

FACTORS ROW RESTAURANT & BAR

Snacks & Small Plates

Peanuts roasted & salted, belmont peanut co. (VA)
3.99

Cheese & Crackers pimento cheese, house bread &
butter pickles, "everything" crackers 5.99

Hot Fries house cut fries, harissa spice 6.99 **GF**

Wings buffalo, sweet & spicy thai, old bay
served w/ choice of
house buttermilk ranch or bleu cheese 9.99 **GF**

Tuna Rolls harissa, dill, cilantro, parsley, crispy brick
wrapper, thai chili vinaigrette 9.99

Pork Belly Sliders house cured leidy's (PA) pork, apple
butter, brie, arugula 9.99/pair

Mussels sambal oelek, garlic, cilantro, shallots, butter
10.99 **GF**

Crab Mac N' Cheese MD blue crab claw meat,
cavatappi pasta, chapel creamery (MD) j.o. spice
cheddar, panko breadcrumbs 10.99

DB Fish N' Chips MD blue catfish, devil's backbone
(VA) vienna lager tempura batter, house cut fries,
spicy rémoulade 10.99

Soup & Salad

Cream of Crab Soup old bay, sherry 5.99/8.99

Seafood Chowder rockfish, crab, smoked bacon,
tomatoes, potatoes, shellfish broth 5.99/8.99 **GF**

Pear, Apple & Walnut Salad mixed greens, pink lady
apples, asian pears, toasted walnut pieces, pt. reyes
(CA) original bleu cheese, creamy mustard
vinaigrette 11.99 **GF**

Olives & Feta Salad arugula, golden quinoa, mixed
country olives, cucumbers, mountain view farms (VA)
feta, za'atar vinaigrette 12.99 **GF**

add chicken for 5.99
add crab cake for M/P

Non-alcoholic

Sprecher Root Beer & Orange Soda
San Pellegrino Sparkling 250ml/750ml
Panna Water 250ml/750ml
Coffee by Chesapeake Bay Roasting Co.

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of food borne illness*

Sandwiches

sandwiches are served with house cut fries

seasonal fruit can be substituted for 1.50
choice of side salad can be substituted for 3.99

Crab Cake Sandwich fresh lump blue crab, lettuce,
tomato, onion, tarragon tartar, seeded brioche bun
M/P

Crispy Oyster Sandwich lettuce, citrus caper aioli,
seeded brioche bun 13.99

Pork Bahn Mi slow roasted pork shoulder, house
pickled carrot & radish, cilantro, spicy kewpie
mayonnaise, cucumber, baguette 15.99

Farmer's Grilled Cheese apple butter, cinnamon &
honey roasted peanut butter, brie, asian pears,
arugula, multigrain bread 11.99

add house cured leidy's (PA) pork belly 1.99

Factors Chicken Salad Sandwich pulled
chicken, fines herbs, lettuce, pickled red onion,
dried cranberries, celery, multigrain bread
11.99

Classic Burger creekstone farms (KC) 7oz angus
blend, lettuce, tomato, onion, house bread & butter
pickles, seeded brioche bun 11.99

*add apple wood smoked bacon or your choice of
cheese for 1.25 each*

-point reyes (CA) original bleu
-chapel creamery (MD) cheddar
-chapel creamery (MD) j.o. crab spice cheddar

Brunch

available weekends 10-2

Crab Baked Egg fresh lump blue crab, cheddar
cheese, topped w/ a fried egg, served w/ breakfast
potatoes 17.99

Breakfast Sammy pork belly, fried egg, arugula &
molasses mayonnaise, on multigrain toast, served w/
breakfast potatoes 12.99

Quiche du Jour Chef's daily selection, served w/
breakfast potatoes 10.99

Belgian Waffle apple butter, whipped cream 10.99

Scrambles choice of 10.99 **GF**

-mushroom & cheddar
-tomato, arugula, & cheddar
-house cured bacon & cheddar
Served w/ breakfast potatoes

Yogurt Parfait seasonal fruit, Greek yogurt, house
made granola 6.99 **GF**

Sides

-brioche toast 2
-bacon 3
-potatoes 3
-fresh fruit 3