

The Crossvines
FARMHOUSE
BISTRO

Cocktails

FALL SPRITZ

campari, cranberry, fresh lemon, prosecco

GOLDEN THYME

fallen oak bourbon, honey, thyme, fresh lemon

POMEGRANATE MARTINI

fallen oak gin, pomegranate, cointreau

SPICED TRANSFUSION MULE

trippy goat vodka, spiced concord syrup, fresh lime, ginger beer

ORCHARD SIDECAR

applejack, fallen oak maple bourbon, cointreau, fresh lemon

SCOTTISH TEE

scotch, drambuie, spiced demerara

15

Zero - Proof

RED JACKET

lemon cordial, rosemary, pomegranate, club soda

BIRDIE TEMPLE

house-made pomegranate grenadine, ginger beer

ATHLETIC 'RUN WILD' IPA

HEINEKIN 0.0

8

7

Beers

DRAFT

Waredaca Putters Choice | Lager
Silver Branch Crooked Drive | IPA
Lone Oak Sandbar | Tropical IPA
Lone Oak MoCo Gold | Pilsner
Lone Oak El Birdie | Mexican Lager

BOTTLES / CANS

Michelob Ultra | Light Lager
Corona Extra | Mexican Lager
Stella Artois | Lager
Denizens Animal | Hazy IPA
DC Brau | Pilsner

8

7

7

7

8

5

Ciders

Hit It Hard | Apple
Hit It Hard | Long Drive Cherry
Hit It Hard | Peach Par-fect
Hit It Hard | Strawbirdie
4 Pack | Single Flavor (togo)

7

7

7

7

20

Cider Flight

16

Starters

CHEESE BOARD

artisanal local, domestic & imported cheeses & accompaniments

24

CHESAPEAKE CRAB DIP

jumbo lump crab, cheddar & cream cheese, old bay, mini naan bread

25

CHICKEN WINGS

korean bbq, sesame, spring onion, yuzu aioli

20

PRINCE EDWARD ISLAND MUSSELS

white wine, shallots, garlic, lemon butter, pickled fresno chiles, grilled baguette

18

enhance with frites & béarnaise aioli +5

DEVEILED FARM EGGS

farm fresh eggs, smoked trout, pickled fresno chile, bbq spice

13

DAILY CRUDO

inquire with your server

MP

Soup + Salads

FARMERS MARKET SALAD

bitter greens, local squash, apple, chevre, pepitas, cider vinaigrette

15

ROASTED BEETS & CITRUS

grapefruit, orange, pistachio, whipped ricotta

15

LITTLE GEM CAESAR SALAD

baby romaine, parmesan, ciabatta croutons

13

BUTTERNUT SQUASH SOUP

apple, creme fraiche, pumpkin seed

13

ENHANCE ANY SALAD

chicken +8 | salmon +16

Mains

DRY AGED STRIP STEAK

14 oz dry aged 1885 kansas city strip steak, roasted mushrooms, sunchoke, potato puree

65

enhance with sauce au poivre +3

ATLANTIC SALMON

crispy skin salmon, grilled asparagus, fingerling potatoes, warm confit heirloom tomato relish

32

CRAB CAKE SANDWICH

heirloom tomato, butter lettuce, spring onion tartar, french fries

28

FARMHOUSE BURGER

dry aged black angus, sharp cheddar, pickles, bacon jam, farmhouse sauce, french fries

24

FRIED CHICKEN SANDWICH

apple & cabbage slaw, creole ranch, brioche bun, french fries

23

If you have a food allergy, please notify us.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wine List

