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DAVID'S

The inspiration for the menu is a compilation of David's favorite culinary creations from his travels around the world. The menu features breakfast items—David's favorite meal—available all day. David feels that sharing a meal with friends and family is very important, and we designed the menu with that in mind.

THE BEGINNING

CAST-IRON MARYLAND CRAB DIP | \$17

served with fried pretzel bread

CRISPY CALAMARI | \$14 *D*

Thai chili sauce

OYSTER SHOOTER | \$14

cocktail sauce, lemon, tabasco

CHICKEN WING LOLLIPOPS | \$12

deep fried, chesapeake hot sauce, ranch or blue cheese dipping sauce

FRIED MOZZARELLA STACK | \$11

marinara sauce, shaved parmesan

SKILLET CORNBREAD | \$10

honey butter, fresh strawberry jam

SHRIMP COCKTAIL | \$15

choice of cocktail or remoulade sauce

CHICKEN STRIPS | \$12

lightly battered, fried, honey mustard

CORN AND CRAB BISQUE | \$12

roasted corn, sherry, cream

CARAMELIZED ONION SOUP | \$10

served in an onion cup

SALADS

MARKET SALAD | \$16

baby iceberg lettuce, bacon, egg, chicken, heirloom tomatoes, cucumber, crumbled blue cheese, avocado ranch dressing

ASIAN CHICKEN CHOPPED SALAD | \$15

red cabbage, kale, green onion, carrots, daikon, Thai peanut dressing

BURRATA | \$15

heirloom tomatoes, whipped herb ricotta, balsamic reduction, extra virgin olive oil

MEDITERRANEAN SALAD | \$14

romaine lettuce, hummus, salami, roasted eggplant, olives, tomatoes, feta, pesto vinaigrette

CAESAR SALAD | \$12

romaine hearts, pecorino romano, traditional caesar dressing, focaccia croutons

ENHANCEMENTS:

ADD CHICKEN | \$5

ADD STEAK | \$8

ADD SHRIMP | \$7

ADD SALMON | \$8

NEW WORLD

DAVID'S ULTIMATE BURGER | \$15 *D*

half-pound burger, shaved lettuce, onion, pickle, tomato, aged cheddar, slab bacon, herbed mayo, toasted brioche bun, steak fries

CHICKEN & WAFFLE | \$14

chili-spiked maple syrup, honey butter

BLT | \$14

applewood smoked bacon, thick-cut tomato, crisp lettuce, herb mayo, toasted challah bread

CHICKEN SANDWICH | \$14

grilled or fried, sriracha ranch, brioche bun, butter pickles, steak fries

CHICKEN CLUB | \$15

grilled chicken breast, applewood smoked bacon, heirloom tomatoes, shredded lettuce, herb mayo, toasted challah bread, steak fries

DAVID'S CHOPPED STEAK | \$20 *D*

whipped potatoes, asparagus, porcini mushroom butter

PASTRAMI SPICED RIBEYE | \$38

charred onions, steak fries, asparagus, mustard demi

SHRIMP & GRITS | \$20

cheddar cheese, peppers, garlic herb butter, tasso ham gravy

MEDITERRANEAN

THE GIANT MEATBALL & SPAGHETTI | \$19 *D*

mozzarella-stuffed meatball, marinara, shaved parmesan

PENNE ALFREDO | \$20

alfredo sauce, shaved parmesan

ENHANCEMENTS:

ADD CHICKEN | \$5

ADD SHRIMP | \$7

ADD SALMON | \$8

ADD STEAK | \$8

PARMESAN-CRUSTED CHICKEN | \$24

pesto whipped potato, tomato insalata, asparagus

EGGPLANT STACK | \$16

fried eggplant, marinara, mozzarella, tomato insalata, whipped herb ricotta pesto

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DAVID'S

While traveling through the Pacific Rim, David was inspired by the freshness and variety of spices used in the local fare. When he visited the Mediterranean countries, he experienced unique dishes with a variety of traditional and non-traditional ingredients. And, of course, it's always good to be home, where he can enjoy the New World and local dishes inspired by our melting pot of cultures.

PACIFIC RIM

HOT AND SOUR SEA BASS | \$34

baby bok choy, enoki mushrooms, lobster broth

VIETNAMESE GRILLED PORK CHOP | \$32

lemongrass, garlic, fish sauce and sugar, served with cold rice noodles, herbs, fried egg and pickled vegetables

MISO SALMON | \$24

baby bok choy, wasabi mash, miso glaze

THAI BASIL CLAMS | \$21

crispy pork belly, shellfish stock, Thai basil

LOCAL FAVORITES

CRAB ON CRAB | \$27 *D*

Maryland crab cake, steak fries, cole slaw, remoulade or cocktail sauce

FRIED OYSTERS | \$18

steak fries, cole slaw, remoulade or cocktail sauce

FRIED SHRIMP | \$22

steak fries, cole slaw, remoulade or cocktail sauce

STEAMED SHRIMP | \$24

two pounds, drawn butter, corn, potatoes

ROCK FISH IMPERIAL | \$28

mashed potatoes, asparagus

STEAMED CRAB LEGS | Market Price

drawn butter, corn & potatoes

BREAKFAST ALL DAY

EXOTIC FRUIT SELECTION | \$11

seasonal fresh fruit

GRANOLA & YOGURT | \$10

house-made granola, yogurt, fresh berries

BUTTERMILK PANCAKES | \$13 *D*

Pan "cakes" or traditional, honey butter, maple syrup.

BELGIAN WAFFLES | \$12

berry compote, honey butter, maple syrup

FRITTATA CAPRESE | \$13

mozzarella, heirloom tomatoes, basil

THREE EGG BREAKFAST | \$14

choice of breakfast meat, hash browns

5-STAR OMELET | \$14

three eggs with your choice of (three) fillings: bacon, ham, cheddar cheese, onions, bell peppers, mushrooms, tomato, sausage, choice of breakfast meat, hash browns

STEAK & EGGS | 6 oz \$22 12 oz \$28

NY strip, caramelized onions, hash browns

FRENCH TOAST | \$14 *D*

Honk Kong style or traditional, strawberries, bananas, honey butter, maple syrup

SMOKED SALMON | \$17

apples, mustard vinaigrette, dill cream cheese, bagel chips

EGGS BENEDICT | \$16

toasted english muffin, canadian bacon, hollandaise

CRAB HASH | \$21 *D*

jumbo lump crab meat, hash browns, bell peppers, poached eggs, old bay hollandaise

OATMEAL | \$9

steel cut oats with fresh berries, brown sugar and honey butter

BREAKFAST SIDES

APPLEWOOD SMOKED BACON | \$5

ROSEMARY CHICKEN SAUSAGE | \$5

PORK SAUSAGE LINKS | \$5

HASH BROWNS | \$4

TOAST OR ENGLISH MUFFIN | \$2

CHEESE GRITS | \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Some dishes contain naturally occurring bones in preparation and consuming may cause a choking hazard.

D - David's Signature Items