

STARTERS

CHESAPEAKE CRAB BISQUE

Tomato and cream based soup with fresh crab meat, trinity vegetables, sherry and Old Bay
Cup 8 / Bowl 12

CHEF'S HOT WINGS

Buffalo, Bourbon BBQ, General Tso's, Honey Sriracha, Nashville Hot, or Old Bay (wet or dry)
6 for 12 / 12 for 24

ULTIMATE NACHOS

House fried tortilla chips, queso, house-made chili, pico, jalapenos, olives, and sour cream
12

ADD A PROTEIN

Grilled Chicken 6 or Fried Shrimp 8

10" WOOD FIRED PIZZA

CHEESE

House tomato sauce, mozzarella
13

VEGGIE

Herb infused garlic oil, mozzarella, onions, mushrooms, peppers, olives, tomatoes, jalapenos
15

CLASSIC PEPPERONI

House tomato sauce, mozzarella, crisp pepperoni
15

PESTO CHICKEN

Herb infused garlic oil, grilled pesto chicken, blistered tomatoes, red onions, pesto drizzle
16

GLUTEN FREE CRUST GF
add 2.00

HEMINGWAY'S

RESTAURANT + BAR PILAR

LUNCH 11AM - 3PM

SALADS

CLASSIC CAESAR

Chopped romaine lettuce, Caesar dressing, parmesan and garlic herb crouton crumbles
12

HOUSE SALAD

Mixed field greens, tomato, cucumber, shredded cheddar jack and crouton crumbles, your choice of dressing
12

GREEK SALAD GF

Chopped romaine, onions, tomatoes, olives, cucumbers and feta with a Greek vinaigrette
13

BLACK SESAME AHI TUNA SALAD

Thinly sliced Sushi-grade tuna coated in tuxedo sesame seeds, pan seared market greens with seaweed, wonton strips, mandarin oranges, and ginger-soy dressing
18

TORCHED SALMON SALAD GF

Oven roasted hot peach-pepper glazed Norwegian salmon, market greens, sliced apples and celery, served with poppyseed dressing
18

ADD A PROTEIN

Grilled Chicken 6, Fried Shrimp 8, Ahi Tuna 10

Executive Chef Trevis Read



HANDHELDS

All served with kettle Old Bay vinegar chips. Upgrade to seasoned fries, sweet potato fries, onion rings, side house/caesar salad, or cup of soup for an additional 4.00

CLASSIC AMERICAN BURGER

Served with lettuce, tomato, onion, American cheese on toasted brioche
12

GYRO

Sautéed lamb/beef atop of grilled pita, with red onions, tomatoes, shredded lettuce and tzatziki sauce
12

CHESAPEAKE CRAB CAKE

Chef's house-made blue crab mix, pan seared. Served with lettuce, tomato and Old Bay aioli on toasted brioche
18

NASHVILLE 'HOT' CHICKEN

Country fried or grilled chicken breast, Nashville hot sauce, shredded lettuce, Roma tomatoes, barrel pickles, chipotle ranch on toasted brioche
15

PHILLY CHEESESTEAK

Chopped rib steak, onions and provolone cheese on a toasted hoagie
15

BIG FISH SANDWICH

Fillets of Sam Adams golden fried cod, lettuce, tomato, with tartar sauce on toasted brioche
15

SMOKEHOUSE BURGER

Hickory smoked bacon, bourbon bbq, jalapenos, pickles, onion rings, pepper jack cheese on toasted brioche
16

SUBSTITUTE A GLUTEN FREE BUN 3.00

SEAFOOD

SAM ADAMS FISH & CHIPS

Boston lager dipped fried cod fish with coleslaw, boardwalk fries, malt vinegar and tartar.
22

BOARDWALK SHRIMP TACOS

Golden fried shrimp, honey sriracha, tropical salsa, lettuce, grilled mini flour tortillas
13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. These items are cooked to order. GF Denotes a gluten free menu item. All gluten free items are subject to gluten exposure due to shared cooking surfaces.