

APPETIZERS

LOADED CAULI-SPROUTS

crispy brussels sprouts and cauliflower florets tossed with sriracha honey - bacon, baked with parmesan cheese and breadcrumbs 13

CLASSIC SHRIMP COCKTAIL

jumbo chilled shrimp, served with house cocktail sauce, fresh lemon and old bay 17

IGGI'S NACHOS

tortilla chips, chili, cheese sauce, cheddar jack cheese, salsa & sour cream 15 ADD SHRIMP 6 | CHICKEN 3 | GUACAMOLE 2 | JALAPEÑOS 1
SUBSTITUTE BUFFALO CHICKEN DIP 3 | CRAB DIP 4

GF MORGAN WOOTTEN PORK BELLY

thick-cut cherrywood smoked pork belly, orange maple jalapeño glaze, fresh jalapeño, orange slices 13

SCUNNY'S QUESADILLA

12" tortilla, chicken, sautéed onions & peppers, cheddar jack cheese, sour cream, salsa 15 SUB STEAK OR SHRIMP 4

GF STEAMED SHRIMP

large or jumbo peel-n-eat shrimp, potatoes, onion, Old Bay ½ LB MP | 1 LB MP

STEAK CROSTINI

toast points topped with seared steak, horseradish dijon sauce, pico de gallo, jalapeños, parmesan cheese 15

GF BUFFALO CHICKEN DIP

shredded chicken, cream cheese, buffalo sauce, blue cheese crumbles, tortilla chips 13
ADD CARROTS & CELERY 1.5 | SUBSTITUTE PRETZEL BITES 2

CAMDEN CRAB DIP

crab meat, cream cheese, cheddar jack cheese, Old Bay, naan bread 15 ADD CARROTS & CELERY 1.5 | SUBSTITUTE PRETZEL BITES 2

ADAM MICHAEL'S CRAB PRETZEL

2 soft baked pretzel sticks, crab dip, cheddar jack cheese 16
ADD CHEESE SAUCE .75

SEARED BLACK PEPPER TUNA

sliced, rare ahi tuna with black pepper crust, cucumber, shiitake mushroom salsa, wasabi mayo 15

BRIDGE'S BUFFALO SHRIMP

lightly floured shrimp, buffalo sauce, blue cheese, celery 14

CLASSIC MUSSELS

steamed with garlic, basil, white wine, tomatoes, butter, toasted bread 13

LITTLE DAVE'S CHICKEN FINGERS 13

choices: county fried, grilled or jerk w/ honey mustard
blackened w/ cajun remoulade | ADD FRIES 5

DeMATHA STEAK TIPS

sautéed steak tips, balsamic onion, Worcestershire, butter, served with toast points with chipotle aioli 14

V BLECHMAN'S HUMMUS PLATTER

roasted garlic hummus, paprika sesame oil, naan bread, carrots, celery, cucumber, & Kalamata olives 13

ENTREES

GF FILET

char-grilled hand-cut 8 oz beef tenderloin, herb garlic butter, your choice of 2 sides MP
ADD BLUE CHEESE CRUMBLE 1

GF MADRE'S RIBS

full-rack of Danish pork ribs, house-seasoned & slow-roasted, topped with honey BBQ sauce, served with boardwalk style fries & coleslaw 26

HOMEMADE SPICY MEATLOAF

classic meatloaf with a kick, gravy, mashed potatoes, veggie du jour 20

CRUZ BAY TACOS

Blackened Mahi, lettuce, pico de gallo, cheddar jack cheese, 3 flour tortilla chips & salsa 17
SUBSTITUTE: STEAK TIPS | SHRIMP | PORK BELLY

V VEGGIE STIR FRY

broccoli, peppers, onions, shiitake mushrooms, soy glaze, basmati rice 15
ADD CHICKEN 4 | STEAK TIPS 5 | SHRIMP 6

GF SURF N' TURF

8 oz filet, garlic shrimp, choice of 2 sides MP
SUBSTITUTE JUMBO LUMP CRAB CAKE MP

DOUBLE PHAT CRAB CAKE DINNER

two broiled lump crab cakes, choice of 2 sides MP

New! **STUFFED SHRIMP**

jumbo butterflied shrimp, smothered in our jumbo lump crab caked and baked with imperial sauce, served with fresh veggies 30

New! **FISH & CHIPS**

fresh cod in a pub style batter, fried and served with French fries and coleslaw 22

New! **CHICKEN & WAFFLES**

fresh Belgian waffle, country fried chicken tenders, hot honey, roasted corn pico de gallo 21

New! **MOM'S SHRIMP SCAMPI**

jumbo shrimp, sautéed in white wine, fresh garlic, butter, diced tomatoes and basil. Served with fresh veggies 26

New! **SALMON CHESAPEAKE**

grilled salmon, topped with crab imperial and baked, served with 2 sides 30

GF GEORGE PORTER JR. JAMBALAYA

chicken, shrimp, andouille sausage, spicy Creole tomato sauce, basmati rice 25

GF CHIPOTLE CHICKEN & SHRIMP

chili-seared chicken & shrimp, chipotle butter sauce, pico de gallo, cheddar jalapeño mashed potatoes 26

GF MEDITERRANEAN SALMON

grilled salmon, tomato, cucumber, spinach, olives, onion, roasted red pepper, feta, balsamic glaze, basmati rice MP

