

## PLACE TO START

### **Creamy Seafood Chowder 6./11.**

clams, lump crab, fish, house bacon, sweet corn, golden + sweet potatoes, sherry, green onions **(GF)**

### **Carrot Coconut Bisque 5./10.**

#### **Add Lump Crab 3.**

coconut milk, ginger, red curry, spiced seeds, fried coconut, pickled chillies, micro cilantro **(GF-N-V-Vg)\***

### **Roasted Beets & Moody Blue 12.**

arugula, radicchio, grilled asian pears, madeira poached figs, red onion, candied hazelnuts, plum vinaigrette **(GF-V-Vg)**

### **Grilled Caesar Salad 11.**

homemade dressing, romaine hearts, shaved romano, bacon & cheddar corn pone croutons **(GF)**

**Salad Protein: Bistro Filet 13., Blackened Tuna 15., Shrimp 13., Striped Bass 22.**

## SMALL SHARES

### **Ahi Tuna Tartare 15.**

habanero sesame oil, spring radish, red onion, jalapeño, mint, avocado mousse, pistachio dust, arugula, redalaea sea salt, crispy wonton chips **(GF-N)\***

### **Spicy Korrean Duck Wings 16.**

sticky gochujang + blood orange glaze, spiced seeds, pickled asian salad, mojo yogurt\*

### **Fried Goat Cheese Balls 11.**

lavender & rosemary honey, arugula, pistachio dust **(N-V)**

### **Bacon Wrapped Stuffed Jalapeño's 12.**

slow smoked chicken, cheddar, cream cheese, fresh herbs, golden raisins, garlic aioli\*

### **Pan Seared Belly & Brussels 14.**

brown butter, pork belly, shaved brussels sprouts, fresh dill, raw agave, citrus aioli **(GF-V-No Belly)**

### **House Cut French Fries 9.**

white truffle oil, sherry vinegar, roasted garlic aioli **(V-Vg)**

### **Thai Jungle Curry Shishito Peppers 13.**

vegan red curry, sesame oil, lime, rice wine vinegar, sriracha, basil, micro cilantro, mojo yogurt **(GF-V-Vg)\***

### **Flash Fried Cauliflower 12.**

tossed in herb infused extra virgin olive oil, citrus aioli for dipping **(V-Vg)**



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## MEDIUM SHARES

### **Roasted Vegetable Plate 16.**

wild mushrooms, beets, carrots, cauliflower, broccolini, shallots, whipped "everything" goat's cheese, mojo verde, toasted seeds **(GF-V-Vg)**

### **Seafood Mac & Cheese 24.**

white truffle three cheese sauce, orecchiette, shrimp, lump crab, house bacon, peas, green onions

### **Blackened Shrimp + Heirloom Blue Grits 23.**

chorizo, red bell peppers, sweet corn, crispy fried leeks, smoked tomato-shrimp fumet **(GF)\***

### **Grilled Mini Elk Burgers 2/17. 3/23.**

brioche buns, house bacon, taleggio cheese, garlic aioli, smoked date + vidalia onion marmalade, arugula, truffle-sherry fries

### **Town Dock Crispy Calamari 16.**

herbed fennel + radish salad, jalapeño pepper jelly, saffron aioli

### **Butternut Squash + Ricotta-Sage Gnocchi 19.**

#### **Add Grilled Shrimp 13.**

butternut cream, gruyere, wild mushrooms, broccolini, tuscan black kale, dukkah gremolata **(GF-N-V)**

### **Spanish Clams + Black Pepper Trenette 23.**

saffron-lemon cream, sherry, chorizo, chopped clams, garlic, leeks, fennel, baby tomatoes\*

### **Pork Belly Dumplings + Asian Pear Ponzu 16.**

shaved brussels sprouts, carrots, green onion, red cabbage, pear, spiced seeds, yuzu kosho aioli **(GF)\***

### **14 Global Mini Beach Tacos**

charred corn & cilantro relish, braised purple cabbage, pico de gallo, avocado mousse, cotija chz, citrus aioli

