

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

MAC & CHEESE\$5	ROASTED ROSEMARY POTATOES\$5
FRENCH FRIES\$5	CHARRED BROCCOLI\$5
RICE\$5	HOUSE SALAD\$5
COLESLAW\$5	CAESAR SALAD\$5
BRUSSELS SPROUTS .. \$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

ACE PINEAPPLE CIDER.....	\$6
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

ASK ABOUT OUR ROTATING SEASONAL



COCKTAILS

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