

THACHER & RYE

BY BRYAN VOLTAGGIO

The Shed Menu

Oysters daily selection of chesapeake region oysters, classic cocktail, mignonette	19
Seafood Tower lobster, oysters, spiced gulf shrimp, traditional condiment	94
Spiced Gulf Shrimp bay seasoning, charred lemon & horseradish aioli	21
Tuna Tartare capers, chives, egg yolk pudding, tahini toast	22
Green Salad mizuna, red oak lettuce, blue cheese, pickled red onion, buttermilk dressing	16
Burger creekstone farms black angus beef, grafton 2-year cheddar, burger sauce, bacon, fries	21
Fries dipping sauces, old bay	8
Parker House Rolls smoked trout, whipped cultured butter	14
Ice Cream Sandwich chocolate chip with malted ice cream	8

Cocktails

Paloma Crush tequila, aperitivo, grapefruit, soda water, lime juice	9
Orange Crush wheatley vodka, triple sec, fresh orange juice, lemon lime soda	9
Shed Old Fashioned old grandad bonded, bitters, demerara, orange twist	9
Golden Mule bourbon, peach, honey, lemon, ginger beer	9

Wine & Cider

Good Company, Old Westminster kindred cider made with freshly pressed heirloom apples fermented with native yeast and blended with Piquette.	14
Prosecco Rose, Lunetta, Italy clean, fresh and fruity	12
Chardonnay, Crane Lake, California light & bright, with flavors of pear and apple, oaky	12
Merlot, Bolla, Veneto, Italy medium body, vanilla and cherry undertones	12

Beer

OLDE MOTHER "hank" american lager MD 4.6% ABV	6
OLDE MOTHER "creeper" west coast pale ale MD 6% ABV	10
FLYING DOG snakedog ipa MD 7.1% ABV	6
FLYING DOG vicious hook fruit punch sour MD 5.3% ABV	6
IDIOM "generational gap" new england ipa MD 7.5% ABV	10
EVERY white rascal belgian style white ale CO 5.6% ABV	7

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*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, & shellfish products.