

THE COLLECTIVE ENCORE

HOUSE MARINATED OLIVES (GF) 11
Citrus, Bay, Rosemary, Thyme

HONEY SPICED MIXED NUTS (GF) 9

CHICKEN LIVER MOUSSE 12
Griddled Bread, Apricot Jam

MARYLAND CRAB CHOWDER (GF) 14
Lump Crab, Tomato, Onion, Garlic,
Carrots, Green Beans, Potato, Old Bay

CLASSIC CAESAR SALAD 12
Torn Romaine, Bread Crumbs, Grana
Padano, Housemade Caesar Dressing

WATERMELON & FETA SALAD (GF) 16
Baby Kale, Mint, Bee Pollen, Fennel,
Champagne Vinaigrette, Tajin

PT JUDITH CALAMARI 18
Flash Fried, Cherry Peppers, Pork
Linguiça Sausage, Lemon, Parsley,
Smoked Paprika, Marinara & Lemon Aioli

SPINACH AND ARTICHOKE DIP 15
Cream Cheese, Grana Padano, Spinach,
Artichoke, Lemon, Old Bay, House
Tortilla Chips —add Lump Crab +12

CHESAPEAKE ARANCINI 20
Fried Risotto Balls, Crab, Smoked
Gouda, Lemon Old Bay Cream Sauce

BONE-IN WINGS (10) 18
Choose One: G. Tso's, Buffalo, Old Bay
Ranch or Bleu Cheese, Celery

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FOOD MENU

CHEESE PLATE 24
Chef's Selection: Blue, Cheddar,
Goat w/Jam & Crackers

CHARCUTERIE PLATE 27
Chef's Selection: Pate, Cured Salami
and Ham w/Whole Grain Mustard,
Griddled Bread, Pickles

CHEESE & CHARCUTERIE BOARD 44
Chef's Selection: Blue, Cheddar, Salami,
Cured Ham w/Olives, Nuts, Jam, Pickles,
Mustard, Bread & Crackers

CRAB CAKE SANDWICH 32
Brioche Bun, Lettuce, Tomato,
Remoulade, House Chips

THE BURGER 20
Two 4 oz Patties, Cooper American,
Dijonaise, Crispy Onion, Bacon, Arugula,
Tomato, Brioche, House Chips

CLASSIC CHEESESTEAK 19
Caramelized Onion, Cooper American,
Hot Pepper Relish, Amoroso Roll,
House Chips

GRILLED SPICY CHICKEN SANDO 17
Texas Toast, House Pickles, Dijonaise,
House Chips

ROASTED CORN & TOMATO SPAGHETTI 19
Pink Cream Sauce, Garlic, Grana Padano

HOT SMOKED SALMON FILET (GF) 24
Blistered Green Beans, Corn Relish,
Old Bay Cream

SEARED FLAT IRON STEAK (GF) 25
Smashed Yukons, Dressed Greens,
House Steak Sauce

DESSERT

CHOCOLATE PEANUT BUTTER MOUSSE 8
Shaved Dark Chocolate, Whipped Cream

STRAWBERRY CHEESECAKE MOUSSE 12
Cheesecake Mousse, Strawberry, Graham
Cracker Crumbs, Whipped Cream

FOR YOUR CONVENIENCE A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS

DRINK MENU

DRAFT BEER · \$8

ATOMIC DOG HARD CIDER
MICHELOB ULTRA
COMMONWEALTH BETWEEN SETS
EVO EXILE RED
ALLAGASH WHITE
DEWEY BEER CO. LIGHT LIME
ROTATING LOCAL IPAS

BOTTLE | CAN BEER · \$7

BUD LIGHT
CORONA EXTRA
GUINNESS
ATHLETIC BREWING
-FREEWAVE HAZY IPA (N/A)
-UPSIDE DAWN GOLDEN ALE (N/A)

WINE BY THE GLASS · \$13

SAUVIGNON BLANC
CHARDONNAY
PINOT NOIR
CABERNET SAUVIGNON
PROSECCO

CANNED COCKTAILS · \$10

SUNTORY - 196 SELTZERS
Peach, Lemon, Grapefruit, Strawberry

HIYO SOCIAL TONIC
Strawberry Guava, 0% ABV

ODYSSEY SPARKLING ELIXIR
Blackberry Lemonade, 0% ABV

COCKTAILS · \$16

ENCORE MANHATTAN

Woodenville Rye, Carpano Antica, Montenegro Amaro, Black Walnut Bitters

KITTAMAQUINDI CRUSH

Ketel One Peach and Orange Blossom Vodka, Cointreau, Rosemary Honey Syrup, Fresh Orange Juice, Soda

OLD LINE OLD FASHIONED

Sagamore Rye or Old Line Bourbon, Demerara Syrup, Orange Bitters, Chocolate Bitters

ENCORE PAINKILLER

Planteray Dark Rum, Clement Coconut Rhum, Pineapple Juice, Orange Juice, Seasonal Nectar, Coconut Cream

DOMAINE CHANDON 'GARDEN SPRITZ'

Domaine Chandon Bubbles infused with Valencia orange essences, citrus peels macerated in brandy and orange bitters

NITRO ESPRESSO MARTINI

Ketel One Vodka, Mr. Black Coffee Liqueur, Demerara, Espresso

SUNRISE WHITE SANGRIA

Wheatley's Vodka, Peach Schnapps, Bodega Care Garnacha Blanca

SUNRISE RED SANGRIA

Benchmark Bourbon, Peach Schnapps, Bodega Care Garnacha

SIDE CHICK

Hennessy VS Cognac, Bouchant Orange Cognac Liqueur, Lemon Juice, Strawberry Puree, Club Soda

SPICY FAUX-LOMA *NON-ALCOHOLIC

Free Spirits 'Tequila', Lime Juice, Fever Tree Sparkling Ruby Red Grapefruit, 0% ABV

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