### BILL OF FARE

## E.W. BECK'S

RESTAURANT & PUB

HOURS OF OPERATION MON-SAT 11:30A.M. TO 9:30P.M.

SUNDAY HOURS 10:30A.M. TO 9:00PM SUNDAY BRUNCH 10:30A.M. TO 2:00P.M.

7565 MAIN STREET

### SOUPS

**CREAM OF CRAB SOUP** . . . . . 5.99/ 6.99 **MARYLAND CRAB SOUP....** 4.99/ 5.99 **HALF & HALF** .................5.59/ 6.59 a blend of Maryland Crab & Cream of Crab **FRENCH ONION** .................4.59/ 5.79 **TRADITIONAL CHILI.....** 4.59/ 5.79

### SALADS

BECK'S SALAD romaine, cucumber, carrot, grape tomatoes, red onion, house made croutons 6.99

CAESAR SALAD romaine, parmesan, house made Caesar dressing and croutons 6.99

ADD: CHICKEN 7 | SHRIMP 8 SALMON 9 | STEAK 9 | 8oz CRAB CAKE 16.99

BOOKMAKER SALAD grilled shrimp, Italian meats, romaine, provolone, parmesan, pepperoncini, kalamata olives, grape tomatoes, red onion, house made Caesar 14.99

SALMON **SPINACH SALAD** and grilled salmon, baby spinach, apple, fennel, craisins, walnuts, honey mustard vinaigrette

COBB SALAD grilled chicken, applewood smoked bacon, sliced egg, romaine, shredded cheese, carrot, grape tomatoes, red onion, avocado, honey mustard pretzels, crumbled bleu cheese 14.99

SANTE FE SALAD mild buffalo style grilled chicken, cucumber, carrot, grape tomatoes, red onion, cheddar, tortilla strips, salsa, Ranch 13.99

BLACK and BLEU SALAD blackened steak OR blackened shrimp, apple-wood smoked bacon, cucumber, grape tomatoes, red onion, crumbled bleu cheese, onion ring 14.99

HOUSE MADE DRESSINGS: RANCH. BLEU CHEESE, THOUSAND ISLAND, FRENCH, CAESAR, ITALIAN, BALSAMIC VINAIGRETTE, HONEY MUSTARD VINAIGRETTE, CIDER VINAIGRETTE AND SWEET BASIL FETA VTNATGRETTE



WHILE DINING WITH US, IF YOU LEAVE YOUR TABLE, PLEASE WEAR YOUR FACE MASK. THANK YOU.



## THANK YOU!

The greatness of a community is most accurately measured by the compassionate actions of its members. -Correta Scott King

Like all of you, we have faced unprecedented challenges over the past year. In our 28 years in business, we have never been so unsure of our future as we were last spring when we shut our doors on March 19, 2020. Reflecting on this past year fills us with overwhelming gratitude for the Sykesville community. We are still standing and stronger than ever due to the generosity, loyalty, innovation, and love all of you poured upon us over the past year.

Most importantly, our staff has reinvented our business model through every change to COVID-19 guidelines and regulations. Despite the unseen challenges they faced, they showed up when needed with positivity, grace, and innovative thinking. E.W. Becks stands today on their shoulders.

Another essential ingredient to our survival is the unending support our customers have given over this difficult year. Whether it was a word of encouragement, a gift card purchase, a recommendation or kind review, a carry out order, or an in person visit, we could not have weathered this storm without you! We are humbled and forever grateful for your loyalty and friendship, thank you.

In addition, thank you to our local government, especially the Mayor and Town Council and the town manager, Mr. Joe Consentini. With their help and the craftsmanship of Mr. Mark Onheiser, former Town employee and a longtime friend of E.W. Becks, we were able to expand our outdoor dining areas. Also, thank you to the Downtown Sykesville Connection and Mrs. Julie Della-Maria for their tireless quest to keep our small town alive and relevant despite COVID-19.

Many thanks to the Carroll County Health Department and Carroll County Liquor Board for their guidance and leadership. Moreover, we are thankful to our County government, especially, Mr. Ed Rothstein, for the updates, information, and help in obtaining the financial assistance available to us through state and federal legislation.

