

STARTERS

- 20 **cheese & charcuterie board** assorted house-made condiments and crostini
- 10 **shoestring fries** pincho sauce, malt vinegar aioli
- 10 **guacamole** cilantro, queso fresco, jalapeño, corn tortilla chips
- 14 **sautéed shrimp** chile-infused garlic oil, toasted garlic bread
- 12 **tuna tartare** diced tuna, blood orange, avocado mousse, yuzu, soy sauce, fresh wasabi, crispy wontons
- 12 **hoisin shiitake mushroom bao buns** pickled leeks, bean sprouts, scallion, cilantro, crushed peanuts
- 14 **korean fried chicken bao buns** crispy fried chicken, korean bbq sauce, cucumber, red onion, sesame seeds, cilantro
- 12 **buffalo cauliflower** lightly battered cauliflower, hot sauce, blue cheese
- 16 **whole chicken wings** buffalo // korean bbq // plum sauce & cashew // texas dry rub (with blue cheese, celery)

MARKET

- 12 **roasted beets & plums** mascarpone, salted pistachios, baby kale, greek olive powder
- 13 **warm kale & mushroom salad** 63° egg, pickled leeks, sherry vinaigrette, ricotta salata, sunflower crumble

CROW SIGNATURES

- 12 **tempura battered cauliflower tacos** chipotle aioli, queso fresco, cilantro, radish
- 14 **birria tacos** beer braised short rib, cheese, onion, cilantro, beef consommé
- 14 **sweet & spicy tempura shrimp tacos** red pepper relish, shaved cabbage, cilantro
- 14 **crow burger** cheddar, onion jam, smoked bacon, brioche bun, shoestring fries
- 14 **diablo burger** smoked gouda, fried pickled goat horn peppers, calabrian chile aioli, brioche bun, shoestring fries

PLATES

- 16 **chicken parmesan** breaded chicken terrine, radiatori pasta, baked with mozzarella, pomodoro, garlic bread
- 17 **short rib mole** sweet white polenta, pickled chiles
- 18 **bay scallops** gnocchi, fresh black truffle, parmesan, caramel beurre blanc
- 19 **jail island salmon** root vegetable onigiri, tempura squash blossom, spicy soy glaze
- 20 **hot fried chicken** 36-hour brined chicken wing, thigh, leg and breast, biscuit, guajillo hot sauce, slaw, house pickles

PIZZAS

- 12 **classic cheese** tomato sauce, mozzarella
 - 12 **margherita** basil pesto, fior di latte, tomato sauce
 - 14 **mushroom** truffle béchamel, leeks, mixed herbs, mozzarella
 - 14 **italian sausage** oil-cured olives, peppers, tomato sauce, mozzarella, lemon zest
 - 14 **garlic-ricotta** broccolini, roasted garlic, mozzarella
 - 16 **bacon date**, blue cheese, caramelized onion, mozzarella
 - 16 **pear & prosciutto** honey, pistachio, scamorza
 - 16 **soppressata** calabrian chile, thyme, mozzarella, tomato sauce
 - 16 **smoked scallop** shaved brussels sprouts, bacon, béchamel, smoked mozzarella
- add** sausage 2 :: pepperoni 2 :: soppressata 4 :: prosciutto 4 :: mushrooms 2 :: onions 2
oil-cured italian black olives 3 :: green peppers 2 :: calabrian chiles 2

ORIGINAL COCKTAILS 12

- peach swizzle**
bourbon, peach jam, apricot, lemon, basil
- smooth operator**
sagamore rye, fernet, aperol, sweet vermouth, peychaud's bitters
- no sleep til brooklyn!**
cold brew coffee, vodka, caribbean coffee liqueur, crème de cacao a la vanille
- cucumber gimlet**
cold pressed cucumber vodka, lime, simple syrup
- superfly**
vodka, st. germain, lemon, blackberry, black pepper-sage
- thai lemonade**
vodka, lemon, thai basil, st. germain, soda
- el san juan**
el dorado rum, green chartreuse, pineapple, coconut cream, lime
- pop the clutch**
espolòn blanco tequila, basil-infused dolin vermouth de chambery blanc, lime, honey, cucumber, salt rim
- smoke & mirrors**
espolòn blanco tequila, grapefruit, lime, smoked thai pepper, giffard pamplemousse

O.G. CLASSICS 12

- old fashioned**
bourbon, sugar, orange peel, bitters, luxardo cherry
- paper plane**
bourbon, amaro, aperol, lemon
- margarita**
espolòn reposado, cointreau, fresh-squeezed lime, agave, salt
- naked & famous**
mezcal, aperol, yellow chartreuse, lime
- mai tai**
blend of plantation dark rum, bacardi, orgeat, lime, mint, bitters
- negroni**
gin, campari, sweet vermouth

WHITES & SPARKLING

- prosecco** angeline, italy **10/40**
- sauvignon blanc** wither hills, new zealand **10/50***
- chardonnay** harken, california **10/50***
- grüner vetliner** kamptal, austria **9/45***
- pinot grigio** vigneti del sole delle venezie doc, italy **9/45**

ROSÉS & REDS

- rosé** barbera day owl, california **10/50***
- rosé** out east côtes de provence, france **12/48**
- pinot noir** annabella, california **14/56**
- cabernet sauvignon** silver totem, california **10/50***
- cabernet/merlot/sangiovese blend** casali di bibbiano, Italy **12/48**
- viña alberdi reserva** rioja, spain **12/48**

**wines on tap; bottle price is for a 1-liter carafe*

OTHER FUN THINGS

- woodchuck** amber hard cider **6**
- ramona wine spritzer** blood orange :: grapefruit :: rosé **6**

ON TAP

- 2sp delcofest** 7
märzen lager (5%)
- levante** 7
tickle parts neipa (7%)
- founders** 6
all day session ipa (4.7%)
- allagash** 7
white (5.2%)
- 2sp brewing** 6
delco lager (4%)
- nicaragua craft beer** 7
panga drops pilsner (6.2%)
- union duckpin** 7
pale ale (5.5%)
- westbrook brewing** 6
gose (4%)
- yuengling** 5
lager (4.9%)
- guinness** 6
stout (4.7%)
- miller lite** 4
(4.5%)
- CANS & BOTTLES**
- union craft brewing** 7
fest beer wiesnbier (5.6%)
- other half brewing** 7
double dry hopped green city ipa (7%)
- monument city brewing** 7
nobo ipa (6.5%)
- nepenthe brewing** 7
internal splendor helles lager (5%)
- evil twin** 7
imperial biscotti break stout (11.5%)
- coors light** 5
(4.2%)
- miller high life** 5
champagne of beer ☺ (4.6%)
- pbr** 4
(4.7%)

crow bar spritz high life, aperol, lemon 6