



STARTERS

MEAT & CHEESE	12
daily selection of local cheese & charcuterie	
CRAB & SPINACH DIP	14
lump blue crab, artichoke, spinach, Old Bay, tortilla chips	
BUFFALO CHICKEN DIP	11
grilled pita, celery, carrots	
+*KOREAN FRIED BRUSSELS	12
Korean garlic BBQ sauce, sesame seeds, puffed rice	
+*STUFFED JALAPEÑOS	9
roasted jalapeños stuffed with southern style pimento cheese	
BAKED OR RAW OYSTERS	12
1/2 dozen baked or raw War Shore oysters served on the half shell	
PRETZEL BITES	
*Beer Cheese	10
Shrimp Queso	12
ROW ROW SHRIMP	13
butterfly fried shrimp on a bed of romaine lettuce, tomatoes, sesame seeds, Thai chili sauce	
+POPCORN CHICKEN	12
super juicy fried chicken bites marinated with sake, ginger & Tamari	

SALADS

add to any salad	
chicken 5, shrimp 7, steak, salmon or tuna 9	
DELUXE CHEF SALAD	15
ham, turkey, salami, egg, avocado, cheddar, American, asparagus, cucumbers, spinach, mesculin, balsamic vinaigrette on the side	
+CHOPPED HOUSE	12
romaine, grilled chicken, bacon, avocado, pickled egg, tomato, balsamic vinaigrette on the side	
CHICKEN CAESAR (BLACKENED OR FRIED)	12
chicken breast, romaine, parmesan cheese, croutons, caesar dressing	
GRILLED SALMON SALAD	16
baby spinach, quinoa, broccoli, mushrooms, carrots, green peppers, basil vinaigrette on the side	
CHARRED TUNA	14
Moroccan spiced grilled tuna, kalamata olives, hummus, baby kale, tomatoes, grilled red onions	
*BUDDA BOWL	12
quinoa, soybean, portobello, green pepper, black bean, corn, puffed rice, avocado, tomato, pickled beets	

LUNCH	Mon - Fri	11am - 4pm
HAPPY HOUR	Mon - Sat	3pm - 7pm
BRUNCH	Sat & Sun	10am- 2:30pm

TEL. 443-438-7289

LOOKING TO HOST AN EVENT AT RHG?

Happy Hour, rehearsal dinner, birthday or graduation party! Whatever you are looking to host, we can help you plan!

Check out our website: www.rowhousegrille.com
email events@therowhousegrille.com

	your choice of broth13
MUSSELS	CLASSIC - fresh herbs, garlic, shallots, fennel, wine, Pernod
	FRA DIAVOLO - crushed tomato, garlic, chili, sun-dried tomato, chorizo, basil, onions
	TOM YUM - Thai chili, coconut milk, lime, broccoli
	BALTIMORE BLONDE - Guinness Blonde, Old Bay, corn, onions, butter
	+ask for no bread
	add hand cut fries+2
+CHICKEN OR *CAULIFLOWER WINGS	your choice: chicken or cauliflower.....12
	HOT, BBQ, THAI SWEET CHILI, KOREAN GARLIC CHILI, HOT GARLIC PARMESAN BACON
	HONEY MUSTARD, JERK, OLD BAY, HONEY OLD BAY or TOP SHELF STYLE, BROWN
	SUGAR BOURBON SAUCE

ENTREES

+SWEET CHILI SALMON	20	BREAKFAST FOR DINNER	15
sweet mash, Korean brussels, sweet chili glaze		steak, eggs, avocado, toast, bacon, home fries	
*EGGPLANT PARMESAN	16	*no substitutions*	
spinach, fresh mozzarella, marinara, basil pesto		MEATLOAF & MASH	15
SOUTHERN SHRIMP SCAMPI	17	Creekstone Farms blend, cheddar cheese, mashed	
War Shore gulf shrimp, garlic, bayou spice, parsley, parmesan mashed potatoes		potatoes, steamed broccoli, tomato gravy	
STEAK FRITES	20	ROASTED CHICKEN	17
10oz NY strip steak, hand cut fries, asparagus, Parisian bistro mayo		puffed rice, chickpea stew, broccolini, yogurt	

TACOS

FISH TACOS	16
salmon or tuna, Thai chili slaw, sticky rice, Sriracha, avocado cream	
CARNITAS	13
house braised pork, salsa verde, jalapeño slaw	
FAJITA CHICKEN TACO	12
smoked chicken, peppers, onions, salsa verde, jalapeño slaw	
*IMPOSSIBLE TACO	16
plant-based vegan meat, lettuce, black beans, chipotle pesto	

MAC & CHEESE

*4 CHEESE	7
smoked gouda, American, cheddar, pepperjack	
BACON CHIPOTLE & CHORIZO	13
crispy Applewood bacon, chipotle, cream	
*GARDEN PESTO	13
seasonal veggies, basil pesto, 4 cheese	
SHRIMP QUESO	15
corn, peppers, onions, gulf shrimp	

* DENOTES VEGETARIAN OPTIONS
+ DENOTES GLUTEN FREE OPTIONS

WE ARE NOW ACCEPTING RESERVATIONS THROUGH [YELP.COM](https://www.yelp.com) OR OUR WEBSITE

BEVERAGES

COKE, DIET COKE, SPRITE, GINGER ALE, GOSLINGS GINGER BEER, LEMONADE, UNSWEET TEA, ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, MILK, HOT CHOCOLATE, FRESH BREWED ZEKES COFFEE, ASSORTED HOT TEA

