

Mt Washington Tavern

5700 Newbury St 21209-3668 · +14103676903 · Updated: Jan 14, 2026

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STARTERS 15

		AVAILABLE OPTIONS
Nachos Grande	jack & cheddar cheese, pickled jalapeños, diced tomato, side of sour cream & salsa	\$14.00
		Add Diced Chicken or Bacon: \$4.00
Tavern Wings	oven roasted, served traditional buffalo, J.O. seafood seasoning or spicy honey bbq, side of ranch or bleu cheese	\$17.00
Buffalo Chicken Flatbread	brushed with house-made buffalo wing sauce, topped with diced chicken breast, red onions, jack & crumbled bleu cheeses	\$15.00
Chicken Quesadilla	jack & cheddar cheeses, diced chicken breast, fajita seasonings, side of sour cream & salsa	\$13.00
Truffle Fries	crispy tavern fries, white truffle oil, parmesan & asiago cheese	\$11.00
Bavarian Pretzel Board	served with beer cheese & whole grain mustard	\$12.00
Steamed Shrimp	U-15 gulf shrimp, J.O. seafood seasoning, onions, lemon, side of cocktail & drawn butter	AVAILABLE OPTIONS Half lb: \$11.00 Full lb: \$20.00
Calamari	flash-fried, tubes & tentacles, sweet thai ponzu or house marinara for dipping	\$16.00
Spinach & Artichoke Dip	Cream & cheddar cheeses, baby spinach & chopped artichoke hearts. Served bubbly hot with pita chips or toasted baguette slices	\$16.00
House-Made Pickle Board	chef's choice of locally grown veggies (radishes, green beans, cauliflower, baby carrots and more) pickled & served with side of local honey, hummus & toasted baguette slices	\$18.00
Southwest Eggrolls	House-made with diced chicken breast, black beans, cheddar cheese & southwest seasoning. Chipotle-ranch dipping sauce	\$15.00

Drunken Mussels	\$16.00
PEI mussels, old hilltop lager, garlic, baby spinach, grape tomatoes, garlic toast points	
Spicy Mussels	\$16.00
PEI mussels, spicy house marinara sauce, tomatoes & baby spinach, garlic toast points	
Jumbo Lump Crab Dip	AVAILABLE OPTIONS
blend of cheddar & cream cheeses, jumbo lump crab & seafood seasoning, oven baked, served with pita	\$19.00
chips or sliced baguette	Celery: \$1.00
Crab Wontons	\$17.00
tavern's secret recipe with lump crab, scallions, cream cheese, seafood seasoning, side of sweet thai ponzu for dipping	

SOUPS 5

Maryland Crab Soup	\$10.00
tomato, country vegetables, claw & backfin	
Cream of Crab Soup	\$10.00
cream, lump crab, J.O. seafood seasoning	
Half & Half	\$10.00
A perfect blend of our maryland & cream of crab soup!	
Tomato Basil Bisque	\$8.00
roasted tomato, mirepoix, cream	
Three Beef Chili	\$10.00
beef tenderloin, brisket and chuck, kidney beans, jalapeños, diced tomato, topped with cheddar, sour cream	

OYSTERS ON THE HALFSHELL 2

Tavern Salts	\$3.00
proprietary oysters grown in the waters off of assateague and chincoteague islands	
Shucker's Selection	
Ask for the list of our fresh daily rotating oysters!	

GRILLED OYSTERS 4

Rockefeller	\$3.50
fennel butter, parmesan, sautéed spinach	
Casino	\$3.50
garlic herb butter, lemon, bacon	
Englishman	\$3.50
butter, parmesan, horseradish	

Cajun	\$3.50
cajun butter, diced low country ham, shallots	

ENTREES 8

The Tavern Steak	\$45.00
42 year favorite! 16 oz. aged ny strip steak with black peppercorn crust, brandy flamed and served with a side of cajun gravy. Sides of sautéed squash medley & truffle fries	
Bourbon Marinated Steak Tacos	\$21.00
three soft flour tortillas, with house-made pico & guacamole, side of coconut rice	
Bacon Wrapped Meatloaf	\$23.00
Proprietary blend of chuck, brisket and short rib, peppers, onions & seasoning. Topped wild mushroom pan gravy over a bed of mashed potatoes	
Wild Caught Mahi Mahi	\$24.00
pan-seared, topped with mango jalapeño salsa, with coconut rice	
Chesapeake Rockfish	\$33.00
A house favorite! wild caught rockfish filet, parmesan crusted & topped with jumbo lump crab & a lemon beurre blanc. Side of sautéed squash medley	
Mediterranean Style Wild Caught Salmon	\$28.00
herb encrusted, wild caught salmon filet, pan seared, topped with kalamata olives, grape tomatoes, crumbled feta & red onion, side of sautéed baby spinach	
Chicken Saltimboca	\$25.00
chicken cutlets wrapped with proscuitto ham & mozzarella with sage infused pan drippings, side of sautéed squash medley	
Almond Crusted Tofu	\$19.00
almond crusted, marinated tofu 'steak', pan seared, side of coconut rice, sautéed baby spinach	