And, thank you, to our local business community, especially the local restaurant owners and Main Street Merchants. Your friendship, kindness, support, and determination to survive helped keep us moving forward one day at a time.

In closing, **THANK YOU** for being here and we hope to see you many, many times to come!

Gratefully yours, The Beck Family Scott, Rachael, Casey, Molly, and Aidan

## **APPETIZERS**

### **PULLED BEEF SHORT RIB POUTINE**

house made tater tots, slow braised short rib, sage gravy, melted gruyère and fontina cheeses, and caramelized onions 9.99

**GENERAL TSO FRIED BRUSSEL SPROUTS** crispy onions, sriracha aioli 9.99

TUNA POKE wonton chips. seaweed salad, avocado, pickled onion and jalapeño, thai chili aioli. cilantro 11.99

CRAB DIP with warm, crusty french bread and two soft pretzel sticks 12.59

OLD PRO MUSSELS PEI mussels, local Union Craft Brewing Old Pro Gose German wheat style ale, red pepper, shallot, garlic, bacon, and Tabasco butter 13.99

JUMBO LUMP MINI CRAB CAKE a mini version of our crab cake with dijon mustard butter 11.99

CRAB WONTONS stuffed in house with crab dip, sweet chili sauce for dipping 8.99

BECK'S BUFFALO WINGS a customer <u>favorite for over 25 years!</u> <u>choice</u> of sauce: ghost, hot, mild, bbq, garlic mild, jerk, mild Old Bay, honey Old Bay, dry Old Bay 11.99

NACHOS SUPREME flash fried corn tortillas generously topped with seasoned chicken or house made chili, aged cheddar, avocado, tomato, jalapeños, black beans, and drizzled with chipotle sour cream 10.99

QUESADILLA flour tortillas are stuffed with cheddar, with sour cream and salsa 7.29 ADD: CHICKEN 7 | SHRIMP 8 | SALMON 9 STEAK 9 GUACAMOLE 1.59



## **BEVERAGES**

COKE, DIET COKE, SPRITE, CHERRY COKE, BARQ'S ROOT BEER, GINGER ALE 

BACK PORCH UNSWEETENED ICED TEA

Eastern Shore Tea Co., Baltimore, MD **GOLD PEAK SWEET TEA** . . . . . . . . 2.79 RASPBERRY ICED TEA or LEMONADE ... CRANBERRY, ORANGE, or PINEAPPLE

JUICE ..... 2.79 **BARRITT'S GINGER BEER** ..... 3.59 MOTT'S APPLE JUICE BOX ......1.59

MILK, CHOCOLATE MILK . . . . . . . 2.99 COFFEE or HERBAL TEA . . . . . . . . 2.59 Baltimore Coffee & Tea Co., Baltimore, MD

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THE HOOD BUILDING

### MAIN DISHES

ADD A BECK'S SALAD OR CAESAR SALAD 2.59

SINGLE CRAB CAKE PLATTER yukon gold mashed potatoes and market vegetable 23.99 ADD A SECOND CRAB CAKE 37.99

HOUSE SMOKED CAROLINA STYLE RIBS sweet potato fries, cole slaw, house made bread and butter pickles, Carolina mustard BBQ sauce 17.99

**LEMON and PARMESAN ENCRUSTED SALMON** parmesan encrusted salmon, lemon and basil butter, yukon gold mashed potatoes and market vegetable 16.99

**JUMBO FRIED SHRIMP PLATTER** with cole slaw and french fries 17.99

FISH AND GRITS cornmeal breaded, pan-fried flounder, étouffée gravy, cheesy grits 17.99

**SOUTHERN FRIED CHICKEN & WAFFLES** buttermilk fried chicken, bacon braised kale, sweet and spicy maple glaze 16.99

CRAB MAC AND CHEESE smoked gouda, pepper jack, cherry tomato, scallions, parmesan bread crumbs 14.99

**VOODOO PASTA** shrimp, capicola ham, blackened chicken, jalapeños, and linguine tossed in chipotle and ghost pepper cream sauce 17.99

PETITE STEAK and CAKE jumbo lump mini crab cake with dijon mustard butter and a bacon wrapped petite filet mignon, yukon gold mashed potatoes, market vegetable 21.99
SUBSTITUTE EXTRA FILET FOR CRAB CAKE 21.99

