

Apropoe's

700 Aliceanna St 21202 · +14108951879 · Updated: Jan 14, 2026

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BUFFET OPTIONS 2

Good Start Buffet **\$24.00**

oatmeal, cold cereal & house made granola, Fresh Fruit, a variety of milk, yogurts, and breakfast breads.

All American Buffet **\$31.00**

everything in the Good Start Buffet plus omelets & eggs cooked-to-order, and hot offerings

A LA CARTE 5

Coconut & Chia Overnight Oats **\$14.00**

seedy nutty granola, acai syrup, mixed berries

Fast Fare **\$16.00**

scrambled eggs, diced ham & hash browns

Avocado Toast [vg] **\$17.00**

roasted red bell peppers, asparagus, pecorino, almond, lemon, local bakery olive bread [320 cal.]

Broken Yolk Sandwich **\$18.00**

two eggs*, bacon, cheddar, toasted sourdough & hash browns

Florentine Benedict **\$22.00**

english muffin, sliced tomato, sautéed spinach, hollandaise & old bay seasoning

THE TIMELESS CLASSICS 2

All American **\$23.00**

two eggs any style with crisp hash browns, with choice of bacon, ham steak, sausage, or canadian bacon & choice of toast, bagel, or muffin

Good Start **\$19.00**

oatmeal, cold cereal, or house made granola with fresh berries or bananas, skim milk w/ choice of toast, bagel, or muffin

QUICHE OF THE WEEK 1

Quiche of the Week **\$15.00**

Ask Your Server For This Weeks Quiche Special.

THREE EGG OMELETS 4

Ham & Cheddar [gf]	\$22.00
black forest ham & aged cheddar	
Mushroom [gf] [vg]	\$20.00
sliced mushrooms, spinach & swiss cheese	
Western [gf]	\$22.00
bell peppers, black forest ham, scallions, moneyer jack cheese & salsa	
Chesapeake [gf]	\$27.00
lump crab meat, mozzarella, diced tomatoes & asparagus	

MODERN CLASSICS 8

Buttermilk Pancakes	\$16.00
add chocolate chips, nutella, or blueberries	
Lemon Ricotta Pancakes	\$17.00
macerated strawberries, whipped cream	
Belgian Waffle	\$16.00
fresh berries, whipped cream & powdered sugar	
Chocolate-Pecan French Toast	\$16.00
Pecans, bananas, corn flakes, Nutella caramel, whipped cream	
Berries & Cream French Toast	\$17.00
maple macerated berries, toasted pistachio, vanilla anglaise	
Fast Fare	\$16.00
scrambled eggs, diced ham & hash browns	
Broken Yolk Sandwich	\$18.00
two eggs*, bacon, cheddar, toasted sourdough & hash browns	
Egg White Frittata	\$20.00
smoked salmon, scallions & cream cheese	

LIGHT BREAKFAST 4

Oatmeal w/ Brown Sugar & Raisins	\$10.00
[440 cal.]	
Yogurt & Granola Parfait [vg]	\$10.00
[370 cal.]	
Avocado Toast [vg]	\$17.00
roasted red bell peppers, asparagus, pecorino, almond, lemon, local bakery olive bread [320 cal.]	
Egg White Omelet [gf][vg]	\$20.00
spinach, tomato & goat cheese [370 cal.]	

BENEDICTS 4

Avocado Benedict	\$21.00
english muffins, everything spice, sautéed spinach, tomato, hollandaise	
Florentine Benedict	\$22.00
english muffin, sliced tomato, sautéed spinach, hollandaise & old bay seasoning	
Egg Benedict	\$23.00
english muffin, canadian bacon, hollandaise, & chives	
Crab Benedict	\$28.00
english muffin, lump crab meat, hollandaise & tomato	

SIDES 4

Toast	\$5.00
white, wheat, rye, sour dough, gluten free	
Toasted Bagel w/ Cream Cheese	\$7.00
Hash Browns	\$7.00
Breakfast Meats	\$8.00
crispy bacon, turkey bacon, sausage links*, chicken apple sausage*, or ham steak	

