



**Finnegan's**

*hearth*

**Lunch 11:30am to 2:00pm**

**Dinner 4:00pm to 7:00pm**

**For Delivery or Pick Up Call 410-308-9493**

## Small Plates

<b>Soup of the Day</b>	<b>\$3</b>
<b>Small House Salad</b> <i>Romaine Lettuce/Pear Tomatoes/Cucumbers/Carrots</i> <i>Choice of Dressing:</i> <i>1000 Island/Bleu Cheese/Ranch/Raspberry/Balsamic</i>	<b>\$2</b>
<b>Small Caesar Salad</b> <i>Romaine Lettuce/Shaved Parmesan/Croutons/Caesar Dressing</i>	<b>\$2</b>
<b>Crab Cake</b> <i>Maryland Style Crab Cake/Cole Slaw/ Cocktail Sauce/Tartar Sauce</i>	<b>\$15</b>

## Eggs

<b>Includes Bacon &amp; Toast</b> <b>Egg Whites Upon Request</b>	
<b>Eggs-Choice of</b> <i>Scrambled/Sunny Side Up/Over Easy/Over Hard</i>	<b>\$7</b>
<b>Plain or Cheddar Cheese Omelet</b>	<b>\$7</b>
<b>Crab Omelet</b> <i>Sweet Claw Crab Meat/Swiss Cheese</i>	<b>\$10</b>
<b>Western Omelet</b> <i>Bell Peppers/Berkshire Ham/Swiss Cheese</i>	<b>\$8</b>
<b>Tomato Basil Omelet</b> <i>Grape Tomato/Basil/Goat Cheese</i>	<b>\$8</b>

## Salads

### Additions

<b>Smoked Salmon</b>	<b>\$4</b>
<b>Shrimp Salad</b>	<b>\$4</b>
<b>Chicken Breast</b>	<b>\$4</b>

**House Salad** **\$8**  
*Romaine Lettuce/Pear Tomatoes/Cucumbers/Carrots*  
*Choice of Dressing:*  
*1000 Island/Bleu Cheese/Ranch/Raspberry/Balsamic*

**Caesar Salad** **\$7**  
*Romaine Lettuce/Shaved Parmesan/Croutons/Caesar Dressing*

**Chef Roller's Salad** **\$9**  
*Romaine Lettuce/Candied Almonds/Sliced Radishes/*  
*Shaved Manchego Cheese/Tomato/Cucumber/*  
*Whole Grain Mustard Vinaigrette*

**Butternut Squash Salad** **\$13**  
*Mixed Greens/Roasted Butternut Squash/Toasted Pistachios/*  
*Goat Cheese Crumbles/Pomegranate Seeds/*  
*Poppy-Seed Vinaigrette*

**Build Your Own Flatbread Pizza** **\$11**

**All Pizzas are Served with**  
**Whole Milk Mozzarella Cheese & Tomato Sauce**

### **Toppings:**

<i>Pepperoni</i>	<i>Ham</i>	<i>Sausage</i>
<i>Tomatoes</i>	<i>Onions</i>	<i>Bell Peppers</i>
<i>Olives</i>	<i>Bacon</i>	<i>Mushrooms</i>
<i>Pineapple</i>		

# Sandwiches

*Available with Gluten Free Bread Upon Request*

***Burgers Can Be Substituted with:  
Chicken Breast or Beyond Burger***

**All Sandwiches are served with choice of one side**

## Roseda Farms Fresh Burger

**“Mushroom Swiss”** **\$12**

*Roseda Farms Beef Patty/Swiss Cheese/Caramelized Onions/  
Sautéed Mushrooms/Garlic Aioli/Lettuce/Tomato/Brioche Bun*

**“Classic”** **\$10**

*Roseda Farms Beef Patty/American Cheese/Green Leaf  
Lettuce/Tomato/Shaved Sweet Onion/Brioche Bun*

**Crab Cake Sandwich** **\$16**

*Maryland Style Crab Cake/Comeback Sauce/  
Green Leaf Lettuce/Tomato/Brioche Bun*

**“Nathan’s” Coney Island Hot Dog** **\$7**

*All Beef Hot Dog/Onion/Relish/Ketchup/Mustard/Brioche Roll*

**California Grill** **\$12**

*Turkey/Swiss Cheese/Avocado/Applewood Smoked Bacon/  
Garlic Aioli/Parmesan Sourdough Bread*

**Shrimp Salad Wrap** **\$12**

*Shrimp Salad/Green Leaf Lettuce/Tomato/Flour Tortilla*

**Reuben Sandwich** **\$12**

*Sliced Corned Beef/Swiss Cheese/Sauerkraut/  
1000 Island Dressing/Rye Bread*

**Items Listed Below Are Available in  
Half Sandwich with Soup or Choice of: House Salad or Caesar Salad  
(Prices Listed in Red)**

