



OUR SIGNATURE WINGS

8 PIECE 12 ~ 12 PIECE 15 ~ 20 PIECE 22
celery, carrots, crafted roasted garlic ranch... bleu cheese dressing on request

OUR SIGNATURE WING SAUCES
our house wing sauce - Thai-chili - habanero BBQ - Three Mile Island
Old Bay - Kansas City - Buffalo Bay - Spicy Ranch - Far-East Pepper-Garlic

APPETIZERS ~ SMALL PLATES

- QUESADILLAS -

TEXAS CHILI NACHOS

Half 9 ~ Full 13

CHEESE 9 CHICKEN 10 STEAK 12 SHRIMP 14
sofrito, Monterey jack, cheddar, cilantro sour cream,
tomatoes and green onion, house salsa and guacamole

Terlingua chili, Monterey jack and cheddar cheese,
pico de gallo, scallions, black beans, house pickled
jalapeños, sour cream, shaved lettuce,
charred tomato salsa, guacamole
ADD GRILLED CHICKEN 4

LOADED HUMMUS 11

roasted garlic hummus embellished with kalamata
olives, campari tomatoes, chick peas, snipped chives,
ratatouille, feta cheese, served with pita crisps

STEAMED & SPICED PINT OF SHRIMP **Gf**

classic cocktail sauce
1/2 POUND 10 ~ 1 POUND 18

FRIED PICKLES 9

thinly sliced pickles, buttermilk marinated, spiced
flour, side car of chipotle-ranch dressing

BAVARIAN PRETZEL STICKS 8
served with a side car of our signature
spicy queso

*CHESAPEAKE CRAB DIP 14
toasted baguette and tortilla chips

*FAR EAST CALAMARI 12
Asian dipping and sweet chile sauce

FLATBREAD PIZZA ~hand-rolled dough & fire grilled

FOUR CHEESE GARLIC 12

fontina, mozzarella, parmesan cheese,
ricotta cheese, roasted garlic

MARGHERITA 13

sliced plum tomatoes, mozzarella,
fresh mozzarella cheese, fresh basil,
rustic tomato sauce

PROSCIUTTO 4 OR GARLIC SHRIMP 6

DOUBLE PEPPERONI 14

Tuscan pepperoni, rustic tomato sauce,
fontina, mozzarella, parmesan

VEGETARIAN 13

roasted peppers, mozzarella, caramelized
onions, roasted garlic, tomatoes,
arugula, olives, mushrooms

Classic Flatbreads: Simple Cheese, & Buffalo Chicken are available upon request

HAND CRAFTED SANDWICHES

served with hand-cut fries unless stated otherwise

ALEHOUSE CHICKEN SANDWICH 12

grilled marinated chicken breast, applewood smoked
bacon, avocado, chipotle ranch, chile-jack cheese,
lettuce, tomato, served with hand-cut fries

CARIBBEAN JERK CHICKEN TACOS 14

roasted tomato & pineapple salsa, red cabbage,
cilantro, sour cream, corn tortilla, served
with black beans & rice

BBQ PULLED PORK TORPEDO 12

slow and low cooked BBQ'd pulled pork, hand tossed
with either Habanero BBQ or Kansas City BBQ ,
Champagne cole slaw, torpedo roll, hand-cut fries

BULGOGI BEEF STREET TACOS 15

seared Korean BBQ beef, creamy Sriracha mayo
slaw, chopped toasted peanuts, green onion paired
with crispy pot-stickers

*POW-POW SHRIMP TACOS 14

tempura shrimp, lime -dressed slaw,
cilantro, far-eastern spicy chile sauce,
served with black beans and rice

ORIGINAL STEAK N' CHEESE 13

caramelized onions & mushrooms, lettuce,
tomato, mayo, crispy onions, provolone,
toasted hoagie roll, hand-cut fries

CORNED BEEF REUBEN 14

sliced corned beef, swiss, sauerkraut,
Russian dressing, marbled rye, hand-cut fries

Gf = Gluten Free

For Parties of 8 persons or more a 20% Gratuity will be added to the check.

