



STARTERS

NACHOS ^{GF} 14

*Chips, pepper jack cheese sauce,
sour cream, pico de gallo, guacamole
Grilled Chicken, Beef, Pulled Pork +5*

DUCK FAT FRIES 12

*Fried rosemary, truffle salt,
shaved pecorino, roasted garlic truffle aioli*

CRAB & ARTICHOKE DIP 19

*Jumbo lump crab, artichokes,
carrots, celery, warm crostini*

CRISPY CALAMARI FRESNO 19

*Flash-fried calamari, fresno peppers,
thai chili dipping sauce*

CRAB & CORN HUSH PUPPIES 14

*Jumbo lump crab, corn,
Old Bay® honey butter*

CRAB MAC & CHEESE 17

*Jumbo lump crab, cavatappi,
4-cheese sauce, breadcrumbs*

OWL BAR WINGS 18

*Choice of: Buffalo, Maple Bourbon BBQ,
Old Bay®, Thai Chili, Mango Habanero,
Brick Oven-Baked Peanut Satay*

BAKED BRIE 18

*Brie en croute, local honey, apples,
raspberry melba, grapes, crostini*

FRIED GREEN TOMATOES 18

Crab and corn hash, chipotle aioli

BUFFALO CAULIFLOWER ^V 14

Bleu cheese coleslaw

CHIP TRIO ^V 12

Chips, pico de gallo, guacamole, queso

SOUP

MARYLAND CRAB

*Cup 9
Bowl 11*

SALADS

*Add: Grilled/Blackened Chicken +6,
Grilled/Blackened Salmon +8, Steak +10*

BELVEDERE ^V 14

*Mixed greens, grape tomatoes,
English cucumber, carrots, red onions,
croutons, balsamic vinaigrette*

SPINACH SALAD ^{V GF} 15

*Mixed greens, spinach, roasted potatoes,
grape tomatoes, bleu cheese crumble,
fried shallots, sliced mandarin,
egg, balsamic vinaigrette*

CLASSIC CAESAR 14

*Chopped romaine hearts, Parmesan,
Romano, fried capers, croutons,
house-made caesar dressing*

CAPRESE ^{V GF} 16

*Heirloom tomatoes, fresh mozzarella,
balsamic reduction, basil, sea salt*

ROASTED VEGGIE ^{V GF} 16

*Spinach, roasted squash, tomato,
red onion, mushrooms,
goat cheese, toasted pine nuts,
roasted shallot vinaigrette*

MIXED BERRY ^{V GF} 17

*Mixed greens, mixed berries,
candied walnuts, goat cheese,
roasted shallot vinaigrette*

TACOS

DUCK 15

*Roasted duck, smoked Gouda,
peach pico, cilantro lime aioli, flour tortilla*

PORK CARNITAS 15

*Slow-roasted mojo pork, poblano,
pineapple, Cotija, flour tortilla*

SHRIMP TACOS 16

*Mango jicama slaw, chipotle aioli,
flour tortilla*

Consuming raw or uncooked products can increase the risk of foodborne illnesses.

^V Vegetarian
^{GF} Gluten-Free

Checks may be split no more than 3 ways.
Gratuity will be added for 6 or more guests.



HANDHELDS

Served with house-made chips and pickle
 Substitute: Regular Fries +4 | Duck Fat Fries +5
 Sweet Potato Fries +5 | House or Caesar Salad +4

BELVEDERE BURGER 18

All beef burger, lettuce, tomato, onion, brioche
 Choice of: American, Cheddar, Swiss, Pepper Jack

TRUFFLE BURGER 20

All beef burger, arugula in truffle oil,
 Swiss cheese, roasted mushrooms,
 roasted garlic truffle aioli, brioche

CRAB CAKE SANDWICH 26

Jumbo lump crab cake, lettuce,
 tomato, Old Bay® aioli, brioche

CUBAN PANINI 17

Slow-roasted mojo pork, ham, Swiss cheese,
 spicy mustard, bread and butter pickles, brioche

ROASTED VEGETABLE PANINI (V) 17

Mozzarella, roasted red pepper aioli, focaccia

PROSCIUTTO & MOZZARELLA PANINI 19

Prosciutto, fresh mozzarella, heirloom tomatoes,
 fresh basil pesto, focaccia

BELVEDERE BIRD 19

Grilled chicken breast, honey mustard, bacon,
 fried shallots, pepper jack cheese, lettuce,
 tomato, pretzel roll

SIDES

+7

FRIES

- SWEET POTATO FRIES
- TRUFFLE PARMESAN CHIPS
- MAC N' CHEESE
- ROASTED FINGERLINGS
- VEGETABLE OF THE DAY

ENTRÉES

CRAB CAKE PLATTER 32

One 5oz crab cake, Old Bay® tartar sauce,
 roasted fingerlings, vegetable of the day

NY STRIP (GF) 29

8oz grilled strip, pearl onion demi-glace,
 garlic mashed potatoes, vegetable of the day

PASTA PRIMAVERA 19

Choice of: Marinara or Pesto
 Add: Chicken +6, Shrimp +7

MAPLE & MIRIN GLAZED SALMON (GF) 23

Stir-fried vegetables

MEDITERRANEAN STUFFED EGGPLANT (V) 17

Couscous, tomato, olives, feta, roasted tomato sauce

CABERNET-BRAISED SHORT RIBS 23

wild mushroom demi-glace, garlic mashed potatoes
 vegetable of the day, roasted baby root vegetables

PIZZAS

ORIGINAL (V) 18

Marinara sauce, mozzarella,
 Parmesan, oregano

Add: Pepperoni, Italian Sausage, Bacon,
 Mushrooms, Onion, Olives, Green Peppers,
 Jalapeños, Spinach +2 each

MEAT LOVERS 24

Marinara, Italian sausage, pepperoni,
 bacon, ground beef, mozzarella

CAPRESE (V) 21

Olive oil, fresh mozzarella,
 roasted tomato, basil

ROASTED VEGETABLE (V) 20

Tomato sauce, roasted squash, eggplant,
 red onion, goat cheese, balsamic glaze

CRAB DIP 24

Mozzarella, Parmesan, artichoke

ANNA'S 20

Olive oil, prosciutto, fresh mozzarella,
 arugula, Romano blend

*A portion of the proceeds will be donated to the
 American Cancer Society

Consuming raw or uncooked products can
 increase the risk of foodborne illnesses.

(V) Vegetarian
 (GF) Gluten-Free

Checks may be split no more than 3 ways.
 Gratuity will be added for 6 or more guests.