HOUSE MADE DRESSINGS: RANCH, BLEU CHEESE, THOUSAND ISLAND, FRENCH, CAESAR, ITALIAN, BALSAMIC VINAIGRETTE, HONEY MUSTARD VINAIGRETTE, CIDER VINAIGRETTE AND SWEET BASIL FETA VINAIGRETTE

## **SANDWICHES**

SERVED WITH FRIES UNLESS NOTED

 $\textbf{CRAB CAKE SANDWICH } \textbf{ challah roll, french fries} \quad 18.99$ 

**REUBEN** house cooked corned beef, fresh sauerkraut, swiss, Thousand Island dressing, grilled rye 13.99

CHICKEN SALAD celery, onion, Tabasco, lemon juice, worcestershire, mayonnaise, CHOICE OF BREAD, chips 9.99
MAKE IT A MELT ADD BACON AND CHEDDAR ADD 1.99

CHICKEN AND WAFFLE BLT buttermilk fried chicken, lettuce, tomato, apple-wood smoked bacon, house made pimento cheese, buttermilk waffle bun 13.99

BLACKENED SALMON SANDWICH lettuce, tomato, bacon, dill aioli, challah roll 14.29

PULLED PORK SANDWICH house smoked pork shoulder, Carolina mustard BBQ, onion ring, house made bread and butter pickles, house made pimento cheese, challah roll 11.99

 $\ensuremath{\mathsf{JUMBO}}$  SHRIMP SALAD SANDWICH CHOICE OF BREAD, served with chips 14.99

**SMOKED RIB EYE SANDWICH** gruyère and fontina, caramelized onions, horseradish aioli, stout beef au jus 14.99

CHOICE OF BREAD: WHITE, WHEAT, RYE, CHALLAH ROLL, SUB ROLL
GLUTEN FREE WHITE, FLOUR TORTILLA

### BURGERS

SERVED WITH FRIES

### THE BECK BURGER

8oz Roseda Farms (Baltimore, MD) Black Angus beef patty, choose three toppings 11.99

TOPPINGS CHEDDAR, AMERICAN, SWISS, CRUMBLED BLEU, PROVOLONE, OR PEPPER JACK CHEESE; APPLE-WOOD SMOKED BACON, SAUTÉED ONION, OR SAUTÉED MUSHROOM; GUACAMOLE OR AVOCADO 1.59; EXTRA BACON 1.99

SMASH BURGER 2 - 4oz Roseda Farms (Baltimore, MD), Black Angus beef patties, american cheese, french mayonnaise, lettuce, bacon. onion made bread and butter pickles 13.99

MAIN STREET BURGER 8oz Roseda Farms (Baltimore, MD), Black Angus beef patty, gruyère and fontina cheese, applewood smoked bacon, beer battered onion ring 13.99

CHESAPEAKE BURGER 8oz Roseda Farms (Baltimore, MD), Black Angus patty, crab dip, cheddar, Old Bay mayonnaise 13.99 MAKE IT A CHICKEN CHESAPEAKE 13.99

### **CLUBS**

**SERVED WITH FRIES** 

CRAB CAKE and SHRIMP SALAD CLUB lettuce, tomato, mayonnaise, apple-wood smoked bacon, white toast 17.99

TURKEYCLUB apple-wood smoked bacon, potato chips 10.59

**GRILLED CHICKEN CLUB** apple-wood smoked bacon, cheddar 10.99

### **SUBS & WRAPS**

SERVED WITH FRIES

BLACKENED CHICKEN CAESAR WRAP house made Caesar 11.99

PHILLY CHEESE STEAK provolone, thinly sliced steak 12.99

THE HOTITALIAN mortadella, salami, capicola, pepperoni, lettuce, tomato, italian vinaigrette, roasted red peppers, fried mozzarella 13.99

FAJITA WRAP sautéed onion and red and green peppers, shredded cheese, lettuce, tomato, sour cream, salsa CHICKEN 10.99 | SHRIMP 11.99 | STEAK 12.99 | ADD GUACAMOLE 1.59

## SIDES

