



The granary

Soups

Crab Soup

Chef's daily preparation - Cup 6.

Soup of the Day

Ask your server for today's selection - Cup 6.

Salads

House Salad

mixture of romaine, butter lettuce hearts, baby spinach, tomatoes, cucumbers, pickled onion & herb citrus vinaigrette 6.

Caesar Salad

housemade croutons, fresh dressing & parmesan reggiano 7.

Field Green Salad

candied walnuts, poached pear, goat cheese, crispy pancetta & sun-dried cherry vinaigrette 9.

Baby Arugula Salad

crispy pork belly, poached egg, sweet pepper relish & whole grain mustard dressing 10.

Add to any salad:

Grilled Chicken 4 • Salmon 6 • Fried Calamari 6.
Shrimp 7 • Tuna 8 • Scallops 8 • Crab Cake 9.

Sandwiches

"The Granary" Burger

arugula, pork belly-tomato jam, guacamole, manchego, fried egg on soft bun 16.

Cheeseburger

butter lettuce, tomato & monterey jack on soft bun 11.

Maryland Style Crab Cake

butter lettuce, Sassafras Mud on potato roll 15.

Lobster Roll

butter lettuce, fresh lemon, cilantro on New England roll 17.

Grilled Chicken Sandwich

grilled red onions, butter lettuce, tomato, white cheddar, whole grain honey mustard on soft bun 10.

Ahi Tuna Sandwich

asian slaw, srirachi aioli on potato roll 14.

Raw Bar

Oysters on the Half Shell

housemade cocktail sauce, mignonette, horseradish, lemon 2.25 ea.

Clams on the Half Shell

housemade cocktail sauce, mignonette, horseradish, lemon 1.25 ea.

Chilled Shrimp Cocktail

jumbo shrimp, housemade cocktail sauce, lemon 14.

Colossal Crab Cocktail

Sassafras mud, lemon 17.

Tuna and Snow Crab Tartar

avocado, mango puree and micro cilantro 14.

The Full Boat

5 oysters, 3 top neck clams, 2 jumbo shrimp, colossal crab 22.

Appetizers

Crab Cake App

grilled corn and jalapeno relish, Sassafras mud & sweet potato hay 13.

Crispy Fried Calamari

banana peppers, sriracha aioli 10.

Steamed Little Necks or Mussels

chorizo, tomato, lager, garlic crostini 10.

Crab Nachos

monterey jack, cheddar, queso fresco, grilled corn, pico de gallo, guacamole & chipotle sour cream 16.

Nachos

monterey jack, cheddar, queso fresco, shredded lettuce, pico de gallo, guacamole & chipotle sour cream 10.
add chicken 3.

General DA's Chicken

sweet and spicy glazed crispy chicken, pickled ginger fried rice 9.

"Pigs in a Blanket"

corn battered franks with golden monkey mustard dipping sauce 10.

Peel n Eat Shrimp

steamed in old bay & lager with housemade cocktail sauce
half 12, full 19.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



The granary

Entrées

22 oz. Porterhouse
Oyster bay stout onion butter,
button mushrooms &
white cheddar mashed potatoes 39.

Grilled Marinated
Chicken Breast
2 crab stuffed piquillo peppers,
Old Bay roasted fingerling
potatoes & buttered green beans 18.

Grilled Premium Pork Chop
"Angry Orchard" reduction,
white cheddar mashed potatoes
& grilled peach relish 19.

Char Grilled 6 oz. Filet Mignon
blue cheese, baby arugula,
roasted beets, candied walnuts
& whole grain mustard dressing 25.

Jumbo Snow Crab Legs
housemade tater tots, corn on the cob
& Old Bay honey butter
small 19. large 29.

Seared Ahi Tuna
pickled ginger fried rice,
sesame snow peas & sweet soy sauce
half 15. full 28.

Maryland Style Crab Cakes
Old Bay fries, grilled corn
succotash & Sassafras mud
half 15. full 28.

Celery Seed Crusted Salmon
grilled lemon-pepper polenta,
marinated asparagus spears
& bloody Mary sauce
half 12. full 22.

Lobster Mac and Cheese
chorizo, manchego, cilantro,
piquillo peppers & tomato jam
half 15. full 28.

Shrimp and Papardelle
chorizo sausage, baby spinach,
red onion, diced tomato,
white wine, cream, lemon,
queso fresco & cilantro
half 10. full 18.

Seafood Bouillabaisse
shrimp, scallops, little neck clams,
mussels, fresh fish, saffron tomato
broth & rouille crouton
half 16. full 29.

Fish Tacos
red chile rubbed fish, grilled corn &
black bean pico, guacamole,
shredded lettuce & jalapeno aioli 12.

Coriander Seared Scallops
sautéed fingerling potatoes,
baby arugula & pancetta with
ruby red & wheat beer vinaigrette
half 13. full 25.

Desserts

Mocha Brownie Sundae
vanilla ice cream,
peanut butter caramel 6.

Not Grandma's Carrot Cake
cream cheese ice cream,
white chocolate grand marnier
ganache, candied walnuts 6.

Key Lime Pie
mango puree &
fresh raspberries 6.

Cheesecake

Ask your server for today's selection - 6.

Crème Brûlée 6.

Granary History

In 1862 the residents of Fredericktown erected on this site Fort Duffy, one of several forts that served as the country's defense against the British. In 1813, however, the town and its fort were burned by a British fleet consisting of "fifteen barges and three small boats." The twin village of Georgetown (both communities being named after the two sons of King George II) was also burned.

Several years later the granary was built. Existing records date back only as far as 1876, when the building was purchased by Ben Walmsley. Walmsley stored corn and grain for shipment to Baltimore.

This building was opened as a restaurant in the late 1940's, utilizing the original grain bins and warehouse as part of the dining facilities. Prior to this time, it housed the old Tockwogh Yacht Club. Tockwogh is an Indian word meaning Sassafras.

Sadly, the original structure was destroyed by fire in March 1985. The hand-hewn beams in the vestibule are all that remains of the "old" Granary. The "new" Granary, overlooking the Sassafras River, continues to offer relaxed fine dining in a gracious manner.

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