ENTRÉE SIDES

chips | coleslaw | thick cut fries |
sweet potato fries | onion rings
veggie du jour | mashed potatoes |
garlic mashed | loaded mashed
chipotle mac n' cheese (+1)

HOMEMADE SOUP

GF BLACK BEAN CHILI

seasoned ground beef, tomatoes, black beans, peppers, onions CUP 6 | BOWL 8
ADD BACON | CHEESE | JALAPEÑOS |
SOUR CREAM .50 EA

GF MARYLAND CRAB

tomato-based soup loaded with veggies & crab meat CUP 6 | BOWL 8

CREAM OF CRAB

classic MD recipe: lump crab, hint of sherry CUP 7 | BOWL 9

CHICKEN & SAUSAGE GUMBO

chicken, andouille sausage, peppers, onions, basmati rice in a dark roux CUP 6 | BOWL 8



**BOOK YOUR NEXT EVENT WITH
US AT YOUR PLACE OR OURS!
HAPPY HOURS • CORPORATE EVENTS
BIRTHDAY PARTIES & MORE!**

FRESH SALADS

— *Make it a wrap +1, includes chips* —

BLACK & BLUE sliced steak, spinach, bacon, diced tomato, red onion, crispy onions, blue cheese crumbles, blue cheese dressing MP

CAESAR romaine, homemade garlic croutons, parmesan cheese, Caesar dressing 13

GF FRESH BERRY baby spinach, romaine, strawberries, blueberries, chopped walnuts, feta, champagne vinaigrette 13

GF GREEK romaine, Kalamata olives, diced tomato, cucumbers, red onion, feta, pepperoncini, Greek dressing 13

GF LOBSTER & SHRIMP COBB

lobster, shrimp, romaine, bacon, avocado, egg, red onion, diced tomato, cheddar jack cheese, champagne vinaigrette on side MP

SEARED BLACK PEPPER TUNA sliced, rare ahi tuna with black pepper crust, avocado, mixed greens, cucumber, tomato, shiitake mushroom salsa, wasabi mayo, soy vinaigrette 20

GF SOUTHWEST CAESAR chili-seared chicken, romaine, corn, diced tomato, black beans, cilantro, tortilla strips, southwest Caesar dressing 17

GF THE LEDGE char-grilled salmon, romaine wedge, diced tomato, corn, red onion, avocado, crumbled bacon, Old Bay ranch MP

GF TURKEY SPINACH AVOCADO roasted turkey, spinach, avocado, diced tomato, red onion, black beans, jalapeños, corn, cucumber, sprouts, feta, champagne vinaigrette 16

SALAD ADDITIONS

Chicken 5 | Shrimp 6 | Steak MP | Crab Cake MP |
Salmon MP | Ahi Tuna MP | Black Pepper Tuna MP

— *Mother's Homemade Dressings* —

balsamic vinaigrette, soy vinaigrette, blue cheese, ranch, honey mustard, Greek, Old Bay ranch
we also feature: Caesar, SW Caesar, Italian, champagne vinaigrette, Thousand Island
extra dressing: .75

WE DELIVER! AVOID THIRD PARTY FEES • VISIT OUR WEBSITE: WWW.MOTHERSGRILLE.COM

GF GLUTEN SENSITIVE

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES • 18% GRATUITY ON PARTIES OF 5 OR LARGER
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SANDWICHES

— All sandwiches served with homemade chips —

CRAB CAKE

jumbo lump crab, lettuce, tomato, tartar sauce, toasted bun MP

PUB-STYLE FRIED FISH

battered and fried fresh cod filet, served on brioche with lettuce, tomato and house tartar sauce 17

CRAB MELT

lump crab cake, American & cheddar cheese, applewood smoked bacon, garlic aioli, griddled country white MP

WHARF RAT CLUB

shrimp salad, crab meat, bacon, lettuce, tomato, mayo, 9 grain wheat toast MP

SHRIMP SALAD

½ lb. house made shrimp salad, lettuce, tomato, toasted bun MP

JAZZFEST SHRIMP PO' BOY

fried shrimp, lettuce, tomato, Cajun remoulade, toasted sub roll 17

LOBSTER SHRIMP ROLL

lobster, shrimp, lettuce, lemon dill aioli, toasted lobster roll MP

LAMARVELOUS CHEESESTEAK

chopped sirloin, provolone, sautéed onions, lettuce, tomato, toasted sub roll 16

CHICKEN CHEESESTEAK

blackened chicken, American cheese, peppers, onions, lettuce, tomato, chipotle mayo, toasted sub roll 16

BALTIMORE'S BEST BUFFALO CHICKEN

crispy chicken, buffalo sauce, cheddar cheese, bacon, blue cheese dressing, toasted bun 16

New! PRIME RIB FRENCH DIP

Slow roasted shaved prime rib, Swiss cheese, sautéed onion, au jus, toasted sub roll 20

NASHVILLE HOT FRIED CHICKEN

sweet & sticky fried chicken with honey, cayenne, & special spices, with pickles, toasted bun 15

FIRE ON THE MOUNTAIN

grilled chicken, mozzarella, roasted red pepper, avocado, pesto, basil, toasted bun 16

SMOKEHOUSE CHICKEN

grilled chicken, Canadian bacon, smoked gouda, onion straws, honey bbq, toasted bun 16

CHICKEN & WAFFLE SANDWICH

fried chicken breast, sriracha honey, smoked gouda, applewood smoked bacon, fresh Belgian waffle 17

