



MANOR
RESTAURANT • ULTRALOUNGE

924 N. Charles Street
Baltimore MD 21201

STARTERS & SMALL PLATES

Baguettes and Italian oil for each table

SHAREABLES

Oysters on the half shell 19

-Maryland Chop tank oysters, served with lemon, shaved ice, cocktail-

Crab dip 19

-Classic Maryland crab dip served with house-made old bay dusted pita chips-

Basket of house-made chips 7

-Old bay, truffle, regular-served with French onion dip, chipotle remoulade, BBQ sauce-

Charcuterie Boards 26

-Assorted Italian meats, artisan cheeses, with chef selection of accompaniments-

SMALLS

Brussel sprouts 13

-Balsamic glaze, bacon, almond slivers, shaved parmigiana-

Calamari 14

-Deep fried calamari, red peppers, broccoli, lemon, micro greens-

Truffle Fries 12

- House cut fries, truffle salt, garlic truffle aioli-

Angry Chicken 14

-Gouchyung sauce, sesame seed, garlic aioli-

Manor Wings 16

-Thai chili, honey old bay, buffalo, Korean BBQ, served with celery, carrot, blue cheese, ranch-

Tuna Crudo 17

-Espresso and cocoa dusted over a bed of seaweed salad, lemon soy, sesame seed-

Pan seared Sea scallops 18

-Pan seared, white wine, garlic butter sauce, lemon, parsley, salt & pepper-

Crab croquettes 17

-Crab, potato, onion, spiced aioli-

SOUPS

Minestrone 12

-Seasonal vegetables, spinach, ditalini, roasted tomato and vegetables-

Loaded potato soup 13

-Hearty potato soup loaded with cheese, bacon, chives, sour crema-

Seafood chowder 15

-Scallops, shrimp, clams, fresh parsley-

Tomato basil bisque 11

-Roasted tomatoes, fresh basil, crème fraiche-

SALADS

Caesar 12

-Romaine hearts, shaved parmigiana homemade croutons, Caesar dressing-

Burrata 14

-Heirloom cherry tomatoes, burrata cheese, kalamata olives-

Arugula salad 13

-Cherry tomato, goat cheese, avocado, cilantro, orange vinaigrette-

House salad 11

-Mescaline, tomato, cucumber, shaved red onion, croutons, shredded cheese-

Add; steak 7, chicken 6, shrimp 8 to any salad.

HANDHELDS

The Manor burger 23

-Bacon, Onion, tomato, lettuce, manor sauce, brioche-

Blue burger 25

-Bacon jam, caramelized onion, blue cheese, tomato, lettuce, brioche-

Smokehouse BBQ burger 25

-Beer battered onion rings, crisp bacon, homemade whiskey BBQ sauce, arugula, provolone, tomato-

Lamb burger 26

-Tzatziki sauce, red onion, lettuce, tomato, ciabatta-

Veg Portobello mushroom 21

-Grilled portobello, roasted peppers, goat cheese, pesto-

Crab cake sandwich 29

-Maryland crab cake on brioche with lettuce, tomato, old bay aioli-

Tuscan Chicken Sandwich 26

-Grilled chicken, pesto mayo, baby spinach, roasted peppers, provolone cheese-

Italian sausage 25

-Roasted peppers, onions, mushrooms, house-made red pepper coulis, sub roll-

Meatball sub 25

-Homemade meatballs, fresh shaved parmigiana, homemade marinara, sub roll-

BRICK OVEN PIZZA

Regular & GF pizza dough available

(2\$ upcharge for Gluten Free dough)

Chipotle chicken pizza 21

-Topped with corn and black bean salsa, red onion, cilantro lime crema-

Veggie pizza 20

-Roasted, tomato, onion, peppers, mushrooms, house made marinara sauce-

Roasted garlic and mushroom pizza white sauce 20

-Wild mushrooms, bechamel, goat cheese, fresh parsley-

All meat pizza 26

-Sausage, bacon, pepperoni, ham, mozzarella, house-made marinara-

Margarita pizza 23

-Heirloom tomatoes, burrata, basil, house-made marinara, balsamic glaze-

Seafood pizza 29

-Béchamel, shrimp, crab meat-tomatoes, onion, mozzarella, Parmesan, fresh herbs-

ENTREES

All steaks are copper creek black angus and cut in house

Ribeye 31

-12 ounce ribeye, choice of 2 sides-

NY strip 30

-12 ounce NY strip, choice of 2 sides-

Filet 33

-8 oz Filet, choice of 2 sides-

Pork chops 28

-Marinated and grilled pork chops, served with warm apples, crisp ginger slaw-

Deep Fried Crab Ravioli 29

-House made marinara, crab imperial, heirloom cherry tomatoes, sriracha aioli-

Plank Salmon 27

-Herb crusted salmon, cilantro lime rice, seasonal vegetables-

Blackened chicken and Broccoli Alfredo 29

Rigatoni ala vodka 25

-Creamy vodka sauce, parmigiana, fresh parsley-

Chicken Marsala 29

-Marinated chicken in a creamy wild mushroom marsala sauce, fresh parmesan-

Shrimp and Grits 29

-House-made creole sauce, old fashioned grits, shrimp, sausage, peppers, fresh herbs-

Mussels 19

-White wine, garlic, onion, lemon, parsley-

SIDES

Baked Potato 6

Truffle Fries 7

String Beans 6

Rice 6

Beer Battered Onion Rings 7

Seasonal Vegetables 6

Salad 6

Cup of Soup 7

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health.

A customary gratuity of 18% will be added to all parties of 2 guests or more.

BRICK OVEN PIZZA

BUILD YOUR OWN

Regular & GF pizza dough available

Regular 11 Gluten Free 13

SAUCE:

Bechamel, Marinara, Pesto

CHEESE

Mozzarella, Parmigiana, Burrata

PROTEIN:

Pepperoni 2
Sausage 2
Bacon 2
Shrimp 4
Crab 4
Chicken 3

TOPPINGS:

Tomato 1
Onion 1
Peppers 1
Mushrooms 1
Corn/ bean salsa 1
Basil 1
Parsley 1
Cilantro 1

Kids menu

Grilled cheese

Chicken tender

spaghetti with or without meatballs

kids burger

personal pan pizza