

Level

a small plates lounge

executive chef alfredo malinis, jr. – sous chef marc eckhardt

our philosophy is not cliché, it is based on real relationships, trust, and knowledge of our sources. we proudly feature:

triple j's farm, federalsburg md

level supports john and his wife judy. they produce all natural eggs and chickens. flocks are raised with no hormones or antibiotics, and are pasture fed.

our food is regional chesapeake, globally inspired, and locally sourced. we believe simple is good, and fresh is best. our plates are designed to be shared and we encourage exploring.

our sources:

davoncrest farms, trappe, md
diehl produce, severna park, md
roseda beef, monkton, md
cedar hill farm, darlington, md
springfield farms, sparks, md
arrowhead hill, edgewater md
gorman farm, laurel, md
free state press, annapolis, md
triple j's farm, federalsburg, md
chesapeake bay roasting co, md
grown home farm, lothian, md
hummingbird, ridgely, md
toigo orchard, shippensburg pa
firefly farms, bittinger, md
blades orchard, federalsburg, md
rosehill gardens, gambrills, md
cottingham farms, easton md

small plates

apple arugula salad white truffle vinaigrette, local apples, walnuts GF 7
heirloom tomato yellow onion jam, olive oil, sea salt GF 7
vegetable chowder tomato onion broth, scallion, corn, zucchini GF 5
seared golden tilefish melted leeks, cilantro, jalapeno, mint GF 11
seared sea scallops cucumber, pickled onion, spiced tomato relish GF 9
grilled calamari fresh lemon juice, olive oil, sea salt, crispy capers GF 8
charred corn risotto eastern shore sweet corn, parmesan, herbs GF 9
grilled japanese eggplant feta, olive oil, lemon, tea smoked salt GF 6
house made lamb sausage cipollini onion, forage mushrooms GF 11
grilled chicken thigh roasted fennel, butternut squash puree GF 8
spicy tuna tartare yellow fin, chili sauce, soy, sesame, wasabi tobiko 9
grilled beef satay ginger, soy, scallion, & organic agave marinade 8
veal sweetbreads potatoes roasted in duck fat, peach vinaigrette 10
gnocchi green pea puree, white truffle oil, red chili flakes 8
"orgeat" duck torchon braised garlic puree, black garlic vinaigrette 9
baked oysters pancetta, pears, lemon zest, vintage cheddar GF 9
sautéed garlic beans pepper flakes, butter, white wine, parsley GF 7
non-alcoholics
still water house bottled, complimentary
sparkling soda siphon 3
house made ginger soda 3
fresh lemonade 3
iced tea 3 **sweetened mint tea** 4
french press organic rivers's edge, sumatra, eco reef decaf
single press 3, double press 5, press for four 10
two leaves & a bud teas organic, assorted varietals single 3, tea pot 6

group plates (serves four nicely)

artisan cheese selection per piece with sweet, salty, savory GF

meadow, cow 4

mountain top blue, goat 4

vintage cheddar, cow 4 side grilled flatbread 2

piedmont, sheep 4

black and blue, goat 5

hand cut fries rosemary, fresh garlic. no ketchup necessary 6

hummus dip roasted pear with chipotle-agave nectar 12

crab dip local jumbo lump, white wine, shallots, grilled flatbread 14

house pickled seasonal vegetables broccoli, turnip, cucumber, chard stalk GF 7

cuban pork spring rolls braised pork, pickle, shallot, dijon, habanero sweet sauce 8

flatbreads

cheesy pizza olive oil, garlic, feta, mozzarella, parmesan, fresh basil 9

smoked bacon sautéed red onion, parmesan, herbs, roasted garlic cream sauce, tarragon oil 10

olive kalamata, green queen, mozzarella, parmesan, tomato, thyme, chili sauce 11

bbq duck pizza house smoked duck, grilled balsamic red onion, herbs, parmesan 12

chorizo pizza house made chorizo, micro cilantro, spicy red sauce, mozzarella 11

wines by the bottle

let's face it, restaurants typically mark up bottles 3-4 times cost. we do not. we price bottles at cost plus a small corkage fee. this way you can enjoy great wine and great food at the same time. we seek wineries that employ sustainable practices and support local economies. prices listed include corkage fee

champagne. sparkling. bubbles.

