GUINNESS.....	\$7

## CRAFT

ANGRY ORCHARD.....	\$6
OMB CAPTAIN JACK .....	\$6
TRULY HARD SELTZER.....	\$5
WHITE CLAW HARD SELTZER.....	\$6
JUST THE HAZE N/A .....	\$5
TWISTED TEA .....	\$5
LEGION JUICY JAY .....	\$9
WICKED WEED PERNICIOUS .....	\$9
SUGAR CREEK HAZY O.....	\$9
SYCAMORE MOUNTAIN CANDY .....	\$9

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# COCKTAILS

<b>POISON IVY .....</b>	<b>\$13</b>
ketel one citroen, basil, pink lemonade, lemon, house-made ginger syrup	
<b>COCO MOJO.....</b>	<b>\$12</b>
rumhaven coconut water rum, lychee, mint, lime, soda	
<b>FIREWORK .....</b>	<b>\$12</b>
deep eddy peach vodka, citrus truly, lemon, orange	
<b>INKED OLD FASHIONED .....</b>	<b>\$13</b>
Makers Mark bourbon, cointreau, dark cherry, bitters	
<b>CHARLOTTE'S WEB .....</b>	<b>\$12</b>
muddy river basil rum, passionfruit, lime, soda	
<b>WINK WINK .....</b>	<b>\$14</b>
tanqueray gin, licor 43, raspberry, lemon	
<b>UPTOWN ROYAL .....</b>	<b>\$13</b>
astral blanco tequila, agave, lime, citrus bitters	
<b>PICK ME UP.....</b>	<b>\$14</b>
van gogh double espresso vodka, kahlua, cold brew coffee	
<b>BIRD OF PARADISE.....</b>	<b>\$14</b>
21 seeds valencia orange tequila, coconut cream, lime, orange bitters	
<b>WONDER DRUG .....</b>	<b>\$15</b>
suntory toki whiskey, honey ginger syrup, lemon, foam	

# WINE

## WHITES

	Glass	Bottle
Mistinguet Cava Brut Rosé, Spain	\$8	\$30
Avisi Prosecco, Italy	\$10	\$38
Sean Minor Chardonnay, Sonoma, California	\$10	\$38
Vento Pinot Grigio, Italy	\$9	\$34
Matua Sauvignon Blanc, New Zealand	\$9	\$34
Bex Riesling, Germany	\$8	\$26
Rosehaven Rosé, California	\$9	\$34

## REDS

	Glass	Bottle
Prophecy Pinot Noir, Central Coast, California	\$9	\$34
Storypoint Pinot Noir, California	\$10	\$38
Sean Minor Cabernet Sauvignon, Napa Valley, California	\$11	\$42
Louis Martini Cabernet Sauvignon, Sonoma, California	\$14	\$54
William Hill Merlot, Central Coast, California	\$11	\$42
Agustinos Reserva Malbec, Chile	\$11	\$42

## BUBBLY

	Glass	Bottle
Veuve Clicquot Champagne, France		\$125
Moet Nectar Rose Champagne, France		\$175

\*items may be cooked to order or may contain raw ingredients

\*consuming cooked to temperature, raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions