POETS

MODERN COCKTAILS AND EATS

COCKTAILS

BOULEVARDIER $15
Old Overholt Rye, Carpano Antica Vermouth, Campari.

EL DIABLO $13
Sauza Tequila, Cassis, Lime, Ginger Beer.

GOLD RUSH $12
Evan Williams Bourbon, Indigo Honey, Lemon, Angostura Bitters.

VESPER MARTINI $14
Gordon's Gin, Belvedere Pure Vodka, Kina Lillet Vermouth.

THE OL' RAZZLE DAZZLE $12
Smirnoff Vodka, BlackBerry, Lemon, Tonic.

INTRO TO APEROL $13
Aperol, Shot Tower Gin, Lemon, Sugar.

CHARM CITY OLD FASHIONED $15
Sagamore Rye, Domino's Cane Sugar, Baltimore Bitters.

HEMINGWAY DAIQUIRI $13
Naked Turtle White Rum, Luxardo Maraschino, Lime, Grapefruit.

WINE SELECTIONS

	GLASS	BOTTLE
SPARKLING		
Extra Dry, Valdo Numero Uno	*$8	$30
Prosecco, CorteFresca	$9	$34
Brut, Chateau St. Michele	$10	$38
Spumante, Da Luca Rose'	$10	$38
Brut, Chandon		$60
Brut, Moet & Chandon		$130
WHITE		
Rose', Cape Mentelle 2017	$9	$34
Chardonnay, Terrazas Reserve 2018	$12	$46
Chardonnay, Santa Rita 2018	*$8	$30
Pinot Grigio, Fox Brook 2018	*$8	$30
Riesling, Chateau St. Michele 2017	$9	$34
Sauvignon Blanc, Mohua 2016	$10	$38
Sauvignon Blanc, Canyon Road 2018	*$8	$30
Moscato, Ménage a Trois 2017	$9	$34
Chenin Blanc, Montevino 2017	$11	$42
RED		
Tempranillo, Termes 2016	$14	$54
Pinot Noir, Fire Steed 2017	$11	$42
Pinot Noir, Canyon Road 2018	*$8	$30
Malbec, Tinto Negro 2018	$9	$34
Petit Syrah, Michael David Petite 2016	$15	$58
Merlot, Fox Brook 2018	*$8	$30
Cabernet Sauvignon, True Myth 2016	$15	$58
Cabernet Sauvignon, Santa Rita 2018	*$8	$30
Bordeaux Blend, Barons de Rothschild Lafite 2015	$12	$46
Gamay, George Duboeuf Beaujolais Villages 2016	$10	$38

**Denotes Happy Hour Wines*

BEER SELECTIONS

DRAFT

Bohemian Lager, Peabody Heights "Old Oriole Park"	$7
Dubbel, Brewer's Art "Resurrection"	$8
Black Lager, Union "Blackwing"	$8
Hefeweizen, Evolution Stalker	$8
Lager, B.W. Beer Company "Raven"	$8
IPA, Monument City Rye 51	$8

LOCAL BOTTLED

IPA, Full Tilt "Hops the Cat"	$7
IPA, Evolution "Lot#3"	$7
IPA, Heavy Seas "Loose Cannon"	$7
Imperial Porter, Flying Dog "Gonzo"	$8
Pale Ale, Union "Duckpin"	$7
Pale Ale, Brewer's Art "Beazley"	$8
Gold Ale, Union "Anthem"	$7
Saison, Stillwater "Stateside"	$8
Lager, Stillwater "Classique"	$8
Pilsner, Monument City "Penchant"	$7

NON-ALCOHOLIC

St Pauli's Girl NA	$7

GLUTEN FREE

Pilsner, Lake Front "New Grist"	$7

DOMESTIC AND IMPORT BOTTLED

National Bohemian	$5
Budweiser	$6
Bud Light	$6
Coors Light	$6
Miller Lite	$6
Michelob Ultra	$6
Yuengling	$6
Bold Rock Cider	$6
Stella Artois	$7
Corona	$7
Heineken	$7
Rogue "Dead Guy" Ale	$8
Sam Smith IPA	$8
Sam Smith Nut Brown Ale	$8
Hoegaarden	$7
Guinness	$7

WHISKY FLIGHTS & LIST

RYE FLIGHT $25

George Dickel Rye Whisky
Sagamore Spirit Rye
Pikesville Rye

BOURBON FLIGHT $32

IW Harper 15yr
Widow Jane 10yr
Savage & Cook

SCOTCH FLIGHT $32

Oban 14yr
Ardbeg An Oa
Glenmorangie Quinta Ruban

Highwest Campfire Rye | Sagamore Cask Strength Rye | Whistlepig 12yr Rye | Whistlepig Farmstock Rye | Bulleit Rye | 1792 Bourbon | Angels Envy Bourbon
Angels Envy Cask Strength Bourbon | Basil Hayden Bourbon | Belle Meade Bourbon | Blanton's Bourbon | Buffalo Trace Bourbon | Col. Taylor Bourbon
Eagle Rare Bourbon | Elijah Craig Bourbon | Elijah Craig Barrel Proof Bourbon | Elmer T Lee Bourbon | Four Roses Bourbon | James Pepper Bourbon
John Bowman Bourbon | Old Forester 1920 Bourbon | Russels Reserve Bourbon | Woodford Reserve Bourbon | Dalmore 12yr (Highland Malt)
Glenfiddich 12yr (Speyside Malt) | Lagavulin 16yr (Islay Malt) | Glenmorangie 10yr (Highland Malt) | Johnnie Walker Blue Label (Blend)

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STARTERS

CRAB AND JALAPEÑO DIP $15
Jumbo lump crab dip topped with Monterey cheddar cheese, served with toasted pita points and fried wontons.

