

Dinner Menu

Available
4:30pm-9:00pm

Appetizers

Crab Dip 13

Hayfields House-Made Crab Dip
Topped with Jumbo Lump Crab Meat
Served with Three Pretzel Sticks
Additional Pretzels \$1.00

Blackened Chicken Quesadilla 13

Diced Blackened Chicken, Onions,
Jalapeños, Tomatoes & Cheddar Jack
Cheese. Served with Salsa & Sour Cream

Moules-Frites 15

Mussels in a Roasted Garlic White Wine
Sauce with Fries

Reuben Spring Rolls 12

With Amish Style Mustard Sauce

Calamari 8

Flash Fried & Topped with Pickled Peppers & Lemon, House-Made Tomato Sauce on the Side

Jumbo Chicken Wings 12

Fried & Tossed with your choice of:
Buffalo, Old Bay, Honey Old Bay, Wicked
Hot, Dry Rub Jerk, Dry Rub BBQ. Offered
with Ranch or Bleu Cheese & Celery
Sticks

Tzatziki 8

Served with Grilled Pita Bread

Kohlrabi Brandade 9

Served with Grilled Baguettes

Meat Lovers Flatbread 13

Tomato Sauce, Pepperoni, Bacon, Ground
Sausage, Provolone Cheese, Mozzarella
Cheese & Chili Pepper Flakes

Half Moon Mozzarella 11/15

Flash Fried &
Served with Marinara Sauce
3 Piece or 5 Piece

Soups

Classic Beef Chili* 8

Spiced Ground Beef, Diced Tomatoes,
Green Peppers, Red Kidney Beans &
Cheddar Cheese

Maryland Crab Soup* 8

Crab & Tomato Broth,
Mixed Vegetables,
Potatoes & Jumbo Lump Crab

Chef's Soup 7

Ask your Server About the Weekly
Soup Special

Salads

House Salad* 5/8

Romaine Lettuce,
Onions, Cucumbers & Tomatoes.
Served with Your Choice of Dressing

Classic Caesar 4/7

Chopped Romaine Lettuce Tossed in
House-Made Caesar Dressing
& Croutons Topped with Fresh Parmesan
Half Portion or a Full Portion

Cobb Salad* 9/14

Romaine Lettuce Topped
with Grilled Chicken, Bacon, Avocado,
Bleu Cheese Crumbles, Tomatoes,
Cucumbers & Hard-Boiled Egg
with Ranch Dressing on the Side
Half Portion or Full Portion

Fall Harvest Salad 10

Field Greens, Roasted Acorn Squash,
Baby Beats, Candied Pecans, Dried
Cranberry, Goat Cheese, Apple Cider
Vinaigrette

Farro Arugula 9

Toasted Farro, Onions, Feta,
Dried Cranberries, Candied Pecans
with White Balsamic Dressing

Entrees

Pan Seared Scallops 28

Roasted Butternut Squash Purée,
Smoked Applewood Bacon,
Grape Tomatoes & Fried Brussel Sprouts

Grilled Filet 8oz 40

Loaded Smashed Red Bliss Potatoes,
Grilled Asparagus, Crispy Onions,
Cabernet Demi Glace

Crab Cake(s) Market Price

Single: Served with French Fries

Double: Served with French Fries, Green Beans Served
with Cocktail or Tartar

Braised Lamb Shank 32

Creamy Polenta with Goat Cheese

Shrimp Etouffee 23

Celery, Bell Pepper, Onion, Tomatoes,
Covered in Brown Roux

Sumac Chicken Breast 26

Sweet Potatoes, Green Beans

Braised Korean Short Rib Bulgogi 27

Turnips Diavola

Grilled Pork Chop 25

Apricot Stuffing, Baby Carrots, Beer BBQ Sauce

Grilled Salmon 24

Grilled in Garlic and Herb Marinade, Roasted Garlic,
Wilted Kale, Roasted Butternut Squash

Fish and Chips 21

Beer Batter Icelandic Cod, Fries, Tartar Sauce

Please notify your server of any allergies or dietary restrictions

Consuming undercooked meat may increase your risk of food borne illness, especially if you have certain medical conditions.

(*) - Gluten Free Option