prosecco, casa bianca, veneto, italy, nv	\$28
cava, paul cheneau, spain, nv	\$32
rose prosecco, perlage, italy nv	\$38
moscato d'asti, ricossa, docg, italy, 2009	\$38
sparkling, schramsburg, mirabelle, california, nv	\$52
rose, pierre morlet, grand reserve, avenay val d'or, france, nv	\$79
champagne, laurent perrier, brut, france, nv	375ml \$38
champagne, veuve clicquot, brut, reims, france, nv	\$78
champagne, bollinger, special cuvee, france	375ml \$78
champagne, dom perignon, 'andy warhol collection', france, 2002	\$176
champagne, veuve clicquot, la grande dame, reims, france, 1998	\$158
champagne, krug, brut, grand cuvee, reims, france, nv	\$172

white. blanc. blanco.

rose d'abruzzo, masciarelli, italy, 2009	\$38
asirtiko/athiri blend, sigalis, santorini, greece, 2009	\$38
bourgogne, olivier leflaive les settilles, france, 2008	\$38
gavi, la raia, bio-dynamic estate bottled, piedmont, italy 2009	\$38
pinot gris, chalk hill, russian river valley, california, 2007	\$38
chardonnay, bonterra, organic certified, mendocino county, california, 2009	\$38
chardonnay, chalk hill, estate bottled, russian river valley, california, 2008	\$65
chardonnay, sonoma cutrer, estate bottled, russian river valley, california, 2009	\$38
chardonnay, mount eden, monterey county, california 2008	\$38
chardonnay, stratton lummis, carneros, california, 2006	\$38
chardonnay, daniel gehrs, unwooded, monterey county, california, 2008	\$38
sauvignon blanc, chalk hill, estate bottled, russian river valley, california, 2008	\$38
sauvignon blanc, truth, cuvee de fume, napa valley, california, 2007	\$38
sauvignon blanc, bonterra, organic certified, mendocino county, california, 2009	\$38
sauvignon blanc, worthy, "5 clones", napa valley, california, 2008	\$38

red. rouge. rosso.

syrah/malbec/petit syrah/verdot/merlot, truth, "lindsey's cuvee" santa rosa, cali, 2006	\$38
cabernet/merlot/cab franc, worthy, "sophia's cuvee", napa, california, 2006	\$38
cabernet/st. george, skouras mega oenos, peloponnese, greece, 2007	\$38
cabernet/chalk hill, estate bottled, somoma, california, 2006	\$82
bourdeaux blend, storybook, antaeus, certified organic, napa, california, 2006	\$65
syrah/xinomavro, "axia" alpha estate, florina, greece, 2006	\$38
zinfandel, plungerhead, lodi, california, 2008	\$38
zinfandel, storybook, mayacamas vineyard, organic, napa county, california, 2006	\$63
shiraz, d'arenberg, "the footbolt", mclarenvale, australia, 2008	\$38
shiraz, molly dooker, reserve, "blue eyed boy", mclarenvale, australia 2009	\$58
shiraz/viognier black chook, "the chook", south australia, 2009	\$38
syrah, bonterra, organic, mendocino county, california, 2007	\$38
negroamaro, piutri, salento, italy, 2007	\$38
pinot noir, nicolas potel, bourgogne, france, 2007	\$38
pinot noir, emeritus, russian river valley, california 2008	\$64
pinot noir, domaine serene, evanstad reserve, willamette valley, oregon, 2006	\$78
pinot noir, patz & hall, hyde vineyard, carneros, california, 2007	\$82
merlot, henry's passion, sonoma county, california 2008	\$38
merlot, bonterra, organic, mendocino county, california, 2007	\$38
merlot, lolonis, "lady bug", bio dynamic, redwood valley, california, 2006	\$38
merlot, nelms road, woodward canyon, washington, 2007	\$38
malbec, sottano, reserve, sustainable, mendoza, argentina, 2007	\$38
malbec, alberti 154, "gravity flow", mendoza, argentina, 2010	\$38
pom, j lohr, cuvee, merlot/cab/cab franc/petit verdot/malbec, paso robles, cali 2006	\$72
st. e, j lohr, cuvee, cab franc/cab/merlot/petit verdot, paso robles, california 2006	\$72
st. emillion, chateau simard, merlot, cabernet, cabernet franc, france, 1999	\$62
pau, j lohr, cuvee, cab/merlot/petit verdot/petit verdot, paso robles, california 2006	\$72
cabernet, storybook, seps, organic, napa, california, 2005	\$72
cabernet, lolonis, "lady bug", bio-dynamic, redwood valley, california, 2007	\$38
cabernet, raymond, reserve, napa, california, 2008	\$38
cabernet, axios, napa, california 2005	\$128

vintages & prices subject to change based on market price, corkage fee is \$38 for outside bottles