**3 Veggie Tacos 14. 3 Grilled Fish Tacos 18. 3 Grilled Shrimp Tacos 18.  
3 Grilled Steak Tacos 16. 3 Pork Belly Tacos 16. 4 Surf & Turf Tacos 21.**

**Star \* = Spicy**

**(GF)** = Can Be Made Gluten Free At Customers Request

**(N)** = Nuts, Which Can Be Left Off At Customers Request

**(V)** = Can Be Made Vegetarian At Customers Request

**(Vg)** = Can Be Made Vegan At Customers Request

## TABLE SHARES

### **House Smoked Fish Spread 13.**

cream cheese, citrus aioli, capers, shallot, dill, green onion, sriracha aioli + mojo mustard for dipping, GF multi grain crackers **(GF)**

### **Whipped + Roast Eggplant 13.**

tahini, garlic, lemon, mint, pickled chillies, red onion, arugula, radicchio, pomegranate, dukkah, micro cilantro, mojo yogurt, grilled naan bread **(GF-V-Vg)**

### **Asian Lump Crab Dip 15.**

cream cheese, cheddar, aioli, sesame oil, umami, kimchi, green onion, crispy wonton chips **(GF)\***

### **Artichoke + Brussels Sprout Dip 12.**

cream cheese, gruyere + gouda cheese, aioli, shallot, garlic, fried naan bread **(GF-V)**

**Add GF Crackers 3. or Substitute GF Crackers or  
Cucumber Slices Instead of Naan 1.**

## LARGE PLATES

### **Braised Beef Short + Thai Drunken Noodles 30.**

savory drunken sauce, red bell pepper, carrots, eggplant, baby tomatoes, purple cabbage, green onions, basil, pickled chillies, micro cilantro **(GF)\***

### **Pan Seared Chesapeake Striped Bass 35.**

butternut squash + wild mushroom risotto, beet + smoked red onion mousse, caper-raisin brown butter, madeira poached figs **(GF)**

### **Grilled 8oz Filet Au Poivre 37.**

port wine reduction, melted shallots, wild mushrooms, garlic mashed potatoes, grilled broccolini **(GF)**

### **Garden & Grain 25.**

red quinoa, avocado mousse, roasted eggplant, baby tomatoes, wild mushrooms, cauliflower, purple cabbage, spiced seeds **(GF-V-Vg)**

## KIDS PLATES

House Cut Fries & Peas + Carrots (16 & Under)

**Chicken Tenders 13. Grilled Bistro Filet 16. (GF)  
Pasta & Butter or Three Cheese Sauce 13.**

## HANDCRAFTED COCKTAILS

### **My Dirty Pickled Tini (UP) 12.**

hand squeezed lemon, house made pickled veggies & pickled juice, rock town vodka, 2 blue cheese stuffed olives, sprig of dill

### **Blood & Smoke (ROCKS)\* 13.**

hand squeezed lemon, smoky strawberry puree, ancho chile liqueur, deadwood rye whiskey, celery root liqueur, pisco

### **Hit Man (ROCKS)\* 13.**

hand squeezed lime, jalapeño-cherry pepper shrub, new amsterdam gin, homemade sage liqueur, saffron liqueur, chili threads + pickled chillies, sage

### **Naju Pear (ROCKS) 13.**

asian pear puree, hand squeezed lemon, spiced yuzu syrup, ginger liqueur, pear liqueur, house infused pear rum

### **Kings Cup (ROCKS) 13.**

hand squeezed lime, homemade thyme infused syrup, crown royal, el buho mezcal rhubarb liqueur, grenacha wine

### **Persimmon Chai Cider (UP) 13.**

hand squeezed lime, chai tea, apple cider, coconutalmond milk, avau cachaca, persimmon liqueur, house infused tahitian vanilla spiced vodka

