



# hidden still

## SPIRITS



HAND CRAFTED QUALITY | LOCALLY SOURCED | HONEST SCRATCH COOKING

### STARTERS

#### Smoked Shrimp Cocktail

Dry rubbed, oak smoked jumbo gulf shrimp, agave lime cocktail sauce, malt vinegar remoulade **GF**  
1/2 doz.-13 doz. - 24

#### Bavarian Pretzel Braid

Twisted Creation Co. warm salted Bavarian pretzel, Dijon honey mustard, green chili queso 12

#### Ahi Tuna Nachos\*

Crispy won ton chips, seaweed salad, ahi tuna poke, crispy edamame, wasabi aioli, cucumber, pickled ginger, sesame seed 17

#### Sticky Chicken Lollipops

Dry rubbed, oak smoked, crispy fried, Korean BBQ brown sugar glaze, chilled ramen salad 16

#### Kung Pao Fried Sprouts

Flash fried, pickled ginger, five spice cashew, rice wine cherry pepper teriyaki, scallion, sesame seed, togarashi 12 **V**

#### Bang Bang Calamari

Crispy fried rings, bang bang sauce, pickled red onion, sesame seed, crushed peanut 16

#### Still Fries

Crispy fresh cut fries, bacon, Boursin cheese queso, shaved Parmesan, scallion 10

### BREAD SERVICE

Fresh baked honey- white yeast rolls, honey maple cinnamon butter 5

### SIDES

Roasted Vegetable Quinoa,  
Yukon Smashed Potatoes,  
Fresh Cut Fries, Street Corn Salad,  
Sweet Potato Fries, Saffron Rice,  
PA Dutch Slaw, Side Salad,  
Fresh Cut Fruit, Summer Asparagus  
& Zucchini Blend

### MAIN COURSE

#### Low Country Jambalaya

Smoked Bell & Evans chicken thigh, southern andouille sausage, jumbo gulf shrimp, bay scallop, holy trinity etouffee, pickled okra, Monterey Jack cornbread crouton, saffron rice 28

#### Tuscan Jail Island Salmon\*

Pan seared, sustainable Canadian cold water salmon fillet, roasted yellow tomato, baby spinach, white wine garlic cream sauce, Yukon gold smashed potatoes, summer asparagus & zucchini blend 30 **GF**

#### Mahi Mahi Enchiladas

Roasted mahi mahi, pinto beans, Monterey Jack cheese, Peppadew pepper, pico de gallo, topped with cotija cheese, green chili queso, salsa roja, street corn salad, saffron rice 26

#### Short Rib Pot Roast

Coffee braised boneless short rib, Yukon gold smashed potatoes, buttermilk crispy fried onion, root vegetable portabello mushroom ragout 30

#### Mango Chipotle Chicken

Chipotle lime marinated, chargrilled Bell & Evans smoked chicken thighs, hatch green chili mango pico, roasted vegetable quinoa, street corn salad 24

#### Prime New York Strip\*

Yukon gold smashed potatoes, summer asparagus & zucchini vegetable blend, roasted red pepper chimichurri, Maldon sea salt 45 **GF**

#### Baby Back Ribs

Oak smoked, beer braised, choice of dry rub: Carolina gold BBQ or David E. Bourbon BBQ, Yukon gold smashed potatoes, PA Dutch buttermilk slaw half 22/ full 30

#### Carne Asada Bowl\*

Chargrilled, citrus marinated flank steak, sweet onion, bell pepper, charro pinto beans, street corn salad, saffron rice, avocado cilantro lime crema, crispy tortilla strip, cotija 26

#### Eastern Shore Seafood Scampi

Sautéed shrimp, bay scallops, clam meat, sundried tomato, Peppadew pepper, garlic, shallot, white wine garlic butter beurre blanc, pappardelle noodle, toasted almond, ferrara twist 28