LEAFY GREENS 3

Black Garlic Caesar Wedge [vg]	\$16.00
romaine hearts, parmesan, crispy focaccia	
House Salad [vg][gf]	\$18.00
baby greens, Firefly Farms® goat cheese, ribboned root vegetables, strawberries, Absurd Snack®, citrus vinaigrette	
Heirloom Tomato and Local Burrata [vg][gf]	\$18.00
nut free pesto, arugula, balsamic pearls, extra virgin olive oil	

SOUPS 2

Soup Du Jour [vg] [gf]	\$12.00
chef choice soup	
Waterfront Crab Chowder	\$15.00
bacon, potato, corn, crab meat, oyster crackers	

BAR BITES 5

Fry Basket [gf]	\$10.00
lemon aioli, Poe's sauce sea salt Old Bay® sweet potato +1 truffle & parmesan fries +2	

Chicken Tenders & Fries	\$16.00
pickle brined breaded tenders, honey mustard, Poe's sauce	
Charred Wings [gf]	\$18.00
celery & carrots, CHOICE OF: blue cheese or ranch CHOICE OF: spicy buffalo, mumbo, honey Old Bay®, or seasonal sauce	
Slider Flight	\$27.00
mini's of Marriott Burger*, Crabcake* Sandwich, and Pit Beef Sandwich*	
Rock Fish & Chips	\$34.00
beer battered, Poe's sauce	
PINSA PIZZA 3	
Pepperoni	\$21.00
mozzarella, sunday sauce	
Burrata Margherita [vg]	\$22.00
heirloom tomato, sweet basil	
Chesapeake	\$25.00
ricotta spread, garlic oil, crab meat, Old Bay®	
HANDHELDS 6	
The Shroomy [vg]	\$19.00
shitake mushrooms, caramelized onions, spinach, gruyere cheese, lemon aioli	
Chipotle Chicken Melt	\$21.00
plum tomatoes, arugula, fontina cheese, chipotle aioli	
Poe's Smash Burger*	\$22.00
american cheese, caramelized onion, smoked aioli MAKE IT PLANT-BASED +\$2	
Marriott Burger*	\$22.00
lettuce, tomato, onion, cheddar cheese, bacon, Mighty Mo sauce	
Pit Beef Sandwich*	\$24.00
tiger sauce, sweet onions	
Crab Cake Sandwich*	\$27.00
lettuce, tomato, Old Bay® aioli	
KNIFE & FORK 6	
Meatballs In A Sunday Sauce [ve] [gf]	\$36.00
plant-based meatballs, pasta, plant-based parmesan	
Chesapeake Chicken* [gf]	\$37.00
french cut chicken breast, tri-color quinoa, baby carrots, honey Old Bay® glaze	

Thyme Scented Seared Salmon* [gf] [df]	\$38.00
tri-color quinoa, spring pea, charred corn, asparagus, tomato-fennel chutney, micro basil	
Tomahawk Pork Chop* [gf]	\$40.00
cider brined pork chop, roasted fingerling potatoes, baby carrots, chimichurri sauce	
Beef Torchon	\$47.00
boursin mashed potato, asparagus, demi-glace	
Waterfront Crab Cakes* [gf]	\$48.00
corn & sweet potato hash, Old Bay® aioli	

HAPPY HOUR 9

Fry Basket	\$7.00
Charred Wings	\$8.00
Chicken Tenders	\$8.00
Rock Fish Bites	\$15.00
Plant-Based Meatballs	\$15.00
Old Oriole Park Draft	\$3.00
Rail Cocktails	\$6.00
Wine By the Glass	\$6.00
Apropoe's Mules	\$9.00

APROPOE'S MULES 5

Kentucky	\$16.00
makers mark, peach liquor, fresh lime juice & Fever-Tree® ginger beer	
Moscow	\$16.00
ketel one, fresh lime juice, Fever-Tree® ginger beer	
London	\$16.00
bombay sapphire, st.germain, fresh grapefruit juice & Fever-Tree® ginger beer	
Cozumel	\$16.00
del maguey mezcal, passionfruit liquor, fresh lime juice, Fever-Tree® ginger beer & tajin rim	
Mocktail Mule [n/a]	\$16.00
lyres spirit, lime juice & Fever-Tree® ginger beer	

