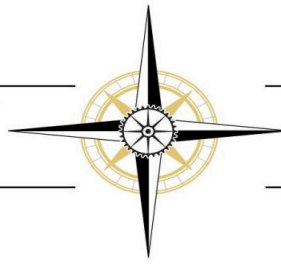


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# MERIDIAN

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# PINT

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## Dinner Menu

### Appetizers

#### ◆ Fried Brussels Sprouts

Cotija Cheese & Garlic Aioli **\$7**

#### ✿ Burrata & Butternut Squash Caponata

Capers, Golden Raisins, Pine Nuts & Balsamic Glaze **\$8**

#### Maryland Crab Dip

Toasted Baguette, Old Bay & Buttery Bread Crumbs **\$12**

#### Empanadas

Beef, Potatoes, Rice, Peas, Cilantro, Lime & Aji Sauce **\$8**

#### Lamb Quesadilla

Ground Lamb & Feta Cheese served with Cucumbers & Tzatziki **\$13**

#### ◆ Chicken Wings

Your choice of Buffalo, Honey Bourbon BBQ or Honey-Sriracha Style. Served with Bleu Cheese Dressing, Carrots & Celery

**5 for \$8 / 10 for \$15 / 15 for \$20**

#### ✿◇ Nachos

Topped with Nacho Cheese Sauce, Guacamole, Chipotle Sour Cream, Pico De Gallo & Jalapeños.

Choose from: - Vegetarian 3 Bean Chili

- Vegan: 3 Bean Chili with Daiya® Vegan Cheese

- Beef Chili

- Barbecue Pulled Pork

- Grilled Chicken

**\$13 / \$22**

### Burgers

Served with Your Choice of Fries, Sweet Potato Wedges or Side Salad on Sesame Brioche Bun. Gluten-Free Bun Available for an Additional \$3.

**Your Choice of Protein: \$15**

-7 oz. All-Natural Angus Beef Burger

-All-Natural Chicken Breast

-Juicy Vegan Burger/Lentil Barley Burger

#### ✿◇ Mother Earth

Daiya® Vegan Cheese, Caramelized Onions & Guacamole served on Potato roll

#### ◇ Pint

Bleu Cheese, Caramelized Onions & Applewood Smoked Bacon

#### Bacon & Boursin

Applewood Smoked Bacon, Herbed Cheese, Baby Spinach, Crispy Onions & Chipotle Mayo

#### Caprese

Fresh Mozzarella Cheese, Marinated Tomato Slices, Basil Pesto & Balsamic Mayo

#### ✿◇ All-American

Your Choice of Protein & up to Three Toppings

#### Burger Toppings

\$.75: Pickled Jalapeños, Caramelized Onions, Chipotle Sour Cream, 3 Bean Chili, Raw Onions or Buffalo Sauce

\$1.00: Bleu Cheese, Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese, Daiya® Vegan Cheese, Smoked Gouda, Nacho Cheese, Crispy Onions or Beef Chili

\$1.50: Boursin Cheese, Feta Cheese, Bleu Cheese Dressing, Avocado, Guacamole, Olive Tapenade, Fried Egg, Applewood Smoked Bacon or Mac & Cheese

✿ Vegan / ✿ Can Be Vegan / ◆ Gluten-Free / ◇ Can Be Gluten-Free

Logan McGear, Executive Chef

## Salads

### ♣♦ Pint House

Mixed Greens, Carrots, Red Onion, Radishes,  
Cucumber & Balsamic Vinaigrette **\$8**

### Kale Caesar

Kale, Romaine Lettuce, Parmesan Cheese, White  
Anchovies, Caesar Dressing & Croutons **\$10**

### ♣♦ Roasted Beet & Thai Noodle

Shaved Brussels Sprouts, Carrots, Scallions, Bell  
Peppers, Crisp Yaki Soba Noodles, Arugula &  
Roasted Peanut Vinaigrette **\$12**

### ♦ House-Cured Salmon

Mixed Greens with Cured Salmon, Fried Capers,  
Grated Egg Whites, Red Onions, Crispy Potato Cake  
& Curry Yogurt Dressing **\$16**

### Add Protein to Any Salad

♣ Falafel **\$4**

♦ Chicken **\$5**

♦ Shrimp **\$7**

♦ Salmon **\$7**

## Sandwiches

Served with Your Choice of Fries, Sweet Potato  
Wedges or Side Salad

### Super Wing

All-Natural Breaded Chicken Breast tossed in  
Buffalo Sauce with a side of Bleu Cheese Dressing  
on a Potato Roll **\$15**

### Bar-B-Cubano

Pulled Pork, Ham, Swiss Cheese, Pickles, Whole  
Grain Mustard & BBQ Sauce on Brioche  
Toast **\$14**

### The Lighthouse

Grilled Chicken, Crab Imperial, Applewood Bacon,  
Arugula, Romaine Lettuce, Marinated Tomato  
Slices, Red Onions & Whole Grain Mustard on a  
Sub Roll **\$16**

### Hot Meatball Sub

Beef & Pork Sausage Meatballs, San Marzano  
Tomato Sauce, Mozzarella Cheese, Parmesan  
Cheese & Basil Pesto on a Sub Roll **\$13**

### ♣ Falafel on Pita

Fried Falafel, Pickled Red Onions, Cucumbers,  
Lettuce, Diced Tomatoes & Tzatziki Sauce **\$14**

## Entrées

### ♦♣ Kale & Squash Enchiladas

Kale, Butternut Squash, Mushrooms, Onions,  
topped with Roasted Guajillo Chile Sauce & Vegan  
Cilantro Sour Cream, served with Black Beans &  
Avocado **\$15**

### Clam Chowder Pot Pie

New England Style with Clams, Potatoes & Onions  
topped with a Puff Pastry, served with a side of  
Toasted Garlic Broccoli **\$16**

### Bucatini Meatball Bolognese

Baby Spinach, Wild Mushrooms, Red Wine,  
Parmesan Cheese, Fresh Basil & Bucatini Pasta  
**\$18**

### Pan-Roasted Chicken

Crispy Chicken Thighs, Bacon Caulilini, Sweet  
Potato Mash & Bourbon Mustard Glaze **\$17**

### ♦ Grilled Pork Chop

10 oz. Center Cut, Blueberry Port Wine Sauce &  
Toasted Garlic Mashed Potatoes **\$22**

## Sides

**\$4**

Mac & Cheese

♦ Sweet Potato Mash

♣ French Fries

♣ Sweet Potato Wedges

♦♣ Small House Salad

♦♣ Sautéed Baby Spinach

## Desserts

### Double Chocolate Brownie

Vanilla Ice Cream & Chocolate Sauce **\$8**

### Key Lime Pie

Key Lime Juice, Graham Cracker Crust, Whipped  
Cream **\$7**

### Carrot Cake

Carrots, Pineapples, Walnuts, Cream Cheese  
Frosting **\$8**

A 20% gratuity will be added to parties of 6 or more.

A plating fee of \$2 per customer will be added for outside desserts.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.