CUBANO STACK

slow-roasted pork shoulder, Canadian bacon, Swiss cheese, dill pickles, garlic aioli, griddled country white 16

PORK BELLY CHEESE MELT

cherrywood smoked pork belly, cheddar, smoked gouda, griddled country white 16

BBQ PULLED PORK

slow-roasted pork shoulder, crispy onions, honey bbq, toasted bun 14

ROAST TURKEY BLT

roasted turkey, lettuce, tomato, jalapeño bacon, avocado, chipotle mayo, toasted nine grain 16

✓ GEORGIA'S VEGGIE WRAP

spinach, tomato, roasted red pepper, diced cucumber, red onion, feta, roasted garlic hummus, Greek vinaigrette, tortilla wrap 14

ADD AVOCADO 2 | ADD CHICKEN 4

SUBSTITUTE FOR CHIPS:

coleslaw | thick cut fries | sweet potato fries | veggie du jour | side garden | side Caesar | mashed potatoes | loaded mashed | garlic mashed (2) | onion rings (3)
substitute gluten free bun (1.5)

— Make any sandwich a wrap! —

BROTHER DON'S WINGS

— with homemade blue cheese or ranch dressing — BONELESS (10): \$13 TRADITIONAL (1 lb): 15

BUFFALO

classic hot wings

BUFFALO GARLIC

hot wings with a garlic twist

BUFFALO OLD BAY

hot wings with Old Bay

CAJUN HONEY BUFFACUE

hot sauce, honey BBQ, Cajun spices

🔥 CHIPOTLE

smoked jalapeño goodness

GARLIC PARMESAN

butter, garlic, parmesan cheese

HONEY BBQ

sweet & tangy

LEMON PEPPER

lemon, pepper, olive oil

MAI THAI

sweet Thai chili with a fiery kick

NASHVILLE HOT

honey, cayenne, & special spices,

topped with pickles

RAVENS

Baltimore style with a sweet taste of victory- just Old Bay & honey

SESAME TERIYAKI

classic Asian flavor, topped with sesame seeds

SRIRACHA HONEY

honey, sriracha, garlic, cilantro

New! BROWN SUGAR OLD BAY

the classic MD spice made just that bit sweeter

New! SALT & VINEGAR

salty with a malt vinegar kick

extra dressing | extra wing sauce (.75)

— No mixing flavors —

— No all flats or drums —

Homemade Dressing
& Wing Sauce available to-go

BOYD'S BURGERS

— All burgers served with homemade chips, on toasted brioche —

SUBSTITUTE FOR BEEF: SMASH STYLE | TURKEY BURGER | VEGGIE BURGER | CHICKEN BREAST 1 | BEYOND™ BURGER 2 | BISON 3

BIG BUH BURGER 15

“build your own” with lettuce, tomato, toasted roll

YOUR CHOICE: beef burger | turkey burger |

veggie burger | chicken breast (+1)

Beyond™ burger (+2) | extra beef patty (7)

ADDITIONAL TOPPINGS LISTED BELOW

AMERICANA

American cheese, dill pickles, red onion, Thousand Island 16

BIG MO GABA

cherrywood smoked pork belly, maple glaze, honey bbq, onion rings 18

CHESSIE

mom's crab dip, crab meat, cheddar jack cheese, Old Bay 19

MUHLY'S FARMHOUSE

applewood smoked bacon, cheddar cheese, fried egg 18

KIRK JOSEPH'S BACKYARD

applewood smoked bacon, cheddar cheese, crispy onions, honey BBQ 16

MUSHROOM SWISS

sautéed mushrooms, Swiss cheese, mushroom demi-glaze 15

ADD APPLEWOOD SMOKED BACON 1.5

SANTA FE

Southwest spiced, jalapeño bacon, pepper jack cheese, guacamole, tortilla strips 17

PAT TILLMAN POWERHOUSE

turkey burger, Swiss cheese, avocado, sprouts, lettuce, tomato, raw onion, honey mustard 15

BROAD STREET BISON

ground bison, smoked gouda, caramelized onion, mushrooms, sunny egg, horseradish mayo 19

GARLIC BUTTER BISON

ground bison, garlic butter, applewood smoked bacon, jalapeños 17

✓ JERRY GARCIA VEGGIE BURGER

black bean patty made with veggies, oats & spices, lettuce, tomato 15

✓ GREAT BEYOND BURGER

plant based burger, fresh guacamole, pico de gallo, lettuce, tomato 16

Smash Burgers

CLASSIC SMASH

American cheese, sautéed onions, lettuce, tomato 16.50

FULLY LOADED SMASH

pressed with bacon bits, cheddar cheese, applewood smoked bacon, crispy onions, lettuce, tomato, garlic aioli 18

SUNNY SIDE SMASH

cherrywood smoked pork belly, cheddar cheese, sunny egg 20

SANDWICH & BURGER EXTRAS

mushrooms | crispy onions | hots | jalapeños (.50)
balsamic onion (1) fried egg | avocado | guacamole (2)
cheese: American | Swiss | cheddar | cheddar jack | provolone | pepperjack | blue | feta | smoked gouda (1.5)
mozzarella (2)

bacon: applewood smoked | Canadian | turkey | jalapeño (1.75)

cherrywood smoked pork belly (3)
sautéed onions (.50)

PLEASE NO SEPARATE CHECKS • WE ARE ALWAYS HAPPY TO DIVIDE CHECKS EVENLY FOR SEPARATE FORMS OF PAYMENT • FEE APPLIED TO ALL CREDIT CARD TRANSACTIONS