SEASONAL COCKTAILS 5

Apropoe's Orange Crush [ON TAP] \$15.00

stoli o, fresh squeezed orange juice, simple syrup, starry soda

Apropoe's Esspress Yourself [ON TAP] \$15.00

tia maria cold brew, stoli vanilla, illy® espresso & simple syrup

Black Berry Whiskey Smash \$15.00

jack daniel's tennessee whiskey, RE'AL® black berry Puree, lemon sour

Guava Coconut Project \$20.00

patron cristalino, RE'AL® cream of coconut, RE'AL® Guava Puree

Rosé Spritz \$20.00

st.germain, chandon brut rosé, spring simple syrup, Fever-Tree® sparkling sicilian lemonade

BEER 3

Domestic Bottles \$8.00

Budweiser, Bud Light, Coors light, Michelob ultra, Miller lite

Imports & Craft Bottles \$10.00

Blue Moon, Corona Extra, Corona Light, Heineken, Heineken 0.0, Modelo Especial, Stella Artois, Sam Adams Boston Lager, Yuengling

Hard Seltzers \$8.00

Truly Wild Berry, High Noon

NON - ALCOHOLIC 3

Soft Drinks \$4.00

Pepsi® Products, DAMMANN® iced tea

Hot Beverages \$5.00

illy® coffee regular & decaf, DAMMANN® hot tea selection

Bottled Water \$10.00

Aqua Panna (750ml), San. Pellegrino (750ml)

WINE LIST 3

Sparkling

AVAILABLE OPTIONS

Mionetto Prosecco Chandon Brut / Rosé Moet Chandon Nectar Imperial / Rosé Veuve Clicquot Brut

Glass: \$12.00

Bottle: \$44.00

Glass: \$20.00

Bottle: \$78.00

\$200.00

\$200.00

White Wine

RIESLING Chateau Ste. Michelle CHARDONNAY Sonoma-Cutrer Wente Vineyards Cakebread OTHER WHITES Pighin, Pinot Grigio Santa Margherita, Pinot Grigio Kim Crawford, Sauv Blanc

AVAILABLE OPTIONS

Glass: \$12.00
Bottle: \$44.00
Glass: \$16.00
Bottle: \$61.00
\$65.00
\$120.00
Glass: \$14.00
Bottle: \$47.00
\$80.00
Glass: \$14.00
Bottle: \$52.00

Red Wine

ROSÉ Fleurs de Prairie DAOU MERLOT J. Lohr "Los Osos" St. Francis CABERNET Chateau Ste. Michelle Roth The Hess Collection "Allomi Vineyard" Stags Leap "Artemis" Cakebread Silver Oak Caymus 1L OTHER REDS Meiomi, Pinot Noir Argyle, Pinot Noir Palisades, Red Blend J.Lohr Pure Paso, Red Blend BV Tapestry, Red Blend

AVAILABLE OPTIONS

Glass: \$12.00
Bottle: \$51.00
\$60.00
Glass: \$14.00
\$56.00
Glass: \$16.00
Bottle: \$63.00
\$77.00
\$65.00
\$240.00
\$250.00
\$260.00
\$300.00
Glass: \$16.00
Bottle: \$59.00
\$62.00
Glass: \$13.00
Bottle: \$52.00
\$80.00
\$180.00

DESSERT MENU 5

Orange Crush Mousse Torte

\$13.00

brandied cherry compote, black cherry gel

Salted Caramel S'mores Tartlet

\$12.00

candied orange, Old Bay caramel corn

Stone Fruit Tart [gf]

\$12.00

cherry mousse, raspberry mint jam, vanilla whip, blackberries

Key Lime Cheesecake

\$12.00

guava coulis, glazed strawberries, vanilla whip

Three Scoop Ice Cream

\$10.00

Choice of: Vanilla, Chocolate, Strawberry [MANGO OR RASPBERRY SORBET] [DAIRY FREE OPTION]
