Drinks

Hipp Club

Cocktails

Bourbon Sparkle $16
Makers Mark, Honey Cider, Rosemary, Prosecco

White Negroni $16
Tanqueray, Cocchi Americano, Suze

Espresso Martini $15
Woody Creek Vodka, Caffe Borghetti, Cold Brew Coffee, Sweet Cream

Oystertini $17
Bombay Sapphire, Noilly Pratt, Lemon Peel, Old Bay Rim, Oyster Juice

Maryland Mule $16
Sagamore Rye, Ginger Beer, Simple Syrup, Dehydrated Lime

The Lantern $16
Old Forester 100, Daiyame Shochu, Grapefruit, Honey

Blood Orange Mezcarita $17
Joven Mezcal, Cointreau, Aqua De Jamaica, Blood Orange, Agave, Himalayan Salt

Wines

White
Chateau Ste Michelle Chardonnay $16
Santa Margherita Pinot Grigio $16
La Marca Prosecco $15

Red
Prophecy Pinot Noir $16
Prophecy Cabernet Sauvignon $16

Food
Hipp Club

Opening Acts

Charcuterie Board
Single $16 | Shareable $32

Local Artisanal Meatcrafters® Cures & Cheeses Marinated Olives-Truffle Honey-Flatbread

Vegan Mezze $24
"Everything" Hummus–Warm Pita-Marinated Olives-Grilled Vegetables-Peperonata (VG)

Bavarian Pretzel Sticks $15
Warm Bavarian Style Pretzels served with Capital City® Mambo Sauce-Curiously Strong Honey Mustard

Baltimore Blue Crab Stew $12
With *Toasted Baguette-Scallion Salad-Old Bay Crema*

HEADLINERS

Fresh Baguette® Bakeries Famous Cro'gel $16
Please choose one of the following: Cured Ham & Brie, Roast Turkey & Swiss, Grilled Vegetable & Hummus (V), or Baby Arugula-Summer Tomato-Curiously Strong Honey Mustard

Grilled Summer Salad (VG) $20
Seasonal Vegetables-Arugula-Pickled Tomato & Sweet Onion-Citrus Vinaigrette.

Add Grilled & Chilled Chicken Breast $3
Add Capital City® Mambo Glazed Grilled & Chilled Cedar Plank Salmon $7

Baked Chicken & Cavatappi Marsala $24
Roasted Cremini Mushrooms-Caramelized Onions-Sage-Parmesan Gratin

Desserts

Petite Sweets $21
Chef's Selection of Miniature Macarons & Truffles

Smith Island Baking Company ™ Classic Layer Cake $13
Maryland's Own Company. Cake Jumbo Sharable Slice. Sweetened Cream-Berry Compote

Jumbo Chocolate Chip Cookie Platter $15
Fresh Baked Warm