

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

BOARDWALK SHRIMP TACOS

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

13

ULTIMATE NACHOS

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

12

Add protein - Grilled Chicken 6, 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

Executive Chef Trevis Read

*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.

HEMINGWAY'S

RESTAURANT + BAR PILAR

LUNCH 11AM - 3PM

SALADS

HOUSE SALAD

Mixed field greens, tomato, cucumber and croutons, your choice of dressing

12

CLASSIC CAESAR

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

12

GREEK SALAD GF

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

13

SUMMER SALAD GF

Fresh cubed watermelon mixed with chunks of English cucumbers and tossed with grilled coastal shrimp and honey-mint vinaigrette

15

TORCHED SALMON SALAD GF

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

18

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

ADD A PROTEIN

Grilled Chicken 6, Grilled or Fried Shrimp 8, Ahi Tuna or Salmon 10, Crab Cake 12



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

D.C. HALF SMOKE

The original "Mangers" jumbo mild sausage, mustard, chili, minced onions and cheddar jack cheese

12

SMOKEHOUSE BURGER

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

16

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

CLASSIC REUBEN

Sliced corned beef, Russian dressing, sauerkraut, and Swiss cheese on toasted marble rye

16

TUSCAN TURKEY BLT WRAP

Smoked turkey, hickory bacon, tomato, lettuce, cheddar, roasted garlic aioli, tomato-basil tortilla

14

CHESAPEAKE CRAB CAKE

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

18

BIG FISH SANDWICH

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

15

SUBSTITUTE A GLUTEN FREE BUN 3.00

A 20% gratuity may be added to parties of six or more.

To keep service smooth sailing for everyone, we're happy to offer up to four separate checks per table.