— VISIT ALL OF OUR FAMILY OWNED & OPERATED LOCATIONS —

Mother's Peninsula Grille

969 RITCHIE HIGHWAY
ARNOLD-SEVERNA PARK, MD

Mother's North Grille

2450 BROAD AVENUE
TIMONIUM, MD

Mother's Federal Hill Grille

1113 S. CHARLES ST.
BALTIMORE, MD

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Special Features & Dessert

March 15- March 21

-APPETIZERS-

CORNED BEEF EGGROLLS

Shredded Corn Beef, Carrots, Cabbage, Sauerkraut, and Potatoes
Served with Avocado Lime Dipping Sauce

\$15

-ENTREES-

CORNED BEEF AND CABBAGE

Slow Cooked Corned Beef over Cabbage, Carrots, and Red Potatoes
Served with Whole Grain Mustard

\$22

IRISH BEEF STEW

Slow Cooked Beef, Carrots, Celery, Onions, Garlic, Cilantro, and Tomatoes
Served over Mashed Potatoes and Topped with Crispy Onions

\$24

CORNED BEEF REUBEN

Griddled Rye, Sauerkraut, 1000 Island, and Swiss Cheese
Served with House Made Chips

\$18

IRISH RIBEYE

Topped with Grilled Shrimp and Guinness Demi-glaze, Served with
Asparagus, and Cabbage Sauerkraut

\$31

PRIME RIB

14oz served with Au Jus and your Choice of 2 sides

\$31

SNOW CRAB LEGS

Served with Melted Butter

\$35

Desserts

Pop Pop's Homemade Ice Cream

A recipe handed down from our grandfather

2 Scoops 7 | 3 Scoops 8

Pop Pop's Sundae 10

2 scoops of Pop Pop's homemade Ice Cream, Chocolate sauce, Sprinkles, fresh
Strawberries

Waffle Sundae 14

3 Scoops of Pop Pop's Homemade Ice Cream, Chocolate Sauce, Sprinkles, fresh
Strawberries over homemade Belgian style Waffle

Heath Bar Brownie 10

Warm Heath Bar Brownie topped with Pop Pop's homemade Ice Cream, Powdered
Sugar, Chocolate and Caramel sauce

Bread Pudding Beignets 9

3 Handmade Sugar Custard Fritters, Caramel sauce, Cinnamon sugar,
Powdered Sugar

Irish Cream Cheesecake 9

Drizzled with Green Caramel Sauce, Topped with Whip Cream



Specialty Cocktails

Mom’s Barrel Aged Old Fashioned 10
House Barrel aged Bourbon, Angostura bitters, muddled cherries

Lucky Leprechaun Martini 11
Vodka, Crème De Menthe, Crème De Cacao, Espresso

Irish Mule 11
Jameson, Fresh Lime, Ginger Beer

Guava Passion Crush 10
Smirnoff Citrus, Tropical Sour Mix, Downeast Guava Cider

Mom’s Espresso Martini 12
Ketel One Vodka, Espresso Liqueur



Crushes 9
Orange * Grapefruit * Lemon * Creamsicle * Blueberry * Strawberry

Wine List

Red

- Darkhorse Pinot Noir
Bottle 26 | Glass 9 Italy
- Josh Cabernet Sauvignon
Bottle 27 | Glass 9 California
- Terrezas Altos del Plata Malbec
Bottle 28 | Glass 9 Argentina
- Velvet Devil Merlot
Bottle 26 | Glass 9 Washington

White

- Cavit Pinot Grigio
Glass 9 Italy
- Coppola Rose
Bottle 30 | Glass 9 California
- Hess Chardonnay
Bottle 30 | Glass 9 California
- Relax Riesling
Bottle 28 | Glass 9 Germany
- Seaglass Sauvignon Blanc

Whiskey/Bourbon/Scotch

Basil Hayden	12	Crown Blackberry	10	Johnnie Walker Red	8.5	Roe & Co.	7.5
Buchanan Deluxe 12yr	11	Dewar’s White Label	8	Johnnie Black	9.5	Sagamore Rye	9
Bulleit	8.5	Dough Ball	7.5	Knob Creek 9yr	10	Skrewball	7.5
Bulleit Rye	9	Fireball	7.5	Maker’s Mark	9	Whistlepig 10yr	15
Buffalo Trace	9	Hennessy	12	Paddy’s	8	Woodford Reserve	11
Chivas Regal Scotch	11	Jack Daniel’s	8.5	Proper 12	9	Uncle Nearest 1856*	14
Crown Royal	9.5	Jack Daniel’s Honey	8.5	Rip Van Winkle 10yr	35	Uncle Nearest 1884*	12
Crown Royal Apple	9.5	Jameson	8	Van Winkle 12yr	40	Yellowstone*	15



MOTHER'S NORTH GRILLE BEER LIST



🍺=Canned beer ♥=Gluten Free (sad but true...items are limited & subject to change)

ALL DAY BUCKET SPECIALS

5 domestic beers (\$5 below).....	\$22.00
5 12oz craft beers of your choice.....	\$28.00

ALL DAY 64OZ PITCHER SPECIALS

Domestic Pitchers (Miller Lite, Mich Ultra).....	\$18.00
Select Craft Pitchers.....	\$24.00

