

HAPPY HOUR MON - FRI 3 - 6PM | LOUNGE

SIGNATURE COCKTAILS | MARTINIS | SPRITZES \$10
DRAFTS \$6 | WINES \$6 | RTD'S \$6

SIGNATURE
COCKTAILS | \$10

EXTRA CREDIT

Tito's Vodka, Cucumber, Lemon,
Honey, Mint

SOUTHERN EXPOSURE

10 Year Bulleit Bourbon, Peach
Puree, Lemon

SMOKED NEGRONI

Tanqueray Gin, Campari, Cocchi
Vermouth & Smoked Cherrywood

PEACH & PETALS

Ketel One Botanical Peach &
Orange, Rothman & Winter Orchard
Peach, St. Germain

CAP & GOWN

Four Roses Single Barrel Bourbon,
Maple-Demerara, Black Walnut,
Aromatic Bitters

MARTINIS | \$10

THE GOLD STANDARD

Chopin Vodka, St. Germain, Fig
Preserves, Ginger & Lemon

THE SOCIALITE

Stateside Vodka, Lychee, Lavender,
St. Germain, Lime

THE GARDEN SOCIETY

Covalle Tomato Water Gin,
Fresh Tomato Mix with Aromatic Basil

TEQUILAS | \$10

PEAR PRESSURE

Herradura Ultra Anejo,
St. George Pear

PALOMA ON MAIN

LALO Blanco, Grapefruit,
Lime, Agave

COPPER HEN

Volcan Reposado, Lime,
Ginger Beer, Muddled Cucumber

ESPRESSO MARTINIS
| \$10

FINAL EXAM

Absolut Vanilia Vodka, Kahlúa,
Luxardo Espresso, Cold Foam

STUDY BREAK

Absolut Vanilia Vodka, Espresso,
Kahlua, Luxardo, Salted Caramel,
Cold Foam

NIGHT CLASS

Skrewball Peanut Butter Whiskey,
Luxardo Espresso, Tempus Fugit
Creme de Cocoa

WALK OF SHAME

Angels Envy Bourbon, El Dorado 12 yr Rum,
Luxardo Espresso, Chocolate Bitters,
Bourbon Mascarpone Cream



SOCIAL PLATES

REUBEN EGG ROLLS

house braised corned beef, spiced
kraut, gruyere cheese, house made
russian dressing 14

STUDY BREAK MAC

chipotle braised short rib, three
cheese mac cavatappi, ancho crema,
salsa verde 18

HEN HOUSE WINGS

(8) duck fat & guajillo chili confit
wings, flash crisped, ancho tajín dry
rub, lime, smoked tomato crema 18

STUDY HALL NACHOS

house corn chips, Colby cheese,
chipotle braised short rib, heirloom
tomatoes, jalapeño, pickled onions,
cilantro, queso fresco, salsa verde,
pico de gallo, lime ancho crema 18

WOOD-FIRED FLATBREADS

🍷 CLASSIC MARGARITA

roasted garlic infused EVOO, basil
pomodoro, fresh mozzarella, sea salt,
white balsamic reduction 14

~~HOT~~ EXCHANGE STUDENT

basil pomodoro, shaved sopressata,
capicola, roasted long hots,
Calabrian olives, asiago & fresh
mozzarella, EVOO drizzle, sea salt
16

EASTERN SHORE

garlic, EVOO drizzle, roasted
tomato, braised spinach, sweet
onion, lump crab, JO #2,
Chesapeake Gold Colby 18

HANDHELDS

SERVED WITH HOUSE PICKLES &
JO #2 SEASONED FRIES

THE DEAN'S CUT

flank steak, grilled balsamic onions,
long hots, roasted tomatoes,
smoked tomato aioli, asiago, seeded
Philly roll 18
• (medium rare) •

THE CHESAPEAKE SCHOLAR

4oz jumbo lump crab cake, romaine,
roma tomatoes, whole grain mustard
remoulade, butter grilled sourdough
roll 21

THE GRAD SMASH BURGER

house ground beef, cherrywood
bacon, sweet onions, Irish sharp
cheddar, russian dressing, grilled
sourdough bun 15

"SLAW DOG"

Carolina pride hot dog, chili, sweet
onion, yellow mustard, coleslaw 12
• Soon to be your new favorite way
to eat a hot dog! •

BROKE COLLEGE KID CUT

Chef's special 12oz cut of the day!
Mac-n-Cheese au gratin. 27
• Valid only with College ID •

WINES \$6

CARMEL ROAD | PINOT NOIR

California

FERRARI CARANO FUME BLANC

Sonoma County

GAZELA VINO VERDE

Portugal

CARLETTO MONTEPULCIANO

D' ABRUZZI

Italy

SPRITZ HAPPENS |
\$10

ITALIAN SUMMER

Aperol, Carletto Prosecco

PRETTY IN PINK

Sarti Rosa, Grapefruit Fevertree,
Carletto Prosecco

BID DAY

St. Germain, Cranberry
Carletto Prosecco

HUGO SPRITZ

St. Germain, Mint,
Carletto Prosecco

AMALFI COAST

Limoncello, Carletto Prosecco,
Lemon, St. Germain

SPRITZ & GIGGLES

Ketel One Botanical Grapefruit & Rose,
Giffard Pamplemousse, Peach Puree,
Carletto Prosecco

BEERS ON TAP | \$6

MICHELOB ULTRA

PERONI

MODELO

MILLER LITE

FIDDLEHEAD IPA

STELLA ARTOIS

GUINNESS

DOWN EAST CIDER

ALLAGASH WHITE

NEW BELGIUM JUICY HAZE

CAPE MAY SEASONAL

DEVIL'S BACKBONE

JUICY MAGIC IPA

SURFSIDES | \$6

SURFSIDES

half & half | strawberry lemonade
lemonade | blueberry lemonade

SUPER LYTES

Blue Chill | Fruit Punch



EXECUTIVE CHEF | BRANDON M. GENTRY