**Chicken Salad Sandwich** **\$10/\$9**

*Classic Chicken Salad/Green Leaf Lettuce/Tomato/  
Wheat Bread*

**Grown Up Grilled Cheese** **\$9/\$8**

*Tillamook Aged Cheddar/American/Swiss  
Applewood Smoked Bacon/Tomato/White Bread*

**BLT Sandwich** **\$9/\$8**

*Applewood Smoked Bacon/Green Leaf Lettuce/  
Tomato/Mayonnaise/White Bread*

## **Entrée**

*Dinner Only after 4pm*

**All Entrees Served with a Starter**

**Choose one:**

**Soup of the Day**

**Small House Salad**

**Small Caesar Salad**

### **Shrimp Po' Boy Slider**

**\$14**

*Battered Shrimp/Shredded Lettuce/Tomato/Remoulade Sauce  
Served with Choice of Two Sides*

### **Parmesan Crusted Salmon**

**\$18**

*Fresh Salmon Filet/Panko Breadcrumbs/Parmesan/Italian Herbs  
Served with Choice of Two Sides*

### **Pork Chop with Apples**

**\$18**

*Boneless Pork Loin Chop/Sliced Apples  
Served with Choice of Two Sides*

### **Beef Lo Mein**

**\$18**

*Lo Mein Noodles/Marinated Beef/Mushrooms/Sugar Snap Peas/  
Red Peppers/Water Chestnuts/Carrots/Broccoli/Napa Cabbage  
Served with Choice of Side*

### **Filet Mignon**

**\$25**

*Served with Two Sides and Mercy Ridge Signature Steak Sauce*

### **Side Dish**

**\$2**

*French Fries*

*Sweet Potato Fries*

*Baked Beans*

*Potato Chips*

*Coleslaw*

*Fresh Fruit*

*Apple Sauce*

*Vegetable of the Day-Available after 4pm*

*Mashed Potato-Available after 4pm*

## Beverages

**Pepsi**

**Diet Pepsi**

**Starry**

**Root Beer**

**Ginger Ale**

**Lemonade**

**Fresh Brewed Unsweetened Ice**

**Tea**

**Orange Crush**

**Milk**

**Coffee**

**Decaf Coffee**

**Assorted Herbal Teas**

## Beer List

**Yuengling Lager, Coors Light**

**Blue Moon Belgium Style Wheat,**

**Angry Orchard Crisp Apple Hard Cider—**

**3.5**

**Guinness Stout, Heineken**

**Heineken 0.0 — 4**

## Sparkling, Rosé Wines

**Prosecco, LaMarca (Italy) — 5.5**

Light, dry and crisp. This classic Prosecco has flavors of white peach, pear, and green apple.

**White Zinfandel, Canyon Road — 5**

## White Wines

**Chardonnay, Mirassou (California) — 6.5**

Off dry with a touch of sweetness, buttery, slight oak, bold with a hint of vanilla.

**Pinot Grigio, Bella Sera (Italy) — 6.5**

Crisp, dry, refreshing and light. Notes of lemon, pear, and Granny Smith apples.

**Sauvignon Blanc, Crossings (New Zealand) — 7**

Crisp, dry, and light with flavors of honeysuckle, grapefruit, pineapple, and peach.

**Riesling, J Lohr Bay Mist (California) — 6.5**

Semi-sweet with strong notes of peach, honey, lemon, apricot, and apple.

**House Wine Varietals by Canyon Road — 5**

Chardonnay, Sauvignon Blanc

Pinot Grigio, Moscato

## Red Wines

**Cabernet Sauvignon, Clos Du Bois (California) — 6.5**

An off dry cab with moderate tannins and bold flavors of blackberry and vanilla spice with a hint of strawberry

**Cabernet Sauvignon, Josh Cellars (California) — 8**

Well balanced, silky, and complex with oak, blackberry, and cherry notes.

**Merlot, Apothic (California) — 6.5**

Big wine with plum, blueberry, blackberry, oaky vanilla flavors with a touch of spice.

**Pinot Noir, Prophecy (California) — 6.5**

A very easy drinking medium bodied Sangiovese with nicely balanced acidity and light red fruit flavors. A great food wine.

**Red Blend, Dark Horse (Sonoma) — 6.5**

Bold with cherry, raspberry, mild smoke, and pepper notes with easy tannins.

**House Wine Varietals by Cannon Road — 5**

Cabernet Sauvignon, Pinot Noir, Merlot

Drink Special of the Week

**Bartender Special**

Please ask your server for specification