WE ARE PROUD TO FEATURE A VARIETY OF BOAR'S HEAD™ MEATS AND CHEESES

THE BUNGALOW'S
BEST BURGERS

On a toasted brioche bun, served with hand-cut fries

BLACK JACK BURGER 13
blackened Angus burger, chile jack cheese, apple-wood
smoked bacon, side car of habanero BBQ sauce

*APPLE-WOOD BACON CHEESE BURGER 12
Angus burger, apple-wood bacon,
Vermont white cheddar, Canadian cheddar,
tomato, crispy leaf lettuce

*CALIFORNIA BURGER 14
Angus burger, & house pickled jalapenos,
chile jack cheese, guacamole, pico de gallo, lettuce

GRIDDLE PRESSED BRISKET BURGER 16
ground brisket burger, apple wood smoked bacon/onion
jam, sauteed onions, chipotle-Colby jack cheese,
spicy ranch slaw

ENTREES

OLD SCHOOL POT ROAST 16
slow and low cooked beef shoulder, mashed potatoes,
celery, carrots and sautéed onions, crispy onions,
natural jus

PUB STYLE FISH & CHIPS 15
beer battered farm raised red tilapia, Jersey shore fries,

SALADS

ADD GRILLED SALMON, STEAK, OR SHRIMP 7
ADD GRILLED CHICKEN 4

SIMPLY TOSSED 6/9
artisan lettuce, pretzel croutons, cucumber,
carrots, tomatoes, Champagne vinaigrette

* CAESAR SALAD 7 / 10 GF
chopped romaine hearts, shaved parmesan & asiago,
crafted Caesar dressing

BABY SPINACH SALAD 8 GF
baby spinach, shaved Bermuda onion, avocados,
Campari tomatoes, spiced pecans,
chile-lemon dressing

BROWN DERBY COBB SALAD 10 / 15 GF
grilled chicken breast, chopped market greens,
apple-wood bacon, egg, avocado, tomatoes,
cucumbers, bleu cheese, cheddar-jack cheese
and the dressing of your choice

*HONEY GRILLED SALMON SALAD 16 GF
baby spinach, shaved Bermuda onion, avocados, Campari
tomatoes, spiced pecans, chile-lemon dressing

DESSERTS

GHIRARDELLI BROWNIE SUNDAE 8
warmed double rich chocolate brownie, salted
caramel sauce, house made fudge sauce, vanilla
ice cream and sweetened whipped cream

WARMED APPLE STRUDEL A LA MODE 8

ALEHOUSE CRAFTED DRESSINGS: ALL GF

Champagne vinaigrette, chile-lemon dressing, honey mustard, roasted garlic ranch, bleu cheese, *Caesar dressing

PINT TO GO 8 QUART TO GO 16

BRUNCH MENU

11:30 AM TO 3:00 PM SATURDAY
11:30 AM TO 3:00 PM SUNDAY

PEPPERED MARY 6

Absolut Peppar vodka, V8
juice horseradish &
Worcestershire

BLACKBERRY BUBBLY 6

Champagne, pineapple
juice and raspberry liqueur
with fresh blackberries

CHESAPEAKE MARY 6

pepper vodka, V8 juice
horseradish & Worcestershire
with an Old Bay rim

CLASSIC MIMOSA 6

Champagne, with fresh
squeezed orange juice

JUICE 2.95

ORANGE, CRANBERRY,
TOMATO, GRAPE-
FRUIT, PINEAPPLE,
APPLE

*THE ALEHOUSE 10

two eggs any style, breakfast meat, toast, home fries
with pancakes 14 ~ with biscuits & gravy 14

*BUNGALOW CUSTOM OMELET 11

three eggs garnished with your favorite ingredients,
accompanied with potatoes and your choice of toast

INGREDIENT OPTIONS: SELECT THREE

ham, bacon, Italian sausage, peppers, onions,
mushrooms, spinach, cheese, tomatoes

EGG WHITE OMELETS BY REQUEST

PANCAKES 9

three buttermilk pancakes, maple syrup, whipped butter
blueberry pancakes 11 ~ chocolate chip pancakes 11

*CLASSIC BENEDICT 13

poached eggs, seared Canadian bacon, butter toasted english
muffin, classic hollandaise, home fries, side of fruit

*FARMER'S SKILLET 13

cheddar & monterey jack scrambled eggs, home fries,
topped with a buttermilk biscuit and sausage gravy
and apple wood smoked bacon

SIDES

APPLE WOOD SMOKED BACON 5
VIRGINIA HAM 5
PORK SAUSAGE PATTIES 5
CANADIAN BACON 5
SIDE OF HOLLANDAISE 2.50

SIDE OF SAUSAGE GRAVY 3
BISCUITS AND GRAVY 6
FRESH FRUIT 4
ADD CHEESE TO EGGS 2
1 EGG ANY STYLE 1.50
SIDE OF HOLLANDAISE 2.50

BREAD SELECTIONS 2

MULTI-GRAIN WHEAT
COUNTRY WHITE
MARBLED RYE
BISCUITS
ENGLISH MUFFIN

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Especially if you have certain medical conditions.

THANK YOU FOR YOUR CONTINUED
SUPPORT TO LOCAL INDEPENDENT
RESTAURANTS