### **Lavandula (ROCKS) 13.**

hand squeezed lemon & orange, lavender bitters, lavender-rosemary syrup, four roses bourbon, cappelletti aperitivo, rosemary sprig, flower

### **The Dragon (ROCKS & RED SALT RIM)\* 12.**

hand squeezed lime, agave nectar, orange liqueur, house infused habanero elvelo blanco tequila

### **Spiced Red Sangria (ROCKS) 12.**

fresh squeezed lime juice, mulling spices, malbec wine, donQ white rum, orange liqueur, strawberries, apples, & oranges

### **Mexican Margaritas (ROCKS | UP) 12.**

hand squeezed lime, agave nectar, elvelo blanco tequila, orange liqueur, choose > traditional, acai berry, raspberry, or pomegranate

### **Cuban Mojitos (ROCKS) 12.**

muddled mint, hand squeezed lime, simple syrup, soda water donQ white rum, choose > traditional, or spiced asian pear

### **Moscow Mule (ROCKS) 12.**

hand squeezed lime, premium vodka, ginger beer, mint, 20 oz copper mug choose from > traditional, or blueberry-jalapeño\*

### **Brazilian Caipirinhas (ROCKS) 13.**

muddled lime, hand squeezed lime, simple syrup, avua prata cachaça, choose > traditional, acai berry, or passion fruit



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## WHITE'S BY THE GLASS

- Chardonnay, BUTTER**, Napa, CA. 13.
- Brut Cuvee, Jean-Louis**, Champagne, FR 11.
- Pinot Grigio, Peter Zemmer**, Alto Adige, IT 11.
- Prosecco DOC, Carpena Malvolti**, Veneto, IT 12.
- Rose, "ZOE" Skouras**, Peloponnese, GR 10.
- Sauvignon Blanc, Chasing Venus**, Marlborough, NZ 11.
- Sparkling Rose, Haute Couture**, Burgundy, FR 14.

## RED'S BY THE GLASS

- Blend, Secret Indulgence "Chronology"**, ST. Helena, CA 12.
- Cabernet, Marietta Arme**, Geyserville, CA 14.
- Carménère, Casa Silva**, Colchagua Valley, CL 13.
- Pinot Noir, Domaine Fournier**, Loire Valley, FR 11.

## WHITE'S BY THE BOTTLE

- Albarino, Paco & Lola**, Rias Baixas, SPN 38.
- Chablis, Vauprin**, Burgundy, FR 65.
- Chardonnay, Heitz Cellar**, Napa, CA 56.
- Chardonnay, Hendry Unoaked**, Napa, CA 47.
- Chardonnay, Kumeu River Coddington**, Auckland, NZ 45.
- Chardonnay, Ramey**, Russian River, CA 59.
- Chenin Blanc, Mulderbosch**, West Cape, ZA 33.
- Grenache Blanc, Nomes'**, Emporda', SPN 35.
- Grillo, Gazzera**, Sicily, IT 36.
- Pinot Grigio, San Pietro**, Alto Adige, IT 33.
- Pinot Gris, Chemistry**, Willamette Valley, OR 39.
- Pinot Grigio, Kofererhof Weingut**, Alto Adige, IT 48.
- Riesling, Kesseler "R"**, Rheingau, DE 32.
- Riesling, Jim Barry Lodge Hill**, South, AUS 42.
- Rose, Chateau De Trinqueddel**, Tavel, FR 38.

## 14 Global

- Rose, Chateau Miraval 375ml**, Provence, FR 25.
- Rose, Ultima Tulie**, Paso Robles, CA 53.
- Sancerre, Domaine Cherrier**, Loire, FR 46.
- Sauvignon Blanc, Groth**, Napa, CA 47.
- Sauvignon Blanc, Tohu**, Marlborough, NZ 38.
- Semillon, Folkway Deviator**, Paso Robles, CA 48.
- Torrantes Classico, Sottano**, Mendoza, ARG 35.
- Verdejo, Nisia Las Suertes**, D.O. Rueda, SPN 50.
- Vermentino, Prelus Maremma**, Tuscany, IT 43.
- Vinho Verde DOC, Vera**, Basto, PT 32.