#### Ramen Noodle Bowl

Crispy Korean BBQ brown sugar glazed mini pork shanks, portabello mushroom, red pepper, onion, edamame, pickled jalapeño, umami broth, ramen noodle, shaved carrot, crushed peanut, ferrara twist 24

#### Coconut Tofu Red Curry

Sautéed tofu, kale, bell pepper, cherry tomato, chickpea, red onion, zucchini, coconut milk, red curry, roasted vegetable quinoa, avocado cilantro lime crema 20 **V**

### SOUP

#### Boston Clam Chowder

Bacon, red potato, ocean clam cream, sweet corn, oyster crackers, cracked black pepper, chive 10

#### Smoked Brisket Chili

Oak smoked brisket, bean trio, cornbread crumbs, Monterey Jack, avocado cilantro lime aioli 8

### SALAD

#### Brioche Caesar

Romaine lettuce and kale blend, kalamata olives, tomato, brioche croutons, shaved Parmesan, cracked black pepper, lemon Caesar dressing 12

#### Goat and Golden Beet

Ruby mixed greens, toasted pistachio brittle, salt roasted golden beet, tomato, goat cheese, white balsamic vinaigrette 14 **V/GF**

#### Asian Miso Crunch

Cabbage, kohlrabi, radicchio, kale and Brussels sprout blend, cucumber, avocado, tomato, mandarin orange, wasabi peas, won ton strips, sesame ginger vinaigrette 14 **V**

#### Greek Village

Romaine, spinach, marinated red onion, cucumber, cherry tomato & green pepper, chickpea, kalamata olive, goat cheese, tzatziki Greek vinaigrette 14 **V/GF**

#### Stone Fruit

Mixed greens, peach, blackberry, dried cherry, sundried tomato, blue cheese crumbles, toasted almond, balsamic glaze, white balsamic vinaigrette 14 **GF**

#### Grilled Chicken Breast - 6

#### Jail Island Salmon - 8

#### Carne Asada - 8

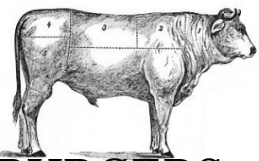
#### Grilled Tofu - 4

#### Smoked Chilled Shrimp - 8

**V - VEGETARIAN**

**GF - GLUTEN FREE**

*\*Consuming raw or undercooked food such as meat, chicken, seafood, eggs or shellfish may increase your risk of foodborne illness.*



## BURGERS

*served with fresh cut fries*  
Sub sweet potato fries or side salad \$2. Sub fresh fruit - \$3

### Ole Stand By\*

Chuck, short rib & brisket blended beef patty, shaved iceberg lettuce, tomato, red onion, yellow Cooper Sharp cheese, special sauce, dill pickle, HS mash red potato roll 17  
*add bacon 2*

### Jerky\*

Jerky crusted beef patty, Cooper Sharp cheese, David E. Bourbon BBQ sauce, bacon, beer battered onion ring, cherry pepper relish, HS mash red potato roll 18

### Mid-West Elk\*

Chargrilled elk burger, David E. Bourbon caramelized onions, mushrooms, blue cheese, bacon jam, house steak sauce, HS mash red potato roll 20

### Chipotle Black Bean Burger

Citrus slaw, avocado, pico de gallo, sweet potato roll 16 **V**

*Gluten Free Rolls Available*

## TACOS

*served with fresh tortilla chips and cilantro salsa roja*

### Blackened Mahi Mahi

Rubbed mahi mahi, citrus slaw, hatch green chili mango pico, pickled jalapeño 16

### Jamaican Jerk Tofu

Jerk rubbed, grilled tofu, cabbage, hatch green chili mango pico, coconut curry sauce 14 **V**

### Carne Asada\*

Carne asada, cabbage, charro pinto bean, pico de gallo, pickled red onion, cotija cheese 15

*Corn Tortilla Available GF*

## HANDHELDS

*served with fresh cut fries*  
Sub sweet potato fries or side salad \$2  
Sub fresh fruit - \$3

