
DINING & DRINKS

THE
MANOR

BALTIMORE

MENU

DINNER · COCKTAILS · BEER · WINE

An 18% gratuity will be automatically added to all checks.

THEMANORBALTIMORE.COM

HOUSE COCKTAILS

MANOR TEA

\$12

Vodka, gin, rum, tequila, orange liqueur & pineapple juice.

THE SUNRISE

\$13

Tequila, orange juice & grenadine.

STRAWBERRY HENNY

\$14

Hennessy, Grand Marnier, strawberry purée & sour mix.

BAHAMA MAMA

\$13

Malibu coconut rum, orange liqueur, orange & pineapple juices, and grenadine.

THE SWEET TREAT

\$13

Smirnoff Blue, lemon vodka, orange liqueur & blue curaçao.

MANOR GOLD

\$10

Whiskey, peach liqueur, orange juice & ginger ale.

NO MANORS

\$14

Tequila reposado, orange liqueur, lime juice, sour mix & blueberry purée.

BLUEBERRY BREEZE

\$12

Smirnoff Blue, lemon vodka, gin & sour mix.

MOCKTAILS · \$5

TROPICAL BREEZE

Cranberry, pineapple, muddled mint & ginger beer.

WATERMELON SPLASH

Watermelon purée, lime & soda water.

BERRY BLISS

Muddled cherries, lemonade & soda water.

BEER & SELTZER

ON DRAFT · \$6

Victory Hazy IPA

Stella

Allagash White

Bud Light

Michelob Ultra

CANS & SELTZER · \$4

Angry Orchard

Bud Light

Corona

Heineken

Michelob Ultra

Miller Lite

Modelo

Natty BOH

Pabst

Stella Artois

White Claw

Yuengling

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APPETIZERS

MANOR WINGS	\$14
8 wings with celery & carrots; blue cheese or ranch. Choose a flavor below.	
GRILLED JERK WINGS	\$14
8 marinated wings, grilled with sweet-spicy jerk sauce. Wet or dry; celery & carrots; blue cheese or ranch.	
CRAB AND SHRIMP EGGROLL	\$25
Crispy egg roll with shrimp, crab meat, scallions, red peppers & spices. Manor Mumbo Sauce.	
CHEESESTEAK EGGROLLS	\$15
2 egg rolls with seasoned steak, sautéed onions, bell peppers, provolone & mozzarella.	
CHICKEN SLIDERS (2)	\$9
Crispy fried chicken, toasted brioche, house sauce & pickles.	
BEEF SLIDERS (2)	\$9
Seasoned beef, cheddar, caramelized onions & house-made slider sauce.	
BRUSSELS SPROUTS	\$13
Balsamic glaze, bacon, almond slivers & shaved parmigiana. GF; vegetarian option available.	
OYSTERS ON THE HALF SHELL (12)	\$19
TRUFFLE FRIES	\$11
House-cut fries, truffle salt, Parmesan & truffle aioli. GF; vegetarian option - see server.	
SAUCY SPRING ROLLS	\$6
4 crispy vegetable spring rolls, tossed in your choice of sauce below.	
CRAB DIP	\$16
Baked golden and served with toasted pita.	

MORE TO SHARE

FISHERMAN'S PLATTER	\$20
Fried scallops, shrimp, calamari, a fried crab cake & fried pickles.	
CALAMARI	\$14
Lightly breaded, flash-fried calamari with zesty marinara.	
TACOS (2)	\$10
Flour tortillas; shrimp, beef, steak, chicken or fish.	
TACOS (4)	\$16
Flour tortillas; shrimp, beef, steak, chicken or fish.	
CRABBY FRIES	\$15
Crispy fries, crab dip, cheddar jack, Old Bay & scallions.	
OYSTERS ROCKEFELLER	\$20
6 oysters with creamy spinach & golden breadcrumbs.	
HALF-MOON MOZZARELLA	\$9
Served with marinara sauce.	
MEATBALL SUB	\$12
Homemade meatballs with house-made marinara and your choice of provolone or mozzarella on a lightly toasted sub roll.	
JERK CHICKEN QUESADILLA	\$16
Seasoned grilled chicken breast with peppers, onions and Monterey Jack cheese. Served with sour cream and salsa.	
CAESAR / BUFFALO CHICKEN WRAP	\$15
Two seasoned chicken tenders, grilled or fried, with mixed lettuce, diced tomatoes and Monterey Jack cheese. Buffalo option includes Buffalo sauce and house-made ranch.	