SANWICHES & BURGERS

add hand cut fries +2 or sweet potato fries +3	
substitute ahi tuna or black bean burger for any sandwich at no additional cost	
ROWHOUSE ANGUS BURGER	13
8oz Creekstone Farms blend	
add cheddar, American, Swiss, bleu cheese, provolone, smoked gouda, mozzarella, pepperjack for 50¢	
BLACKENED CHICKEN BLT	12
blackened chicken thigh, applewood bacon, tomato, lettuce, mayo, pimento cheese, thick cut brioche toast	
FRIED CHICKEN BREAST	14
crispy chicken, lettuce, tomato, pickle	
toss in BBQ, buffalo, or honey mustard for 50¢	
BBQ PULLED PORK	13
Rowhouse Grille’s famous house braised pork, coleslaw, fried onions, pickles, brioche bun	
CUBAN	15
Rowhouse Grille’s famous house braised pork, smoked ham, mustard, Swiss cheese, dill pickles	
*IMPOSSIBLE BURGER	16
plant-based vegan patty, smoked gouda, grilled red onions, roasted portobello cap, roasted garlic mayo	
CLASSIC REUBEN	14
corned beef, swiss cheese, sauerkraut, tomato, thousand island dressing, rye toast, pickle	
BUFFALO CHICKEN BURRITO	15
rice, smoked chicken, bleu cheese crumbles, bacon, black beans, flour tortilla	
*ROASTED PORTOBELLO	13
roasted portobello, toasted ciabatta, heirloom tomato, fresh mozzarella, grilled red onion, basil pesto	

\$4 BISCUIT SANDWICH SINGLES

FRIED CHICKEN
BBQ PORK
CHICKEN FRIED STEAK

SIDES

+*SIDE SALAD	5
+*MASHED POTATOES	5
+*SWEET POTATO MASH	5
+*GRILLED ASPARAGUS	5
+*SAUTÉED BRUSSELS SPROUTS	6
+*SAUTÉED SPINACH	5
+*CHARRED BROCCOLI	5
+*ROASTED BEETS	5
*CHICKPEAS	3
+*QUINOA	3

DAILY SPECIALS

MONDAY	\$8 wing specials, half-priced mussels, and \$3 white wine all day
TUESDAY	\$12 tuna entree, 1/2 priced bottles of wine, kids eat free all day
WEDNESDAY	Burger Night - \$4 drafts & \$8 burgers/turkey burgers/black bean burgers
THURSDAY	\$15 steak night, \$15 all you can drink wine (7pm - 11pm)
FRIDAY	\$1 oysters and \$15 shrimp & grits all day long
SATURDAY	brunch served from 10am - 2:30pm, \$14 all you can drink bloodies, mimosas, sangrias
SUNDAY	brunch served from 10am - 2:30pm, \$14 all you can drink bloodies, mimosas, sangrias \$8 wing specials after brunch

ASK YOUR SERVER ABOUT OUR
ROTATING DRAFT LIST &
NIGHTLY SPECIALS

BOTTLED BEERS

BUD LIGHT	12 oz.4
BUDWEISER	12 oz.4
CORONA	12 oz.5
E. KRISPERS CIDER	12 oz.5
GUINNESS BLONDE	16 oz.4
HEINEKEN	12 oz.5
MILLER HIGH LIFE	12 oz.3
NATIONAL BOHEMIAN	16 oz.3.50
NATURAL LIGHT	12 oz.3
NATURAL LIGHT NATURDAYS	12 oz.3
PABST BLUE RIBBON	16 oz.3
TRULY WILD BERRY	16 oz.5
WHITE CLAW MANGO	12 oz.4
WHITE CLAW BLACK CHERRY	12 oz.4
YUENGLING	12 oz.4

HAPPY HOUR

MONDAY - FRIDAY
3 - 7 PM

SATURDAY
3 - 7 PM

\$4 house wines & sangria
2 for 1 Tito’s, Deep Eddy,
simple cocktails,
bottle & draft beers
\$7 small plates
\$1 oysters

\$4 house wines & sangria
2 for 1 Tito’s, Deep Eddy,
simple cocktails,
bottle & draft beers

INDUSTRY NIGHT

EVERY NIGHT

\$4 DRAFTS / RAIL DRINKS

\$2 HIGH LIFE

\$5 DR. PEPPER

 \$5
Red Bull BOMBS

BUY ONE, GET ONE

SLANE™



The RowHouse Grille
1400 Light Street
Federal Hill, MD 21230

Proprietor: Tony Coatsolonia
Executive Chef: Tess Mosley

COCKTAILS

BOOTLEGGER'S OLD FASHIONED	Clyde May’s Alabama Style Whiskey, Demerara sugar, orange bitters12
CARELESS WHISPER	Ramazzotti Aperitivo Rosato, Champagne, club soda9
OLD SOLITAIRE NEGRONI	Spring 44 Gin, Baltamaro Szechuan Amaro, Campari, orange bitters.....12
IRISH HAMMER	Jameson, simple syrup, triple sec, fresh lemon, lemon soda.....8
3 MULES FOR SISTER SARA	3 Olives Cucumber Lime vodka, St. Germain Elderflower Liqueur, lime, mint, Gosling’s ginger beer8

WHITE WINE

CHARDONNAY - GEYSER PEAK	 9 / 34
SAUVIGNON BLANC - EL LIBRE	 8 / 30
PINOT GRIGIO - FOLONARI	9 / 34
ROSÉ - EL LIBRE	8 / 30

RED WINE

CABERNET SAUVIGNON - ROUND HILL	10 / 38
MALBEC - REVOLUTION	8 / 30
PINOT NOIR - GEORGES DUBOEUF	9 / 34
CÔTES-DU-RHÔNE - PIERRE DUPOND	9 / 34

SANGRIA

WHITE PEACH	8 / 16
HOUSE RED	8 / 16