

Federal Pointe Pub

Starters

Bavarian Pretzel

\$6.95

Braided pretzel, baked until golden brown, brushed with a garlic-infused olive oil, and topped with pretzel salt. Served with Dijon or Honey Mustard. Add a side of Cheese Sauce - \$.50

Stuffed Poblano Peppers

\$8.95

Roasted Poblano Peppers stuffed with a house-made cream cheese filling, wrapped in center cut bacon, and drizzled with honey.

Spinach & Artichoke Dip

\$7.95

House-made - Baby spinach & artichoke hearts blended with cream cheese & fresh garlic. Served with toasted garlic crostini.

The Inn's Special Crab Dip

\$9.95

Lump crab meat and roasted red peppers blended with cheddar, cream cheese, & eastern shore spices. Served with toasted garlic crostini.

Gourmet Cheese Plate

\$11.95

Chef's choice of assorted cheeses, sliced apples, grapes, Kalamata & Green Olives marinated in an Italian Herb infused olive oil and toasted garlic crostini. Served with Dijon Mustard.

Shrimp Cocktail

\$11.95

(6) Gulf Shrimp, lightly poached with Old Bay and a blend of citrus. Served with house-made cocktail sauce & a fresh lemon wedge.

Loaded Potato Wedges

\$7.95

House cut Idaho Potatoes piled high with melted cheddar cheese, smoked bacon, & scallions. Served with Sour Cream.

Bacon Wrapped Potato Roses

\$8.95

(4) Thinly sliced potatoes seasoned with olive oil, rosemary, garlic, thyme, salt & pepper, wrapped in bacon to create a delicate rose bud. Served with a Tabasco infused sour cream sauce for dipping.



Soup

Chili

\$6.95 – crock

House made chili shimmered to perfection with mixed beans & beef. Topped with Monterey Jack cheese, sour cream & red onion.



Salads

The Loni

\$11.95

Fresh mixed greens topped with cucumbers, red onion, broccoli, & house-made croutons. Served with your choice of dressing. Add grilled chicken \$2.00

Wedge Salad

\$11.95

Wedge of fresh Iceberg lettuce topped with chopped smoked bacon, bleu cheese crumbles, grapes, and bleu cheese dressing

Harvest Salad

\$12.95

Mixed greens, brown sugar glazed butternut squash, sliced apples, and fresh mozzarella. Served with Raspberry Vinaigrette. Add grilled chicken \$2.00

Side Salad

\$5.95

Mixed greens topped with tomatoes, cucumbers, red onion, & house-made croutons. Served with your choice of dressing.

Dressings: Ranch, Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Olive Oil & Balsamic Vinegar

*** NOTE – Consuming raw or undercooked poultry, meat, eggs, shellfish, or seafood may increase your risk of food-illness***

Pizza – 12” Pie

Traditional Cheese

Tomato sauce and shredded mozzarella

\$11.95

Build Your Own

Our traditional cheese pizza created just the way you like it!

\$11.95

Margherita

Garlic infused olive oil, sliced tomatoes chopped fresh basil, & fresh mozzarella

\$13.95

\$2.00 per Additional Topping: Extra Cheese, Sausage, Pepperoni, Onion, & Broccoli



Panini's

Apple Cheddar Chicken

Grilled chicken breast topped with locally made apple butter, bacon, and cheddar cheese on grilled Artisan bread. Served with chips or roasted tri-colored potatoes.

\$13.95

Chicken Chesapeake

Grilled chicken breast topped with our signature crab cake, lettuce, & tomato on grilled Artisan bread. Served with chips or roasted tri-colored potatoes.

\$15.95

Chicken Parmesan

Grilled or breaded chicken breast generously topped with tomato Sauce, mozzarella & provolone cheese, on grilled Artisan bread. Served with chips or roasted tri-colored potatoes.

\$12.95

Southern BBQ

Savory, slow-roasted pulled pork topped with BBQ sauce, cheddar cheese & bacon on grilled Artisan bread. Served with chips or roasted tri-colored potatoes.

\$12.95



Entrées

Crab Cake

6 oz. of our house blend of jumbo lump crab meat, lemon, Dijon mustard & eastern shore spices, baked to a golden brown. Served with chips or roasted tri-colored potatoes & Tarter or Cocktail Sauce
Add an additional crab cake for \$12.95

\$16.95

The Pointe Burger

½ lb. of Angus beef topped with your choice of bleu cheese, mozzarella, provolone or cheddar cheese & served on a toasted ciabatta roll. Served with chips or roasted tri-colored potatoes.

\$12.95

Pulled Pork Sandwich

Savory, slow-roasted pork shoulder topped with BBQ sauce on a toasted ciabatta roll. Served with a side of house-made coleslaw and chips or tri-colored potatoes.

\$11.95

Pointe Pub Crab Pretzel

Bavarian Braided Pretzel topped with our house-made crab dip, melted cheddar cheese & scallions

\$12.95

Brisket Sandwich

Sliced, smoked beef brisket piled high on a toasted ciabatta roll. Served with chips or tri-colored potatoes.

\$14.95

Chicken Tenders

Baked golden brown & served with chips and your choice of BBQ or Honey Mustard.

\$8.95

Murphy's Wings

(8) Large, juicy wings tossed with your choice of Old Bay, BBQ, Garlic Parmesan, Hot or Mild Sauce. Served with Celery & Ranch or Bleu Cheese.

\$10.95

Veggie Burger

Grilled veggie burger topped with your choice of bleu cheese, mozzarella, provolone or cheddar cheese and served on a toasted ciabatta roll. Served with chips or tri-colored potatoes.

\$12.95



Desserts

Warm Chocolate Chip Cookie

Served with Vanilla Ice Cream.

\$7.95

Crème Brûlée

Rich vanilla custard topped with a layer of caramelized sugar.

\$8.95

*** NOTE – Consuming raw or undercooked poultry, meat, eggs, shellfish, or seafood may increase your risk of food-illness***