## BUBBLY BY THE BOTTLE

- Brut, Moet Chandon 375ML**, Champagne, FR 60.
- Brut Rose, Roederer Estate**, Anderson Valley, CA 55.
- Cuvee M, Mumm**, Napa, CA 52.
- Prosecco, Nino Franco Rustico**, Veneto, IT 45.

## RED'S BY THE BOTTLE

- Amarone, Torre d' Orti**, Veneto, IT 80.
- Blend, Cain Cuvee N13**, Napa, CA 59.
- Blend, Desparada**, Paso Robles, CA 65.
- Blend, Tensley "All Blocks"**, Santa Barbara, CA 58.
- Blend, Fitapreta Tinto**, Alentejo, PT 48.
- Blend, Miali Settarte**, Puglia, IT 57.
- Blend, Overture by Opus One**, Napa, CA 175.
- Blend, Palazzo Master Blend**, Napa, CA 77.
- Cabernet Franc, Field Recordings**, Central, CA 45.
- Cabernet, The Prisoner "Cuttings"**, Napa, CA 78.
- Cabernet, Kinsella Heirloom**, Dry Creek, CA 200.
- Cabernet, Rustenberg Stellenbosch**, Simonsberg, ZA 46.
- Cabernet, Silver Oak**, Alexander Valley, CA 120.
- Carmenere, Casa Silva Microterroir**, Colchagua, CL 68.

- Grenache, Clarendon Hills**, McLaren Vale, AUS 52.
- Malbec, Luca Old Vine**, Mendoza, ARG 60.
- Malbec, Sottano Reserva**, Mendoza, ARG 52.
- Malbec, Tikal Natural**, Mendoza, ARG 47.
- Merlot, Canoe Ridge Estate**, Columbia Valley, WA 48.
- Monastrell, Barahonda Barrica**, Murcia, SPN 38.
- Nerello Mascalese, Archineri Pietradolce**, Sicily, IT 59.
- Pinot Noir, August Kessler**, Rheingau, DE 45.
- Pinot Noir, Planet Oregon**, Dundee, OR 46.
- Pinot Noir, Orogeny**, Russian River, CA 55.
- Pinot Noir, Martinelli Bella Vigna**, Russian River, CA 70.
- Pinotage, Barista**, Paarl, ZA 32.
- Shiraz, Molly Dooker "The Boxer"**, South, AUS 56.
- Syrah, JL Chave Offerus**, Rhone, FR 56.
- Syrah, Tenet The Pundit**, Columbia Valley, WA 51.
- Tempranillo, Fabilest**, Santa Barbra, CA 50.
- Tempranillo, JC Vizcarra**, Ribera del Duero, SPN 58.
- Tempranillo, La Antigua Crianza**, Rioja, SPN 45.
- Tempranillo, Yllera "2006"**, Castilla y Leon, SPN 40.
- Zinfandel, The Prisoner "Saldo"**, Napa, CA 62.
- Zinfandel, Seghesio**, Sonoma, CA 48.

## ALCOHOL NOT INCLUDED

- Fresh Squeezed Limeade** 6.
- Fresh Squeezed Lemonade** 6.
- Fresh Squeezed Arnold Palmer** 5.
- Pomegranate & Blueberry Shirley Temple** 5.
- Virgin Traditional Margarita** 6.
- Virgin Traditional Mojito** 7.
- Virgin Berry Mojito** 8.
- Virgin Moscow Mule** 4.
- Coca-Cola** 4.
- Diet Coke** 4.
- Sprite** 4.
- Seagram's Ginger Ale** 4.
- Tonic** 4.
- San Pellegrino "Sparkling" 500 ML Bottle** 5.
- Acqua Pana "Still" 500 ML Bottle** 5.
- Granberry Juice** 4.
- Pineapple Juice** 4.
- Orange Juice** 4.
- Grapefruit Juice** 4.