PALES & ALES

🍺 Big Truck Topless Blonde ♦ MD ♦ 6.3% Pale Ale.....	\$7.50
🍺 Three Floyd's Zombie Dust ♦ IN ♦ 6.5% American Pale....	\$7.00
Newcastle Brown Ale ♦ Netherlands ♦ 4.7%.....	\$6.50
Sierra Nevada Pale Ale ♦ CA ♦ 5.6%.....	\$6.50

LAGERS

Bud Light Aluminum ♦ MI ♦ 4.2%.....	\$5.50
Budweiser Aluminum ♦ MI ♦ 5%.....	\$5.50
🍺 Checkerspot Hillbilly Gold ♦ MD ♦ 5.2% Pilsner.....	\$7.00
🍺 Coors Banquet ♦ Mexico ♦ 5% Lager.....	\$5.00
Coors Light ♦ CO ♦ 4.2%.....	\$5.00
Corona Extra ♦ Mexico ♦ 4.6% ♦ Pale Lager.....	\$6.50
Corona Light ♦ Mexico ♦ 4.1% ♦ Pale Light Lager.....	\$6.50
Corona Premier ♦ Mexico ♦ 4.0% Lager.....	\$6.50
Heineken ♦ Netherlands ♦ 5% European Pale.....	\$6.00
Michelob Ultra ♦ MO ♦ 4.2%.....	\$5.50
Miller High Life ♦ WI ♦ 4.6%.....	\$5.00
🍺 Miller Lite ♦ WI ♦ 4.2%.....	\$5.00
Modelo Especial ♦ Mexico ♦ 4.4%.....	\$6.50
Modelo Negra ♦ Mexico ♦ 5.4%.....	\$6.50
🍺 National Bohemian ♦ WI ♦ 4.28%.....	\$5.00
Natural Light ♦ MI ♦ 4.2%.....	\$4.50
Peroni ♦ Italy ♦ 5.1% ♦ Euro Pale Lager.....	\$6.50
🍺 Union Zadie's Lager ♦ MD ♦ 4.5%.....	\$6.50
Yuengling ♦ PA ♦ 4.5%.....	\$6.00

NON-ALCOHOLIC

Heineken O.O ♦ Netherlands ♦ N.A.....	\$6.00
O'Doul's ♦ USA ♦ N.A.....	\$5.00
🍺 Red Bull ♦ Austria ♦ N.A.....	\$5.00
🍺 Red Bull Tropical ♦ Austria ♦ N.A.....	\$5.00
🍺 Sam Adams Just the Haze ♦ MA ♦ IPA.....	\$6.00

ALTERNATIVES

Breckenridge Vanilla Porter ♦ CO ♦ 5.4% Porter	\$6.50
🍺 Surfside Ice tea & Lemonade + Vodka ♦ PA ♦ 4.5%.....	\$6.00
Twisted Tea ♦ PA ♦ 5%.....	\$6.00

IPA

🍺 Big Truck Crew Cab ♦ MD ♦ 6.3% IPA.....	\$7.50
🍺 Big Truck Half Cab ♦ MD ♦ 6 % Hazy IPA.....	\$7.50
🍺 Checkerspot Stoop Sesh ♦ MD ♦ 4.8% Session IPA.....	\$7.00
🍺 Dogfish Nordic Spring ♦ DE ♦ 6.5% American IPA.....	\$6.50
🍺 Heavy Seas Loose Cannon ♦ MD ♦ 7.25%	\$7.50
Lagunitas IPA ♦ MD ♦ 6.2% ♦ IPA.....	\$7.00
🍺 Monument City 51 Rye ♦ MD ♦ 6.5%.....	\$7.00
🍺 Sixpoint Resin ♦ NY ♦ 9.1% Double IPA.....	\$8.00
🍺 Union Divine ♦ MD ♦ 6.5% American IPA.....	\$7.00

CIDERS

♥ Bold Rock Apple ♦ NC/VA ♦ 4.7%	\$6.00
🍺 Downeast Blackberry ♦ MA ♦ 5.1%.....	\$7.00
🍺 Downeast Double Blend ♦ MA ♦ 7.3%.....	\$8.00
🍺 Downeast Maple Waffle ♦ MA ♦ 5%.....	\$7.00
🍺 Downeast Original ♦ MA ♦ 5.1%.....	\$7.00
🍺 Downeast Overboard ♦ MA ♦ 8%.....	\$8.00
♥ Woodchuck Amber ♦ VT ♦ 5%.....	\$6.00

SOURS

🍺 Burley Oak Sorry Chicky ♦ MD ♦ 4.4% Weissbier.....	\$8.00
🍺 Dogfish Seaquench ♦ DE ♦ 4.9% Session Sour	\$7.50
🍺 Sierra Nevada Wild Little Thing ♦ CA ♦ 5.5% Sour.....	\$7.00

SPARKLING / LOW CAL

🍺 Good Boy Cranberry Pineapple ♦ MD ♦ 4.5%.....	\$7.50
🍺 Good Boy Tea & Lemonade ♦ MD ♦ 4.5%.....	\$7.50
🍺 Good Boy Peach Mango ♦ MD ♦ 4.5%.....	\$7.50
🍺 Good Boy Citrus Circus ♦ MD ♦ 4.5%.....	\$7.50
🍺 High Noon Watermelon ♦ CA ♦ 4.5%.....	\$7.50
🍺 High Noon Black Cherry ♦ CA ♦ 4.5%.....	\$7.50
🍺 High Noon Lime ♦ CA ♦ 4.5%.....	\$7.50
🍺 High Noon Pineapple ♦ CA ♦ 4.5%.....	\$7.50
🍺 High Noon Peach ♦ CA ♦ 4.5%.....	\$7.50
🍺 White Claw Black Cherry ♦ IL ♦ 5%.....	\$7.50
🍺 White Claw Watermelon ♦ IL ♦ 5%.....	\$7.50

