



# ROW HOUSE

COMFORT KITCHEN + COCKTAILS

By Chef Malcolm Mitchell

# SMALL BITES

BAJA GRILLED SHRIMP TACOS | 17  
House Pico | Cilantro Cream | Crispy Shallots

ROASTED RED PEPPER HUMMUS | 14  
Fried Chick Peas | Grilled Naan  
Kalamata Olives | EVOO

MARGHERITA FLAT BREAD | 15  
Fresh Pulled Mozzarella | Smoked Tomato Sauce  
Basil | Herb Oil

CRAB SPINACH ARTICHOKE DIP | 19  
Grilled Bread

DEEP FRIED BRUSSEL SPROUTS | 10  
Maple Honey Butter Sauce | Bacon

CAMBRIA MARGARITA | 16  
Jimador Tequila | Lime | Agave

THE WHARF | 16  
Ketel One Cucumber | Cucumber Simple | Lime  
Bitters | Soda

SOUTHWEST SIDECAR | 16  
Martell | Orange Curacao | Lemon | Simple  
Creole Bitters

PERCH LONG ISLAND | 17  
Vodka | Gin | Rum | Tequila | Triple Sec  
Sour | Cola

Q STREET OLD FASHIONED | 14  
Bourbon | Demerara | Orange | Aromatic Bitters

# COCKTAILS

## BY THE GLASS OR BOTTLE

CAMBRIA CHARDONNAY  
Katherine's Vineyard | California | 12 / 45

CAMBRIA ROSE  
Julia's Vineyard | California | 12 / 45

CAMBRIA PINOT NOIR  
Julia's vineyard | California 15 / 56

SEPTIMA MALBEC  
Mendoza, Argentina 11 / 40

JOSH CELLARS CABERENT  
California | 13 / 48

MATUA SAUVIGNON BLANC  
Marlborough, New Zealand 11 / 40

TERLATO PINOT GRIGIO  
Italy | 12 / 45

CLASSIC CAESAR SALAD | 13  
Romaine | White Anchovies | Shaved Parmesan  
Garlic Herb Croutons | Caesar Dressing

Add Grilled Chicken 6 | Shrimp 8 | Salmon 12

BABY KALE & ROASTED BUTTERNUT  
SQUASH SALAD | 14  
Spiced Gan Apples | Candied Pecans  
Citrus Vinaigrette

SMOKED TOMATO SOUP | 10  
Basil Cream | Butter Herb Croutons

# SALAD & SOUP

# WINE

# ROWHOUSE

FRIED FISH & FRIES | 22  
Buttermilk Marinated Fried Whiting | Spicy Tartar  
Sauce | House Seasoning Fries

ROWHOUSE BURGER | 20  
Beer Battered Onion | Special Sauce | LTP  
Smoked Cheddar | Pretzel Bun

CREOLE SEAFOOD PASTA | 32  
Cavatappi Pasta | Crawfish | Shrimp  
Andouille Sausage | Lobster Cream Sauce

STEAK FRITES | 39  
Marinated Grilled Flat Iron | House Seasoned Frites  
Roasted Garlic Herb Aioli | Cherry Lavender Ketchup  
Crispy Shallots | Roasted Tomato & Mushrooms

FAROLE ISLANDS SALMON | 29  
Pan Roasted Salmon | Cannellini Bean Ragu  
Sautéed Spinach | Lobster Aioli

# MAINS

## DOMESTIC | 7

Coors Light | Miller Light  
Michelob Ultra | Heineken 0.0 Non-Alcoholic

## IMPORTED | 8

Modelo Especial | Corona | Guinness  
Port City Porter | Blue Moon | Stella Artois

## DRAUGHT | 9

Please ask your server for available draught  
beers

# BEER

WARM BROICHE BREAD PUDDING | 13  
Don Julio Dolce Leche | Vanilla Whip Cream

TOASTED MARSHMALLOW  
MILKSHAKE | 10  
Shaved Chocolate Graham Cracker Crumble

# SWEETS

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.