SOUPS & SALADS

SOUP OF THE DAY	\$9
CAESAR SALAD	\$12
MANOR HOUSE SALAD	\$11
Salad dressings: Creamy Caesar · Creamy Italian · Blue Cheese · Ranch · French	
Protein add-ons: Chicken +\$5 · Shrimp +\$7 · Steak +\$7 · Crab Meat +\$8 · Salmon +\$10 · Bacon +\$3	

SAUCES

BBQ · Teriyaki · Buffalo · Jerk · Jerk Buffalo · Thai Chili · Honey Sriracha · Honey Hot · Kickin' Bourbon · Sweet Teriyaki · Sweet Red Chili · Nashville Hot · Mango Habanero · Garlic Parmesan · Lemon Pepper Garlic Parmesan

STEAKS

RIBEYE	\$31
Served with your choice of two sides.	
NY STRIP	\$30
Served with your choice of two sides.	

ENTRÉES

THE "BETE"	\$32.99
Seasoned chopped chicken breast, sautéed shrimp and lump crabmeat over yellow rice with mixed vegetables, house-made Alfredo sauce and shaved Parmesan. Served with a toasted garlic butter roll. Add 4 oz salmon +\$8.	
SPAGHETTI AND MEATBALLS	\$12
Spaghetti with four homemade meatballs, house-made marinara and shaved Parmesan. Served with a toasted garlic butter roll.	
PAN-SEARED SEA SCALLOPS	\$22
Served with your choice of two sides.	
BLACKENED SALMON	\$25
Served with your choice of two sides.	
CHICKEN CHESAPEAKE	\$35
Served with your choice of two sides.	
LOLLIPOP LAMB CHOPS	\$35
Served with your choice of two sides.	
FISH N CHIPS	\$13
Served with waffle fries.	
CRAB CAKE PLATTER	\$42
Served with your choice of two sides.	
SHRIMP AND GRITS	\$15
Add protein: Chicken +\$5 · Shrimp +\$7 · Steak +\$7 · Crab Meat +\$8 · Salmon +\$10 · Bacon +\$3.	

KIDS' MENU

All kids' meals served with fries.	
CHICKEN TENDERS	\$10
3 crispy chicken tenders; BBQ or honey mustard.	
SHRIMP PLATTER	\$13
6 fried shrimp.	
SLIDERS	\$11
2 beef or chicken sliders.	
WING PLATTER	\$10
4 wings.	

HANDHELDS

All handhelds served with fries.

MANOR SMASHBURGER	\$14
BACON SMOKEHOUSE SMASHBURGER	\$16
BREAKFAST SMASHBURGER	\$17
SPICY JALAPENO SMASHBURGER	\$15
PHILLY CHEESESTEAK	\$12
Seasoned chopped steak with onions, peppers and your choice of American, provolone or pepper jack cheese on a lightly toasted sub roll.	
PHILLY CHICKEN CHEESESTEAK	\$12
Seasoned chopped chicken breast with peppers, onions and your choice of American, pepper jack or provolone cheese on a lightly toasted sub roll.	
FRIED CHICKEN SANDWICH	\$13
Crispy chicken on brioche; Spicy Peach or Manor sauce.	

FLATBREAD PIZZA

BUILD YOUR OWN FLATBREAD	\$7
Dough: Regular or GF. Sauce: Marinara, Béchamel or Pesto.	
PIZZA TOPPING - STANDARD	\$2
Mozzarella, Parmesan, onions, peppers, mushrooms, tomato, spinach, pepperoni, sausage, ham or bacon.	
PIZZA TOPPING - CHICKEN / BEEF	\$4
Chicken or beef.	
PIZZA TOPPING - SEAFOOD	\$6
Shrimp, crabmeat, salmon or lobster.	