### Chicken Salad

Oven roasted Bell & Evans pulled chicken, pecan, dried cherry, onion, celery, beefsteak tomato, ruby greens, honey mustard, sweet potato roll 14

### Tuna Melt

Fresh yellowfin tuna loin salad, Peppadew pepper, pickled red onion, beefsteak tomato, Cooper Sharp cheese, Swiss cheese, malt vinegar remoulade, sliced brioche 16

### Pulled Pork

Oak smoked pulled pork, David E. Bourbon BBQ, PA Dutch buttermilk slaw, dill pickles, crispy fried onion, HS mash red potato roll 15

### Smoked Turkey Rachel

Grilled brioche, oak smoked turkey, Swiss cheese, PA Dutch buttermilk slaw, Russian dressing 16

### Nashville Hot Chicken

Buttermilk pickle brine, flour dusted Bell & Evans chicken breast, pimento Monterey Jack cheese, Nashville hot sauce, dill pickles, HS mash red potato roll 16

### Maryland Pit Beef

Slow smoked beef, sliced thin, horseradish tiger sauce, pickled red onion, bacon jam, HS mash red potato roll 16

### Beer Battered Haddock

Yuengling beer battered haddock fillet, crispy fried, shaved iceberg, beefsteak tomato, sweet potato roll, malt vinegar remoulade 16

## HIDDEN CLASSIC COCKTAILS

### David E. Manhattan - 12

David E. Black Label Bourbon, sweet vermouth, aromatic bitters, lemon peel *"Inspired by our founder"*

### Old Fashioned - 13

David E. Straight Rye, maple syrup, aromatic bitters, orange peel

### Black Walnut Old Fashioned - 12

David E. Double Oaked, maple syrup, black walnut bitters, orange bitters, orange peel

### Honey Wheat Old Fashioned - 12

David E. Wheated Bourbon, honey simple syrup, aromatic bitters, lemon peel

### Sazerac - 10

Old Farm Rye, simple syrup, aromatic bitters, Peychaud's bitters, absinthe, lemon peel

### Bourbon Sidecar - 10

David E. Red Label Bourbon, triple sec, lemon juice, aromatic bitters

### Salted Caramel Old Fashioned- 14

Smith & Barrel Rye whiskey, salted caramel syrup, chocolate bitters, Maldon sea salt, and caramel rim

## DESSERTS

*All of Desserts are \$10*

### Pineapple Upside Down Cake

Buttery sponge cake, brown sugar sauce, fresh berries, black cherry yogurt

### Strawberry Chocolate Ganache Cake

Strawberry layer cake, cream cheese filling, dark chocolate ganache, strawberry kiwi coulis, whipped cream

### Italian Ricotta Cheesecake

Lemon curd, fresh berries, Melba sauce, whipped cream

### French Toast Donuts

Apple butter cream, cinnamon sugar, maple syrup, powdered sugar

### Raspberry Shortbread

Fresh berries, black cherry yogurt, almonds, honey granola

### Bourbon Peach Crisp

Pecan, citrus, honey granola, David E. Red Label Bourbon, salted caramel sauce, peach ice cream

## BEVERAGES

### Coca-Cola Beverages - 4

Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange, Rootbeer, Dr. Pepper, Ginger Ale, Lemonade

### Coffee and Tea

Kona Coffee - 4  
Decaf Coffee - 3  
Tazo Teas - 4

Earl Grey, Green, and Orange Zen

### Brewed Iced Tea - 3

Raspberry, Mango, Peach, Blackberry

### Espresso

Espresso single - 4  
Double shot - 5  
Latte - 5  
Cappuccino - 5

### Natural Mineral Water

San Pellegrino (500ml) - 5  
Aqua Panna(500ml) - 5



*This code will provide additional information and menus.*

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### LOCAL PARTNERS

Beef Jerky Experience, Bell & Evans, Brandt Gardens, Kreider Farms, Twisted Creation Co, John Gross and Co., Shaffer Venison Farms,

*This menu is brought to you by Nick Hostetter, Executive Chef*

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