

# BIN 39 BAR MENU



## FLATBREADS

### MARGHERITA 13

Marinated roma tomatoes, fresh mozzarella, fried basil, red sauce

### TRUFFLE GOAT CHEESE 13

Basil pesto, fried diced potatoes, mozzarella, roasted tomatoes, seasoned arugula

### PANCETTA & FIG 13

Shaved pancetta, dried figs, blue cheese cream, topped with house-made apple chips and drizzled with honey

### BBQ CHICKEN 13

Pulled chicken, Sriracha bbq sauce, cheddar, grilled pineapple, crispy prosciutto, mozzarella, scallions

## SALADS

### GRILLED CAESAR SALAD 11

Grilled romaine lettuce, house-made croutons, parmesan tuile, classic caesar dressing

### BIBB WEDGE 11

Cherry tomatoes, carrots, pickled red onion, bacon, bleu cheese dressing, balsamic reduction

### KALE BERRY 11

Kale, strawberries, blueberries, pickled red onion, pistachios, goat cheese, avocado, lemon vinaigrette

ADD A PROTEIN:

\*SCOTTISH SALMON 7 GRILLED SHRIMP 7  
FRIED OYSTERS 8 CHICKEN BREAST 6 CRAB CAKE 9

## CHEESE & CHARCUTERIE BOARD

### FOUR 19 SIX 22

Chef's weekly selection of cheeses & charcuterie with pickled vegetables, mustard, nuts, dried fruits, crostinis

### BEER CHEESE AND PRETZELS 12

OMB Copper, house cheese blend, panko, served with pretzel bites

### MARYLAND CRAB DIP 16

Lump crab, scallions, medley of cheese, Old Bay, breadcrumbs

### FRITO MISTO 15

Flash fried calamari, shrimp, banana peppers, mushrooms, artichoke hearts, lemon herb aioli

### DOMESTIC PEEL AND EAT SHRIMP 17

Poached in white wine, lemon, garlic and Old Bay with spicy cocktail sauce

## SMALL PLATES

### COCONUT CURRY MUSSELS 17

PEI mussels, green curry, coconut milk, lemongrass, herbs, grilled bread

### \*TUNA POKE WONTONS 18

Wonton chips, marinated raw tuna, avocado wasabi mousse, green onion, sesame seeds

### FRIED GULF OYSTERS 14

Lightly dusted and deep fried & served with remoulade sauce

### GRILLED PEACH CROSTINI 12

Grilled peaches, whipped citrus ricotta, local honey, artisan bread

### SKILLET CORNBREAD 8

Jalapeño cornbread served with pimento cheese, honey citrus butter and bacon jam

### CRAB CAKES 22

Two lump crab cakes on a bed of succotash with cajun remoulade

## SANDWICHES

*Served on an Artisan Bun with your choice of Truffle Fries, Mustard Slaw, Pasta Salad, Potato Salad, House-made Chips, or Side Salad.*

### \*REID'S STEAKBURGER 15

(COOKED TO ORDER)

House ground filet, sirloin & rib-eye, Tega Hills lettuce, tomato, red onion

Choose 1 Cheese, 2 Toppings, and 1 Side

*Cheese*

Swiss, Sharp Cheddar, Pimento

*Toppings (3+ toppings available for +\$1 each)*

Avocado, Caramelized Onions, Mushrooms

Applewood Smoked Bacon

### SPIEIDIE'S GRILLED CHICKEN 15

Bacon, swiss, lettuce, tomato, onion, honey mustard

### NASHVILLE HOT CHICKEN 14

Southern fried chicken breast, hot oil, pickles, lettuce, tomato, onion, comeback sauce

### REID'S BLACK BEAN BURGER 12

Avocado, chipotle mayo, roasted red peppers, arugula, tobacco onions

### SOFT SHELL CRAB PO'BOY 16

Flash fried domestic crab, bibb lettuce, tomatoes and remoulade on a hoagie roll

### CLASSIC LOBSTER ROLL 18

Maine lobster, roasted garlic aioli, herbs, onion, bibb lettuce and celery on an artisan bun

## A LA CARTE PROTEINS

### \*8OZ CAB FILET 30

Cut and trimmed from our butcher shop and chargrilled to order. Served with a red wine mushroom demi glace and fried onions

### \*BAKED SALMON 19

Honey garlic glaze

### GRILLED MAHI MAHI 18

Peach salsa

### DIVER SCALLOPS 21

Pan seared Maine scallops with Meyer lemon and herb pan sauce

### \*12OZ DRY AGED RIBEYE 38

Dry aged in house a minimum of 21 days, prime grade, served with a garlic and herb compound butter

## A LA CARTE SIDES

Individual - 4 Shared - 7

### SPRING VEGETABLE MEDLEY

### HONEY GARLIC GLAZED

### TRICOLOR CARROTS

### TRUFFLE FRIES

### SWEET POTATO FRIES

### COLLARD GREENS

### SOYBEAN SUCCOTASH

ADD BACON \$.50

### FIVE CHEESE

### MAC N CHEESE

### CRISPY BRUSSELS SPROUTS

WITH MAPLE SOY &

CHORIZO

## STEAKBURGER NIGHT

*Stop by on Tuesday nights for half price steakhburgers!*

## 1/2 PRICE WINE

*Join us Wednesdays for half price wines by the glass*

## REID'S BUTCHER SHOP

*With over 75 years experience, Bucky & his team provide only the highest quality, regionally sourced beef, seafood & poultry for your menu selections*

\*Consuming raw or undercooked meat, poultry or seafood may increase the risk of food borne illness