

# WALKER'S

TAP & TABLE

## FIRST COURSE



Old Bay Churros with Maryland Crab Fondue  
Chesapeake Orange Crush Cider

## SECOND COURSE



Smoked Pork Belly Corn Dog, Green Apple &  
Arugula Salad, California Gold Vinaigrette  
B'More Sour

## THIRD COURSE



Buffalo Beer Can Chicken Pot Pie, Seasonal  
Vegetables, Buttermilk Dumplings, Red Hot Gravy,  
Local Blue Cheese  
B'More Hazy

## FOURTH COURSE



Smokey Wagyu Pit Beef Slider, Truffled Goat  
Boursin, Red Onion Marmalade, Horseradish, Duck  
Fat Kettle Chips  
Chesapeake Double Bock

## FIFTH COURSE



Cronut, Cannoli Cream, Berry Sauce, Cocoa  
B'More Breakfast

Please alert your server of any food allergies, as not all ingredients are listed on menu. Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.



**Oliver  
Brewing  
Co.**

Since 1993, we've created distinctive American ales inspired by traditional brewing methods. As one of Baltimore's original craft brewers, we're always pushing the boundaries with new styles, ingredients, and flavors.

**TASTING ROOM & TO-GO SALES**

Friday (Pickup Only) 12pm-4pm

Saturday (Indoor & Outdoor Seating) 12-5pm

**[Info@Oliverbrewingco.Com](mailto:Info@Oliverbrewingco.Com)**

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**Baltimore, MD**