BY THE GLASS

SPARKLING ROSÉ Celebration The Crossvines, MD	17 60	PROSECCO Fratelli Cozza Italy	12 46
SPARKLING Blanc de Blanc The Crossvines, MD	14 48	PINOT GRIGIO Dipinti Trentino, Italy	15 40
ROSÉ Fairway Rosé The Crossvines, MD	14 35	SAUVIGNON BLANC Starborough New Zealand	13 39
WHITE BLEND Front Porch White The Crossvines, MD	14 34	SAUVIGNON BLANC Lys de Lune France	13 50
VIOGNIER The Crossvines, MD	14 35	RIESLING Dr. Loosen Germany	12 46
RED BLEND Barn Door Red The Crossvines, MD	14 44	CHARDONNAY Black Stallion North Coast, CA	14 54
MERLOT The Crossvines, MD	15 45	PINOT NOIR Fontaniels France	12 46
CABERNET FRANC 2024 The Crossvines, MD	15 45	MALBEC Alamos Argentina	13 50
		CABERNET SAUVIGNON Flying Cloud Paso Robles, CA	15 58

Wine Flight
Pick Three Wines | 3oz each | 22

BY THE BOTTLE

SPARKLING

Sparkling Brut, Gruet New Mexico	46
Sparkling Brut, Mumm Prestige Napa Valley, CA	53
Sparkling Rosé Domaine Carneros, CA	88
Champagne Rosé Imperial, Moët & Chandon France	140

ROSÉ

La Crema Monterey, CA	40
Cape Bleue France	48
Chateau D’Esclans Whispering Angel France	55

WHITE

Pinot Gris, Acrobat OR	35
Pinot Grigio, Sugarloaf Mountain Vineyards MD*	50
Riesling, A to Z OR	40
Moscato d’Asti, Bartenura Italy	35
Gruener, Veltliner, Hugl Weiner Austria	35
Torrontes, Zaccardi Series A Argentina	36
Vouvray, Domaine de Vaufray France	40
Viognier, Yalumba Y Series Australia	38
Pouilly Fume, Domaine Marcel Langoux Loire, France	60
Sauvignon Blanc, Cakebread Napa Valley, CA	84
Chardonnay, Hess Monterey, CA	35
Chardonnay, Cuvaion Napa Valley, CA	68
Chablis, Louis Moreau France	74
Chardonnay, Rombauer Carneros, CA	83
Pouilley Fuisse, Louis Lator Burgundy, France	90

RED

Pinot Noir, Meiomi Sonoma Coast, CA	57
Pinot Noir, Maison Noir OPP Willamette Valley, OR	65
Pinot Noir, Gran Moraine Yamhill-Carlton, OR	95
Pinot Noir, Ch. De Chassagne-Montrachet Burgundy, France	115
Chateauneuf-du-Pape, Boissy & Delaygue Rhone, France	85
Cote du Rhone, Domaine Grand Veneur France	60
Chianti Classico, Banfi Reserva Italy	48
Barolo DOCG, Ca Viola Caviot Piedmonte, Italy	110
Rioja Gran Reserva, Anciano No. 10 Spain	44
Merlot, Decoy Alexander Valley, CA	60
Merlot, Freemark Abby Napa Valley, CA	90
Malbec, Catena Mal Vista Flores Argentina	40
Red Blend, Metzger Melange MD*	42
Red Blend, Prisoner Rutherford, CA	95
Red Blend, Orin Swift Eight Years Napa Valley, CA	87
Red Blend, Daou Pessimist Paso Robles, CA	52
Zinfandel, Seghesio Dry Creek Valley, CA	55
Cabernet Franc, The Crossvines MD*	52
Cabernet Franc, Sugarloaf Mountain Vineyard MD*	68
Cabernet Sauvignon, Decoy Sonoma County, CA	60
Bordeaux, Ch. Tour de Pressar St. Emilion Grand Cru, France	90
Bordeaux, Ch. Pavil de Luze Margaux, France	110
Bordeaux, Ch. La Pointe Pomerol, France	130
Bordeaux, Ch. Phelan Segur St. Estephe	140

SPECIALTY BOTTLES

Sparkling Red, Operation Bubbles Produced at The Crossvines*	50
Mead, Kingfisher Cellars Produced at The Crossvines*	25
Flavors: Orange, Cherry, Blueberry	
Hakutsuru Superior Junmai Ginjo	31

*Local Wines