BAR DRAFTS

♥ Angry Orchard ♦ NY ♦ 5% Cider.....	\$6.50
Burley Oak Lost ♦ MD ♦ 7.2% IPA	\$7.50
Blue Moon Belgian White ♦ CO ♦ 5.4% Wheat Ale.....	\$6.00
♥ Downeast Guava Passionfruit ♦ MD ♦ 5% Cider.....	\$6.50
Fat Orange Cat Baby Kittens ♦ CT ♦ 6.5% Hazy IPA.....	\$6.50
Flying Dog Snake Dog ♦ MD ♦ 7.1% IPA	\$7.00
Guinness ♦ MD ♦ 4.2% ♦ Stout.....	\$7.50
Guinness Blonde ♦ MD ♦ 5% American Lager	\$7.00
Jailbreak Feed the Monkey ♦ MD ♦ 6% Hefeweizen.....	\$7.50
Lagunitas ♦ MD ♦ 6.2% ♦ IPA.....	\$7.50

Michelob Ultra ♦ MI ♦ 4.2% Lager.....	\$6.00
Miller Lite ♦ WI ♦ 4.17%.....	\$5.00
Mother's Trail Magic ♦ MD ♦ 6% Hazy IPA.....	\$7.50
Modelo ♦ Mexico ♦ 4.4% Lager.....	\$6.50
RAR Nanticoke Nectar ♦ MD ♦ 7.4% American IPA.....	\$6.50
Sam Adams Seasonal ♦ MA ♦ 5.6% Cold Snap.....	\$7.50
Stella Artois ♦ Belgium ♦ 5% European Pale Lager.....	\$7.50
Union Duckpin ♦ MD ♦ 5.5% American IPA.....	\$7.50
Union Snow Pants ♦ MD ♦ 8.5% Oatmeal Stout.....	\$6.50
Yuengling ♦ PA ♦ 4.5% Lager.....	\$6.50

GLUTEN FREE MENU

ALL ITEMS DO NOT CONTAIN WHEAT, BARLEY, OR RYE. WE TRY OUR BEST TO CHECK LABELS TO ENSURE ITEMS ARE GLUTEN FREE. THERE MAY BE SOME TRACES OF GLUTEN IN ITEMS THAT ARE FRIED. MOTHER'S IS NOT RESPONSIBLE IN THE EVENT THERE IS A CROSS CONTAMINATION OF NON-GLUTEN ITEMS. WE CAN ONLY PROVIDE A SUGGESTED LIST OF GLUTEN FREE ITEMS

APPETIZERS

BUFFALO CHICKEN DIP

SHREDDED CHICKEN, CREAM CHEESE, BUFFALO SAUCE, BLUE CHEESE CRUMBLES, TORTILLA CHIPS
ADD CARROTS & CELERY 1.5

BLACK BEAN CHILI

SEASONED GROUND BEEF, BLACK BEANS, TOMATOES, PEPPERS, ONIONS
ADD BACON | CHEESE | JALAPEÑOS | SOUR CREAM .50EA

LITTLE DAVE'S CHICKEN FINGERS

YOUR CHOICE: **BLACKENED** WITH CAJUN REMOULADE **JERKED** WITH HONEY MUSTARD **GRILLED** WITH HONEY MUSTARD

SEARED BLACK PEPPER TUNA

SUSHI GRADE AHI TUNA SEARED RARE AND SLICED THIN, SERVED WITH WASABI MAYO.

STEAMED SHRIMP

PEEL-N-EAT SHRIMP, ONION, DICED RED POTATOES, OLD BAY

CLASSIC MUSSELS

STEAMED WITH GARLIC, BASIL, WHITE WINE, TOMATOES, AND BUTTER.

CAMDEN CRAB DIP

TRADITIONAL MD FAVORITE. ASK FOR NO PITA BREAD - SUBSTITUTE CARROTS & CELERY INSTEAD.

BLECHMAN'S HUMMUS PLATTER

ROASTED GARLIC HUMMUS, PAPRIKA SESAME OIL, CARROTS, CELERY, CUCUMBER, & KALAMATA OLIVES

MORGAN WOOTTEN PORK BELLY

THICK-CUT CHERRYWOOD SMOKED PORK BELLY, ORANGE MAPLE JALAPEÑO GLAZE, FRESH JALAPEÑO, ORANGE SLICES

SALADS

FRESH BERRY

BABY SPINACH, ROMAINE, STRAWBERRIES, BLUEBERRIES, CHOPPED WALNUTS, FETA, CHAMPAGNE VINAIGRETTE

GREEK

ROMAINE, KALAMATA OLIVES, DICED TOMATO, CUCUMBERS, RED ONION, FETA, PEPPERONCINI, GREEK DRESSING

LOBSTER COBB

LOBSTER, SHRIMP, ROMAINE, BACON, AVOCADO, EGG, RED ONION, DICED TOMATO, CHEDDAR JACK CHEESE, CHAMPAGNE VINAIGRETTE

SOUTHWEST CAESAR

CHILI-SEARED CHICKEN, ROMAINE, CORN, DICED TOMATO, BLACK BEANS, CILANTRO, TORTILLA STRIPS, SOUTHWEST CAESAR DRESSING

THE LEDGE

CHARGRILLED SALMON, ROMAINE WEDGE, DICED TOMATO, CORN, RED ONION, AVOCADO, CRUMBLIED BACON, OLD BAY RANCH

TURKEY SPINACH AVOCADO

ROASTED TURKEY, SPINACH, AVOCADO, DICED TOMATO, RED ONION, BLACK BEANS, JALAPEÑOS, CORN, CUCUMBER, SPROUTS, FETA, CHAMPAGNE VINAIGRETTE

