

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

- 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