SALADS 6

Greek Salad	\$16.00
chopped romaine hearts, kalamata olives, red onions, banana peppers, crumbled feta, cucumber & grape tomatoes	
Chesapeake Salad	\$25.00
jumbo lump crab, chilled gulf shrimp, chopped bacon, bleu cheese, grape tomato, chopped romaine hearts, J.O. seafood seasoned wonton strips	
Tuna & Avocado Bowl	\$23.00
cubed rare ahi tuna, sesame soy marinade, cucumber, grape tomato, avocado, cucumber-wasabi drizzle, cabbage and mixed field greens	
Chicken Cobb Salad	\$16.00
chilled, cubed chicken breast, chopped bacon, bleu cheese, boiled egg, grape tomatoes, chopped romaine hearts	
Caesar	\$13.00
asiago and parmesan, crouton, chopped romaine hearts, tossed in house-made caesar	

Side Salad	\$7.00
house or caesar	

BURGERS 3

Tavern Burger	\$16.00
proprietary blend of chuck, brisket & short rib beef, served with choice of cheese, lettuce, tomato, pickles & a side of fries	
Beyond Burger	\$15.00
a meat-free, vegan patty, served with choice of cheese, lettuce, tomato, pickle a & a side of fries	
Lamb Burger	\$17.00
freshly ground, topped with sautéed onion & roasted red pepper, feta-yogurt aioli, cucumber slices on brioche, & a side of fries	

SANDWICHES 7

BLTA Club	\$16.00
choice of grilled chicken or salmon, bacon, lettuce, tomato, avocado on a toasted brioche bun & side of chips or cole slaw	
Chicken Salad BLT Wrap	\$14.00
chicken breast, mayo, diced celery & tomato, crumbled bacon, shredded lettuce, wrapped in a flour tortilla & side of chips or cole slaw	
Prime Rib Cheesesteak	\$17.00
thinly sliced aged rib-eye, jack, cheddar, sautéed peppers & onions, stone mill bakery hoagie roll, & a side of fries	
Tavern Grilled Cheese	AVAILABLE OPTIONS
cheddar, goat, american cheese, tomato & applewood smoked bacon on thick cut bread, & a side of fries	
	\$13.00
	Add a Bowl of Soup: \$7.00
Reuben	\$15.00
extra lean corned beef, sauerkraut, swiss, thousand island, toasted stone mill bakery marble rye, & a side of fries	
Ahi Tuna Tacos	\$18.00
chilled, RARE ahi, shredded cabbage, diced tomato, flour tortilla, cucumber wasabi drizzle, side pico de gallo, guacamole, side of tri-color tortilla chips	
Shrimp Salad Roll	AVAILABLE OPTIONS
large gulf shrimp, J.O. seafood seasoning, mayo, diced tomato, shredded lettuce, griddled stone mill bakery roll & side of chips or cole slaw	
	\$17.00
	Make it a Platter! Served on A Bed of Lettuce with Fries & Slaw: \$19.00

DESSERTS 4

Creamiest Creamy Cheesecake Bites	AVAILABLE OPTIONS
Two bite pieces of our favorite cheesecake. Get one to satisfy your post dinner sweet tooth or a few too share with friends. Side of mixed berry compote	\$4.00 3 Bites: \$9.00
Chocolate Lover's Flourless Chocolate Cake	\$9.00
Decadent, rich and flavorful. Topped with fresh raspberry sauce	
Pumpkin Pie Dip	\$9.00
Traditional pumpkin pie flavors with a twist, served chilled with house-made ginger snaps for dipping. Easy to share or keep it all for yourself	
Taharka Brothers Ice Cream	AVAILABLE OPTIONS
vanilla, chocolate or graham cracker	2 Scoops: \$6.00 3 Scoops: \$8.00

