

POETS












MODERN COCKTAILS AND EATS

SHAREABLES

SRIRACHA FRIES with sriracha old bay honey drizzle	8	 POETS SIGNATURE CHICKEN WINGS (10) (choose a style) honey bbq buffalo old bay smoked jalapeño bbq sriracha-lime	10	CHARCUTERIE BOARD chef's selection of local cheeses and cured meats	14
BEER BATTERED ONION RINGS served with old bay sriracha	8			ASIAN LETTUCE WRAPS seared ground turkey, peppers, onions and mint-lime hoisin sauce	9
 JUMBO CRAB AND JALAPEÑO DIP served with toast points and fried wontons	12			CRABBY GREEN TOMATOES panko crusted and fried, served with arugula, lump crab and old bay mustard	14
CHESAPEAKE DEVEILED EGGS (4) topped with a mini crab cake	12	FISH TACOS (3) substitute fried tofu   napa cabbage, sweet peppers, jalapeños and chipotle aioli	14 10	EDAMAME POT STICKERS 	9
CAMDEN YARD SLIDERS (3) (choose a style) beef burger with whiskey onions bbq pulled pork with pickles pit beef with old bay tiger sauce buffalo chicken with blue cheese crumbles	9	QUESADILLA sautéed peppers, monterey jack & cheddar cheese in roasted red pepper tortilla with sour cream and salsa add: chicken +4 / shrimp +5	9	HUMMUS TRIO   roasted garlic, cilantro-jalapeño and smoked beet, served with pita and crudité	12



SALADS AND SOUPS

add to any salad: chicken +4 / shrimp +5 / salmon +6 / crab cake +6 / tofu +3

CATHEDRAL CAESAR SALAD romaine lettuce, shaved parmesan, sourdough croutons and caesar dressing	10	MEDITERRANEAN SALAD    mixed greens, feta, olives, chickpeas, heirloom tomatoes, cucumbers and greek vinaigrette	10	WEDGE SALAD  bibb lettuce, gorgonzola crumbles, heirloom tomatoes, bacon, dill and raspberry vinaigrette	10
 LEXINGTON MARKET SALAD our 'cathedral caesar' topped with 2 mini crab cakes, seared salmon and blackened shrimp	17	ARUGULA SALAD   arugula, grilled watermelon, pecans, seasonal berries, goat cheese, and balsamic vinaigrette	14	SOUPS maryland crab   3 bean chili    caribbean style jerk chicken  chef's soup of the day	6 / 8

SANDWICHES AND SUCH

sub fries for onion rings or side salad +1

 CRAB CAKE SANDWICH jumbo lump crab, marinated tomato, lettuce, old bay and mustard aioli on martin's potato roll	16	BBQ BURGER 8 oz. patty of local angus beef cooked to order, cheddar, onion rings, bbq sauce and applewood smoked bacon, served with fries	14	PANINIS served on traditional foccacia with side of cole slaw	
SOFT SHELL CRAB PO' BOY lettuce, tomato, sweet peppers, and old bay tartar sauce	16	 POET WRAP blackened chicken, bacon, whiskey onions, spring mix, tomato and ranch in a roasted red pepper tortilla, served with fries	13	CAPRESE  roasted marinated tomatoes, buffalo mozzarella, arugula and basil	11
CLASSIC INDIGO BURGER 8 oz. patty of local angus beef cooked to order, lettuce, tomato and pickle, served with fries add ons +1 per: american, cheddar, pepper jack, swiss, bacon, fried egg, whiskey onions, sautéed mushrooms	12	TUNA STEAK SANDWICH blackened medium-rare ahi tuna, spring mix, roasted sweet peppers, avocado and chipotle aioli, served with fries	15	CHARCOAL CLUB applewood smoked ham, roasted turkey, bacon, lettuce, tomato and garlic aioli	12
GARDEN VEGGIE BURGER   grilled veggie patty, caramelized onions, lettuce, tomato and pickle, served with fries add cheese +1: american, cheddar, pepperjack or swiss	12	CHICKEN AND WAFFLE panko crusted fried chicken breast, belgian waffle, fried green tomato, maple aioli, served with cole slaw	14	CUBAN roasted cuban pork, sliced ham, swiss, pickles, and dijon mustard	13
				REUBEN slow-roasted corned beef, sauerkraut, swiss, and house made thousand island dressing	13
				PESTO CHICKEN panko crusted fried chicken breast, buffalo mozzarella, tomato, pesto and fresh basil	12

ENTREES

 CRAB CAKE ENTREE two maryland crab cakes, served with sautéed seasonal vegetables	28	CAMDEN STREET FILET 8 oz. ball park filet grilled to order, served with mashed potatoes and sautéed seasonal vegetables	26	HERB ROASTED CHICKEN BREAST airline chicken breast, white wine citrus reduction, served with mashed potatoes and sautéed seasonal vegetables	18
SEARED SALMON blackened salmon, sauteed spinach, marinated tomatoes and orzo	26	RIBEYE 12 oz. ribeye grilled to order, whiskey onions and red wine demi glace, served with mashed potatoes and sautéed seasonal vegetables	32	EGGPLANT STACK   breaded eggplant, green tomatoes and mozzarella, served on a bed of marinara, topped with parmesan and fresh basil	16
AHI TUNA blackened medium-rare ahi tuna topped with chipotle-lemon creme, served with sautéed cabbage, mixed rice and avocado mango salsa	19			ORZO BOWL   heirloom tomato, feta, fresh basil and shredded parmesan add: chicken +4 / shrimp +5 / salmon +6 / tofu +3	10

 = POETS SIGNATURE ITEM

 = Vegan  = Vegetarian  = Gluten Free  = Local

Warning: Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of foodborne illness.