THE BLACK N BLUE SALAD CAN BE GLUTEN-FREE, ASK FOR NO ONION STRAWS. THE CAESAR SALAD CAN BE GLUTEN-FREE, ASK FOR NO CROUTONS.

WINGS

TRADITIONAL WINGS

1 (LB) OF DEEP-FRIED WINGS TOSSED IN YOUR CHOICE OF OUR HOMEMADE SAUCES. SEE MENU FOR FLAVORS. ACCOMPANIED BY HOME MADE BLUE CHEESE OR RANCH.

SANDWICHES

NO BREAD - ASK FOR A LETTUCE WRAP OR A GLUTEN-FREE ROLL. PLEASE SEE OUR REGULAR MENU FOR SPECIFIC INGREDIENTS.

ALL BURGERS

PRICING VARIES. SEE REGULAR MENU.

GRILLED CHICKEN SANDWICH

COMES WITH LETTUCE AND TOMATO.

WHARF RAT CLUB

SHRIMP SALAD, CRAB MEAT, BACON, LETTUCE, TOMATO, AND MAYO.

LAMARVELOUS CHEESESTEAK

CHOPPED SIRLOIN, PROVOLONE, SAUTÉED ONIONS, LETTUCE, AND TOMATO.

CHICKEN CHEESESTEAK

BLACKENED CHICKEN, AMERICAN CHEESE, PEPPERS, ONIONS, LETTUCE, TOMATO, AND CHIPOTLE MAYO.

ROASTED TURKEY BLT

ROASTED TURKEY, LETTUCE, TOMATO, JALAPENO BACON, AVOCADO, AND CHIPOTLE MAYO.

GEORGIA'S VEGGIE WRAP

ROASTED GARLIC HUMMUS, SPINACH, TOMATO, ROASTED RED PEPPER, RED ONION, DICED CUCUMBER, FETA CHEESE, GREEK VINAIGRETTE, IN A TORTILLA WRAP.
ADD AVOCADO \$2 ADD CHICKEN \$4

FED HILL FRENCH DIP

ROAST BEEF, SWISS CHEESE, SAUTÉED ONIONS, AND AU JUS.

CUBANO STACK

PULLED PORK, CANADIAN BACON, SWISS CHEESE, DILL PICKLES, AND GARLIC AIOLI.

FIRE ON THE MOUNTAIN

GRILLED CHICKEN, MOZZARELLA, ROASTED RED PEPPER, AVOCADO, AND PESTO.

SHRIMP SALAD

½ LB. HOUSE-MADE SHRIMP SALAD, LETTUCE, AND TOMATO.

ENTRÉES

SURF AND TURF

8OZ. FILET, GARLIC SHRIMP, WITH 2 SIDES.

CHIPOTLE CHICKEN AND SHRIMP

CHILI SEARED CHICKEN, SHRIMP, CHIPOTLE BUTTER SAUCE, AND PICO DE GALLO.

FILET

HAND-CUT 8OZ. BEEF TENDERLOIN, HERB BUTTER, WITH 2 SIDES.

MEDITERRANEAN SALMON

GRILLED SALMON, TOMATO, CUCUMBER, SPINACH, OLIVES, FETA, BALSAMIC GLAZE, OVER BASMATI RICE.

GEORGE PORTER JR. JAMBALAYA

CHICKEN. SHRIMP, ANDOUILLE SAUSAGE, SPICY CREOLE TOMATO SAUCE, OVER BASMATI RICE.

— BREAKFAST PLATTERS —

3 EGG PLATTER

3 eggs any style, with
"Feels Like Home" fries 15
YOUR CHOICE: BACON, CANADIAN BACON,
SAUSAGE

BRICK BODIES POWERHOUSE

3 egg whites, turkey bacon, wheat toast,
fresh fruit 17

STEAK & EGGS

8 oz. filet, 2 eggs any style,
with "Feels Like Home" fries 29

MICHAEL PHELPS PLATTER

Two eggs any style, two pancakes, your
choice of bacon or sausage, served with
"Feels Like Home" fries 22
SUBSTITUTE BELGIAN WAFFLE +3

CHICKEN GRAVY WAFFLES

Fresh cooked Belgian style waffle, 2
country fried chicken tenders,
homemade Chicken Gravy 20

FIESTA BREAKFAST BOWL

crispy home fried potatoes, chorizo, pico
de gallo, cheddar jack cheese, avocado,
sunny side up egg 16

— BREAKFAST ENTRÉES —

SUNNY STEAK

Sautéed steak tips, peppers & onions
served over our "feels like home fries" &
topped with a sunny side up egg 20

HUEVOS RANCHEROS

scrambled eggs, chorizo, cheddar jack
cheese, pico de gallo with home fries
and a side of salsa & sour cream 17
MAKE IT A WRAP! +1