DRAFTS 10

Guinness

Stella Artois

Big Truck Farm Brewing, Parkton, MD

rotating tap

Bold Rock Hard Cider

Manor Hill IPA

Hoegaarden Belgian White

Old Hilltop Amber Lager

denotes happy hour draft

Michelob Ultra

denotes happy hour draft

Union Anthem Golden Ale

denotes happy hour draft

Loose Cannon IPA

denotes happy hour draft

BOTTLES & CANS 23

Rar Nanticoke Nectar IPA

Raging Bitch Belgan IPA

Resurrection

Feed the Monkey

Old Pro

Duckpin Pale Ale	
Natty Boh	
Miller Lite	
Natural Light	
Bud Light	
Heineken	
Heineken Light	
Heineken 00	
Corona	
Corona Light	
Michelob Ultra	
Yuengling	
Guinness	
Guinness Blonde	
Strongbow	
Dos Equis Lager	
Dos Equis Amber	
Allagash White	

CANNED COCKTAILS 4

Sagamore Spirit Rye Canned Cocktails	
honey paloma, black eyed rye, lemon tea fizz	
Orange or Grapefruit Smash	
fresh crushed citrus & real vodka in a can 10% alc/vol	
White Claw Hard Seltzer	
ask for available flavors	
High Noon Hard Seltzer	
ask for available flavors	

OYSTER SHOOTERS 4

Cucumber	\$5.50
chilled cucumber vodka, mignonette, lemon	

Maryland	\$5.50
chilled citron vodka, house bloody mary mix, J.O. seafood seasoning rim	
Old Hilltop	\$5.50
hilltop lager, cocktail, lemon	
South of the Border	\$5.50
chilled blanco tequila, touch of house-made spicy salsa, fresh squeezed lime juice, salted rim	

NEIGHBORHOOD COCKTAILS 14

Apple Pie Old Fashioned	\$11.00
loveton farms apple pie rum, sweet vermouth, dash of bitters, lemon peel	
Chocolate Covered Cherry	\$15.00
kent cob hazelnut whiskey, creme de cacao, luxardo cherry syrup, luxardo cherry	
Pear Sour	\$13.00
sagamore spirit rye whiskey, cane collective spiced pear punch, lemon juice, splash of sour mix	
Caramel Apple Mule	\$13.00
sloop betty caramel vodka, cane collective cinnamon cider punch, splash of hard cider & ginger beer, lemon wedge	
Winter Mule	\$13.00
sagamore spirit rye whiskey, splash of cranberry juice, simple syrup, lemon squeeze, topped with ginger beer	
Gentleman's Martini	\$11.00
Loveton farms gentleman's reserve vodka served distinguished with a lemon peel or dirty with lots of olive juice!	
Coffee Martini	\$14.00
sloop betty caramel vodka, picaroon coffee rum, lost ark caramel liquor, splash of cream	
Wormwood Royale	\$14.00
10th ward absinthe, prosecco, splash of pineapple juice	
Tavern Reviver	\$13.00
10th ward genever inspired gin, 10th ward absinthe, triple sec, lemon juice, dry vermouth, violently shaken!	
Charm City Punch	\$13.00
lost ark vanilla rum, lime juice, pineapple juice, cranberry juice, dash of almond liquor	
The Partridge	\$13.00
sloop betty honey vodka, cane collective spice pear punch, splash of ginger beer	
First Frost	\$14.00
butterfly spirits elderberry vodka & liquor, lime juice, fresh mint, simple syrup, topped with club soda	
The Swinger	\$13.00
ost ark vanilla rum caramel cream, pineapple juice, lemon juice, topped with whipped cream	
Tavern Toddy	\$13.00
sloop betty honey vodka, hot green tea, lemon juice, splash of cane collective cinnamon cider punch	

TAVERN CLASSICS 8

Aperol Spritz	\$11.00
prosecco, aperol orange aperitif, club soda, lemon, orange wedge	
American Mule	\$11.00
tito's handmade vodka, muddled mint & lime, simple syrup, gosling's ginger beer, lime wedge	
Cucumber Mule	\$11.00
cucumber vodka, muddled lime, goslings ginger beer	
Maryland Mule	\$14.00
sagamore rye, muddled mint, goslings ginger beer	
Orange Crush	\$10.00
orange vodka, splash of triple sec, fresh squeezed oranges, topped with sprite	
Grapefruit Crush	\$10.00
grapefruit vodka, splash of triple sec, fresh squeezed grapefruits, topped with sprite	
Stateside Crush	\$11.00
stateside mineral enhanced vodka infused with lemon and tea, lemonade, splash of sprite	
Kentucky Crush	\$11.00
bourbon, splash of triple sec, fresh squeezed oranges, topped with sprite	