6:30 AM - 11 PM sun - wed | 6:30 AM - MIDNIGHT thur - sat
kitchen closes approximately 1 hour before closing

POETS is proud to work with local farms and businesses: Baywater Farms, Salisbury MD; Clement's, Hyattsville MD; Country Farms, Kennett Square PA; Holly Poultry Baltimore MD; Richardson Farms, White Marsh MD; Schweid & Sons, Carlstadt, NJ; D.C. Dills, Sykesville MD

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MODERN COCKTAILS AND EATS

COCKTAILS

BUILD-YOUR-OWN MANHATTAN <i>ask bartender or server for details</i>	14	BLACKBERRY SMASH <i>citrus vodka, blackberry liquor and bitter lemon soda</i>	10
GOLDEN MARGARITA <i>tequila, sour mix, splash of orange juice and grand marnier floater</i>	14	THE ARABER <i>vodka, ginger beer and lemon juice</i>	9
THE RANCH <i>rye, muddled lemon, angostura bitters and ginger beer</i>	12	CHARM CITY SPARKLER 📍 <i>charm city mead (MD), fresh orange juice and prosecco</i>	10
BEE'S KNEES 📍 <i>shot tower gin, maryland honey and lemon juice</i>	13	SAZERAC <i>rye, absinthe, sugar cube, bitters, with a twist</i>	15
POETS SIGNATURE MARTINI 📍 <i>choice of below, with olives or a twist</i> • shot tower gin • sloop betty vodka	15	MARYLAND OLD FASHIONED <i>choice of bourbon or rye, angostura bitters, orange bitters, muddled sugar cube, with lemon and orange peels</i>	14

BEER

DRAFT

Baltimore Bohemian (Poet's Ale) 📍	6
Brewer's Art Beazley 📍	7
Monument Rye 📍	7
Union Seasonal 📍	8
Flying Dog Raging Bitch IPA 📍	8
Sam Adams Seasonal	7

📍 *Local & Regional*

Full Tilt IPA	7
Full Tilt Seasonal	7
Flying Dog Gonzo Porter	8
Heavy Seas Peg Leg	7
Lancaster Milk Stout	8
Union Duckpin	7
Union Anthem	6
Stillwater Saison	7
Stillwater Clasique	7

BOTTLE

Domestic & Imports

National Bohemian	5
Budweiser	6
Bud Light	6
Coors Light	6
Miller Light	6
Michelob Ultra	6
Yuengling	6
Sam Adams	7
Angry Orchard Cider	6
Sierra Nevada Pale	7
Stella Artois	7
Corona	7
Heineken	7
Goose Island IPA	7
Sam Smith IPA	7
Sam Smith Nut Brown Ale	8
Hoegaarden	7

WINE

	<i>gl</i>	<i>bt</i>		<i>gl</i>	<i>bt</i>		<i>gl</i>	<i>bt</i>
HOUSE WINES			ROSÉ			RED		
Sparkling Wine	6	28	La Ferme Rosé	7.5	32	Lander-Jenkins Pinot Noir	10	45
Pinot Grigio	7.5	30				La Crema Pinot Noir	11	48
Sauvignon Blanc	7.5	30	WHITE			Foxbrook Merlot	7.5	30
Merlot	7.5	30	Chataeu Ste. Michelle Riesling	8	36	Freemark Abbey Merlot		65
Cabernet Sauvignon	7.5	30	Simply Naked Moscato	8	36	Calina Cabernet Sauvignon	9	40
SPARKLING			San Pietro Pinot Grigio	9	40	Kendall Jackson Liberated		
Michelle Brut	9	52	Murphy Goode Sauvignon Blanc	8	36	Cabernet Sauvignon	10	45
Domaine Chandon Brut		60	Mohua Sauvignon Blanc	9.5	40	Lodi Freakshow Cabernet Sauvignon		65
Moet & Chandon Imperial Brut		160	Jackson Estate Sauvignon Blanc	10	45	Ernesto Catena Malbec	8	36
Primaterra Prosecco	7	32	Four Vines Naked Chardonnay	8	36	Lodi Petite Petit Syrah	14	63
			Kendall Jackson Vintner's Reserve			Rhiannon Red Blend	7	32
			Chardonnay	12	48	Murphy Goode Red Blend	8	36
						Cono Sur Red Blend	9	40