— BREAKFAST —
SMALL PLATES

SMOKED SALMON BAGEL

Served on a Toasted Bagel topped with
Cream Cheese, Tomato, Raw Onion, and
Capers 14

AVOCADO TOAST

rye toast, fresh avocado, diced tomato,
corn, poached egg 10
ADD LUMP CRAB +5

BACON SAMPLER

applewood smoked, jalapeño, Canadian,
turkey 11

MOM'S BENEDICT'S

served with "Feels Like Home" fries

EGGS BENEDICT

2 poached eggs atop English muffin
halves with Canadian bacon &
hollandaise 17

CRAB MCMOTHERS

2 griddled 3oz crab cakes, toasted
English Muffin, 2 poached eggs,
hollandaise, Old Bay MP

SMOKED SALMON BENEDICT

2 poached eggs atop English muffin
halves with Smoked Salmon hollandaise,
Old Bay 22

PORK BELLY BENEDICT

2 poached eggs atop English muffin
halves with cherrywood smoked pork
belly & hollandaise 17

AVOCADO BENEDICT

2 poached eggs atop English muffin
halves with avocado, grilled tomato &
hollandaise 20

— THE SWEET STUFF —

CLASSIC FRENCH TOAST

egg soaked challah bread pan seared,
powdered sugar 17
ADD BLUEBERRIES, STRAWBERRIES, CANDIED
WALNUTS OR CHOCOLATE CHIPS +1.50 EA

3 BUTTERMILK PANCAKES

served with Powdered Sugar 15
ADD BLUEBERRIES, STRAWBERRIES, CANDIED
WALNUTS OR CHOCOLATE CHIPS +1.50

STRAWBERRY PANCAKES

Fluffy pancakes, fresh strawberries,
strawberry sauce, whipped cream 17

MOM'S BELGIAN WAFFLE

housemade Belgian waffle, mixed
berries, whipped cream, powdered sugar
18



SANDWICHES

served with "Feels Like Home" fries
bagel, English muffin, white, wheat,
gluten free roll

MEAT, EGG & CHEESE

2 eggs any style, your choice of meat,
American cheese 14
CHOOSE: BACON, CANADIAN BACON,
SAUSAGE, SCRAPPLE

MOTHERLOAD

jumbo lump crabmeat, American cheese,
bacon, 2 eggs, toasted bagel 19

BREAKFAST STEAK BURRITO

steak tips, peppers, onions, scrambled eggs,
cheddar jack cheese, flour tortilla wrap,
salsa, sour cream 18

PHILLY MELT

chopped sirloin, sautéed onion,
provolone cheese, fried egg,
toasted bagel 16

CALI MELT

turkey bacon, cheddar cheese, avocado,
tomato, 2 eggs, toasted bagel 16

LEAN PROTEIN

egg whites, avocado, turkey bacon,
sprouts, wheat toast 15

OMELETTES

served with "Feels Like Home" fries

BASIC OMELETTE

3 eggs 15
ADD TOPPINGS (LISTED BELOW)

HUNT VALLEY

potato, bacon crumbles, cheddar cheese,
topped with scallion, side sour cream 17

THE MEAT SWEATS

bacon, sausage, ham, chorizo,
pepper jack cheese 18

CHESAPEAKE

lump crab meat, tomato, basil, corn,
cheddar jack cheese, Old Bay,
hollandaise 23

MAMA CAMARONES

shrimp, basil, feta, tomatoes 19

Omelette Extras 1

AMERICAN | CHEDDAR | BLUE CHEESE | FETA |
PROVOLONE | SWISS | SMOKED GOUDA |
MUSHROOMS | ONIONS | PEPPERS | TOMATO |
GARLIC | CILANTRO

More Omelette Extras 2

BACON | SAUSAGE | CANADIAN BACON |
ANDOUILLE | EGG WHITES

Seafood Add-Ons: 5

CRAB | SHRIMP

- 18% gratuity added for parties of 5 or more. Please no split checks. -

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MOM'S CLASSICS

TIPITINA QUESADILLA

scrambled eggs, crab, shrimp,
cheddar jack cheese, fresh cilantro,
salsa & sour cream 20

VEGGIE FRITTATA

egg whites, tomato, peppers,
mushrooms, provolone, side of fruit 17

SOUTHERN SHRIMP & GRITS

jumbo shrimp, chipotle butter sauce,
creamy grits, scrambled eggs 20

Proudly Serving



ADULT BEVERAGES

BOTTOMLESS 25

Bloody Marys, Screwdrivers, Mimosas,
Select Beers & Seltzers: 10am-2pm

PITCHERS 16

Original Bloody Mary or Mimosa

MIMOSA 7

champagne, OJ, crushed ice, orange slice

MOTHER'S ORIGINAL

BLOODY MARY 8

vodka, herbs, spices, horseradish, Old
Bay rim, celery stalk

SPICY BUFFALO BLOODY 9

Smirnoff vodka, Mother's original bloody
mix, wing sauce, horseradish, hot
pepper, Tabasco, Old Bay rim

BACON BLOODY 9

Smirnoff vodka, Zing Zang Bloody Mix,
bacon, Old Bay rim

Mother's Semi-Annual Pajama Brunch

WEAR YOUR PAJAMAS FOR 50% OFF
YOUR FOOD & BEVERAGES.
STAY TUNED FOR DATES!