PASTA

ALFREDO FETTUCCINE	\$10
RIGATONI AND SHRIMP ALLA VODKA	\$18
CHICKEN AND SHRIMP PENNE	\$20
Protein add-ons: Chicken +\$5 · Shrimp +\$7 · Steak +\$7 · Crab Meat +\$8 · Salmon +\$10 · Bacon +\$3	

SIDES - \$5 EACH

Collard Greens · Steamed Broccoli · Sautéed Green Beans · Mac & Cheese · Redskin Potatoes · Rice & Mixed Veggies · Fried Cauliflower Bites · French Fries · Waffle Fries · Onion Rings

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WINE BY THE GLASS

RED, WHITE, ROSÉ & SPARKLING

RED

Alamos Malbec	\$10
Barnard Griffin	\$13
Boneshaker Zinfandel	\$11
Brancaia Toscana	Ask server
Canyon Road Red	\$8
Castello Trebbio	\$11
Columbia Red Blend	\$10
Comtesse De Malet	\$13
Deloach Heritage Reserve	\$11
Ernesto Cutena	\$10
Louis M Martini	\$13
MacMurray Ranch Pinot Noir	\$15
Pike Road	\$11
Proverb	\$11
Red Sangria	\$11
Rhone by Roger Savon Sotes Du Rhone	\$15
Seghesio Zinfandel	\$12
Smith & Hook	\$13
Stage Leap	\$13

WHITE

Boordy Vidal	\$13
Canyon Road White	\$8
Clos Du Bois	\$13
Lagaria Pinot Grigio	\$9
Lillet	\$12
Nobilo Sauvignon	\$12
Pine Ridge	\$12
Red Tail Ridge Dry	\$12
Torresells Pinot Grigio	\$11
White Sangria	\$11

ROSÉ

Sunseeker	\$8
Day Owl	\$10
Haute Couture	\$15
Blood Orange	\$12
Domaine De Pepouy	\$11
Esprit Des Nautes	\$11
Summer Water	\$10

CHAMPAGNE & SPARKLING

Dibon Cava Brut	\$12
Lambrusco Cenetario	\$12
Segura Viudas	\$8
Wyclif	\$12

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THE CELLAR

WINE & CHAMPAGNE BY THE BOTTLE

FEATURED BOTTLES

Ace of Spades	\$375
Moet Rose	\$200

BOTTLE SELECTIONS

Alamos Malbec 2020	\$36
Alamos Malbec 2021	\$36
Barnard Griffin Merlot	\$46
Boneshaker Zinfandel	\$38
Boordy Vidal Blanc	\$48
Canyon Road Blanc	\$28
Canyon Road Cabernet	\$28
Castello Trebbio	\$40
Chappellet Dutton Ranch Pinot Noir	\$75
Clod Du Bois Chardonnay 2020	\$48
Clod Du Bois Chardonnay 2021	\$48
Columbia Red Blend	\$36
Columbia Valley Red Blend	\$37
Comtesse De Malet Roquefort	\$48
Cotes Du Rhone	\$36
Cuvelier Los Andes	\$48
Day Owl Rose	\$36
Deloach Heritage Reserve Pinot	\$38
Dom Perignon 2010	\$500
Ernesto Cutena	\$36
Harken Chardonnay	\$44

BOTTLE SELECTIONS

Haute Couture Rose	\$56
Lagaria Pinot Grigio	\$32
Lamarca Prosecco	\$44
Louis M Martini	\$48
Louis M Martini Cabernet 2018	\$48
MacMurray Ranch Pinot Noir 2012	\$56
MacMurray Ranch Pinot Noir 2019	\$56
Moet & Chandon Imperial	\$172
Nobilo Icon	\$28
Nobilo Sauvignon Blanc	\$44
Padrillos Malbec	\$28
Pike Road	\$44
Pine Ridge	\$28
Proverb Cabernet	\$28
Red Tail Ridge Dry Riesling	\$42
Rhone by Roger Sabon	\$56
Ridge Three Valleys Red Blend	\$57
Seghesio Zinfandel	\$42
Segura Viudas Brut Organic	\$28
Smith & Hook Red Blend	\$45
Stag's Leap Artemis Cabernet	\$174
Studio by Miraval	\$42
Summer Water	\$32
Sunseeker Rose	\$28
Three Brooms	\$32

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