WINES 14

Sparkling Prosecco Rose, Torresella, Italy	AVAILABLE OPTIONS
not on happy hour	Gls: \$12.00
	Btl: \$45.00
Prosecco, Zonin, Italy	AVAILABLE OPTIONS
	Gls: \$10.00
	Btl: \$38.00
Sangria, Red (House) or White (Lolea Frizante)	AVAILABLE OPTIONS
served over ice with fresh fruit	Gls: \$9.00
	Btl: \$34.00
Rose, Diora, California	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00
Sauvignon Blanc, Stoneleigh, New Zealand	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00
Pinot Grigio, Ecco Domani, Italy	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00

Chardonnay, William Hill, Central Coast	AVAILABLE OPTIONS
	Gls: \$10.00
	Btl: \$38.00
Red Blend, 1924 Wines, California	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$40.00
Pinot Noir, Mark West, California	AVAILABLE OPTIONS
	Gls: \$10.00
	Btl: \$38.00
Malabec, Alamos, Argentina	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00
Cabernet Sauvignon, Z. Alexander Brown, California	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00
Tempranillo, Castillo de Monlero, Spain	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00
Merlot, Noble Vines, California	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00
Red Blend, Jazzberry, Maryland	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00

APPS 5

Mini Nachos

Mini Truffle Fries

Quesadilla

Pretzel Board

Chicken Bites

DRINKS 2

House Wine \$6.00

Select Drafts \$4.40

BRUNCH 8

French Toast Fries	\$10.00
thick cut sticks, cinnamon, egg battered, flash fried, side maple glaze dipping sauce	
Belgian Waffles	\$12.00
seasonal chef's choice berries, whipped cream, syrup, side of bacon	
Charm City Benedict	\$25.00
poached eggs on top of fried green tomatoes, sautéed baby spinach, on a toasted english muffin, J.O. seafood hollandaise, topped with jumbo lump crab	
Jumbo Lump Crab Hash	\$24.00
hash browns, over easy eggs, roasted red pepper, onion, bacon, jumbo lump crab, J.O. seafood seasoned hollandaise	
Country Breakfast	\$14.00
scrambled eggs, bacon, sausage, hash browns, toasted english muffin	
Egg White Scramble	\$14.00
scrambled egg whites, diced tomato, sautéed baby spinach, onions	
Bagel & Lox	\$13.00
choose single or platter, plain or everything bagel comes with all the fixings: wild caught northern atlantic smoked salmon, cream cheese, capers, red onion, sliced tomato and mixed greens	
Daddy Bone's Sunday Bagel	\$13.00
scrambled eggs, bacon, sausage, american cheese, everything bagel, hash browns	

SIDES 7

White Toast	\$1.50
with a side of butter and jam	
Everything Bagel	\$2.50
with a side of cream cheese	
Scrambled Eggs	AVAILABLE OPTIONS
\$5.00	
Add Cheese: \$1.00	
Bacon	\$4.00
Sausage	\$3.00
Scrapple	\$3.00
Hash Browns	\$3.00

BOTTOMLESS DRINKS 3

Mimosa	\$15.00
house champagne, triple sec, oj	

Screwdriver	\$15.00
house vodka, oj	
Bloody Mary	\$15.00
house vodka, tavern bloody mary mix, lime wedge, olives, celery stick	

BOOZY MORNING BUZZ 2

Irish Coffee	\$8.00
irish cream, irish whiskey, coffee liquor, whipped cream	
Hot White Russian	\$8.00
vodka, kahlúa, creanm, whipped cream	

BLOODY MARY BAR 1

Biody Mary Bar	\$9.00
Choose a Rime: salt & pepper, J.O. seafood seasoning, cayenne, celery salt. Add ons (\$7 each): jumbo lump crab; Add ons (\$2.50 each): shrimp, bacon. Fixings (\$0.50 each): pickled string beans, bleu cheese stuffed olive, dill pickle slices, tomolives, cocktail onions. Sauces (\$0.50 each): pickle juice, worcestershire, tavern's steak sauce, horseradish, old bay hot sauce, sriracha, cholula	