SPINACH AND ARTICHOKE DIP $10
Cream cheese, artichokes, and spinach topped with Parmesan and served with toasted French bread.

POETS SIGNATURE CHICKEN WINGS(10) $12
Choice of Buffalo, Honey BBQ, Old Bay, Smoked Jalopeno BBQ or Siracha Lime flavor.

FISH TACOS (3) $14
Napa cabbage, mango salsa, jalapeños, and chipotle aioli.

CAMDEN YARDS BEEF SLIDERS(3) $13
Montreal steak sliders, lettuce, tomato, whiskey onions, and pickles with your choice of cheddar, Swiss, or bleu cheese.

BEER BATTERED ONION RINGS $9
House cut daily and battered with local Pilsner and served with siracha aioli.

CRAB AND MAC BOWL $15
Creamy macaroni and cheese tossed with jumbo lump crab meat and topped with Monterey cheddar cheese.

FRIED CALAMARI $10
Deep fried calamari tossed with sweet peppers and green onions and served with marinara sauce.

SALADS

Add to any salad: Chicken $5; Shrimp $7; Salmon $8; Crab Cake $7; Tofu $3

LEXINGTON MARKET SALAD $18
Two mini crab cakes, blackened shrimp, and seared salmon on a bed of romaine lettuce with fresh Parmesan cheese and house made croutons and Caesar dressing.

COBB SALAD $14
Mixed greens, ham, turkey, egg, avocado, tomatoes, bacon, and Monterey cheddar cheese.

MEDITERRANEAN SALAD $12
Mixed greens, feta, olives, chickpeas, heirloom cherry tomatoes, cucumbers, and Greek vinaigrette.

AVOCADO CRAB SALAD $16
Avocado stuffed with marinated jumbo lump crabmeat and red bell peppers on a bed of mixed greens and tossed with a house made cilantro lime dressing.

STRAWBERRY SPINACH SALAD $12
Strawberries, Mandarin oranges, blueberries, walnuts, and goat cheese served with a house made citrus dressing.

CRUNCHY ASIAN SALAD $12
Romaine, shredded carrots, sesame seeds, almonds, bell peppers, and wonton strips served with a house made ginger dressing.

SOUPS

MARYLAND CRAB $9 **CURRY VEGETABLE $7** **SOUP OF THE DAY $6**

SANDWICHES & WRAPS

Sub fries for Onion Rings or Side Salad $1

CLASSIC INDIGO BURGER $14
8 oz house made local angus burger cooked to order with lettuce, tomato, and pickles, served with fries

CRAB CAKE SANDWICH $19
Jumbo Lump Crab Cake on a brioche roll with lettuce, tomato, and old bay aioli

TUNA STEAK SANDWICH $18
Blackened, medium rare tuna steak with mixed greens, marinated tomato, avocado, and chipotle aioli served on a brioche bun

THE POET WRAP $14
Blackened Chicken, Bacon, Whiskey onions, mixed greens, tomatoes, and ranch dressing served in a warm tortilla

SALMON BLT $16
Seared salmon with bacon, lettuce, tomato, and old bay aioli, served on ciabatta

PESTO CHICKEN $14
Panko crusted chicken breast, buffalo mozzarella, tomatoes, and basil pesto, served on ciabatta

CHICKEN CLUB PANINI $14
Grilled chicken, lettuce, tomato, bacon, Swiss cheese, and chipotle aioli served on toasted ciabatta bread

ROASTED VEGGIE WRAP $12
Roasted zucchini and squash, marinated tomatoes, mixed greens, avocado, and a balsamic drizzle served in a warm tortilla

ENTREES

CHICKEN AND WAFFLES $18
Cornbread Jalopeno waffle topped with a panko crusted fried chicken breast, drizzled with a house made maple aioli served with fries or a house side salad.

ORECCHIETTE PASTA $15
Roasted butternut squash, mushrooms, marinated tomatoes, spinach and topped with parmesan cheese.

VEGETABLE TOWER $18
Grilled seasonal, marinated vegetables towered on a bed of sautéed spinach and marinara sauce.

CRAB CAKES $35
Two 5 oz jumbo lump crab cakes drizzled with old bay aioli and served with sautéed vegetables and rice pilaf

CAJUN CHICKEN AND SHRIMP PASTA $23
Blackened chicken and shrimp with bell peppers, tomatoes, and sautéed onions tossed with penne noodles in a creamy Cajun sauce, topped with parsley and Parmesan cheese.

AHI TUNA $25
Blackened tuna topped with a mango salsa and served with asparagus and rice pilaf.

NEW YORK STRIP $38
12 oz strip steak grilled to order, topped with sautéed mushrooms, whiskey onions, and served with garlic herbed mashed potatoes and seasonal vegetables.