

BEGINNINGS

BEEF TARTARE

hand minced, cured yolk, shallots, capers, dijon, grilled sourdough, cracked pepper 16

SCALLOP & CRAB FOCACCIA

peppered jumbo diver scallops, garlic, spinach & roasted tomato ragout, lump crab, straw mushroom, pan sauce, EVOO drizzle, lemon, grilled focaccia 17

GF SHORT RIB TACOS

chipotle-braised short ribs, pickled onion, ancho crema, queso fresco, salsa verde, warm white corn tortillas 16

LOLLIPOP CHOPS

garlic & herb griddled New Zealand lamb, warm country olives, roasted peppers, feta, oregano, EVOO drizzle, pita bread 18

V TUNA & AVOCADO POKE

ahi tuna, Haas avocado, birds eye chili, pickled onions, sweet soy, ponzu, crispy wonton, wasabi 16

REUBEN EGG ROLLS

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

GF OYSTERS

ever changing variety | shucked to order, chipotle lime cocktail, hard pear mignonette, lemon
• half dozen | full dozen 14 | 26

SHAREABLES

CHEDDAR BISCUITS

sharp cheddar drop petite buttermilk biscuits, sea salt, whipped butter 7

ROCKWELL'S CROSTINI

garlic & pepper seared shaved steak, grilled vidalia onion, warm olive oil, sea salt baguette, Point Reyes bleu cheese, house horseradish 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



HEN HOUSE WINGS

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

STEAM POTS

A lb of Prince Edward Island mussels, served with butter grilled crusty baguette | 18

TUSCAN

roasted garlic, blistered tomatoes, grilled onion, lemon, basil, shrimp stock, asiago

CREOLE

andouille, tomato, holy trinity, shrimp stock, butter

THAI

thai basil, coconut milk, green curry, ginger, birds eye chili lime, butter

OPEN FIRE FLATBREADS

V CLASSIC MARGARITA

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

EASTERN SHORE

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

HOT EXCHANGE STUDENT

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

SOUPS

ROCKWELL'S CHILI

sirloin, rib-eye, coulotte beef, guajillo & ancho chilis, clover honey, pickled onion, jalapeño, tomato crema, queso fresco 9

FRENCH ONION

vidalia, bermuda & spring onions, beef broth, gruyere & asiago cheeses, buttered focaccia crostini 10

LOW COUNTRY SHE-CRAB

crab stock, pepper flakes, sherry, cream, lump crab, Texas Pete, green onion 10

SALADS

All dressing made in house

CAESAR

romaine hearts, focaccia crouton, Caesar dressing, grana padano, red wine vinegar reduction 13

V GF SPINACH

wild mushrooms, artisan olives, roasted peppers, cucumbers, heirloom tomatoes, feta, lemon vinaigrette 14

WEDGE

baby iceberg, pickled onion, pancetta, chopped heirloom tomatoes, gorgonzola dressing, cracked peppercorn 14

V GF HEART OF MAIN CHOP

shaved romaine, blistered tomato, avocado, poblano, radish, queso fresco, ancho lime vinaigrette, cilantro crema 15





A LA CARTE STOCKYARD CUTS

Our beef is sourced from trusted farms, grass-fed and pasture-finished for superior marbling and unmatched flavor.
All beef hand-cut in house and seasoned with sea salt & pepper

BEEF FILET

6oz | 10oz | bearnaise sauce 42 | 57

NY STRIP

14oz | roasted garlic butter 55

LAMB CHOPS

New Zealand french cut
chervil butter 48



BONE-IN RIBEYE

30-32oz | house made horseradish | chef favorite 75

COULOTTE

14oz | chimichurri 31

TERES MAJOR

12oz | Bearnaise sauce 30

PORK CHOP



16oz | premium heritage Duroc pork,
roasted Winesap apple compote 39

COWBOY CHOP

22-24oz Chop
house made horseradish 60

BROKE COLLEGE KID CUT

Chef's special 12oz cut of the day!
Flash crisped potato wedges, buttermilk soaked
smoked tomato aioli, sea salt & green onion 27
• Valid only with College ID •

TOPPERS FOR YOUR CUTS

🍷 TOMATO & GARLIC

blistered heirloom tomatoes, roasted elephant garlic,
sea salt, baby rosemary, port wine espagnole 7

🍷 MUSHROOMS

cremini & straw mushrooms, garlic,
merlot butter reduction 8

🍷 CIPOLLINIS & LONG HOTS

garlic, thyme, oregano,
EVOO, chianti 7



🍷 JUMBO LUMP CRAB

Carolina "panned" jumbo lump blue crab,
sweet butter, cayenne, sea salt 18

A LA CARTE SIDES

BROCCOLI RABE

browned garlic, pepper flake,
EVOO drizzle, tomato, grana padano 12

YUKON GOLD FINGERLINGS

flash crisped, crushed potatoes, lemon, parsley,
EVOO drizzle, sea salt, grana padano 11

MAC-N-CHEESE- AU GRATIN



three cheeses, heavy cream,
open flame hearth-fired 13

🍷 ROASTED ASPARAGUS

hearth roasted asparagus, EVOO drizzle,
lemon, pepper, sea salt 13

LOADED TWICE BAKED POTATO

Idaho russet, bacon, chives, Irish cheddar,
butter, sea salt, cracked pepper, sour cream 12

RISOTTO

arborio rice, sweet onions,
saffron, asiago cheese 12

CREAMED SPINACH

garlic, parmesan 12

MAMA'S COLLARDS

made with love, southern collard greens,
sweet pepper relish 10

POTATO WEDGES

buttermilk soaked & flash crisped,
smoked tomato crema, sea salt, green onion 10

🍷 BROCCOLI & MUSHROOMS

florets, cremini mushrooms, shiitake, garlic,
caramelized sweet onion, French butter 11

MAINS

all Seafood wild caught in the Atlantic

PAN ROASTED SALMON

pink peppercorn, lemon garlic meunière, saffron risotto,
chili flake rapini 28

JUMBO LUMP CRAB CAKES

single or double | 4oz jumbo lump, pan roasted, whole
grain mustard remoulade, roasted asparagus, yukon gold
fingerling potatoes 40 | 55



ROCKWELL'S WELLINGTON

7oz filet, prosciutto di parma, mushroom duxelle, flaky
puff pastry, merlot reduction, roasted asparagus, crushed
Yukon gold fingerling potatoes 48

VEAL OSSOBUCO

8 hour braised with vegetables, garlic, rosemary, wine,
gremolata, served with saffron & spinach risotto 49

🍷 PAPPARDELLE

La Casa Pasta's pappardelle pasta, roasted garlic, chili
flake, blistered tomatoes, broccoli rabe, asiago & grana
padano cheese 26

CHICKEN SALTIMBOCCA

organic chicken thighs, prosciutto di parma, mozzarella
cheese, asiago, toasted sage, lemon pan sauce, served with
roasted asparagus & tomato risotto 31

🍷 CAROLINA SHRIMP & CRAB

jumbo shrimp, marinated sweet onion & bell peppers,
panned jumbo lump blue crab, served with crispy potato
wedges, collard greens 42

ALL BLUE CRAB LOCALLY SOURCED ON EAST COAST
20% GRATUITY ADDED TO PARTIES OF 8 OR MORE