

START HERE

MARYLAND FARMSTEAD CHEESE BOARD

Truffled goat cheese dip, 2 artisanal cheeses, fresh fruit, candied nuts, jam and mustard -16

EDAMAME HUMMUS

Roasted garlic, edamame, garbanzo beans, tahini, cumin, pita and veggies -11

MAC N' CHEESE

4-cheese Mornay, Cellentani pasta and Panko -9
 Add bacon or red beans -2.5
 Add lump crab and old bay -6

BUFFALO MUSHROOM BITES

Flour dusted and flash-fried, buffalo sauce drizzle, bleu cheese -8

HOUSEMADE CHICKEN BITES

Pickled chicken strips, smoked bourbon bbq and wicked sauce -10

CRISPY FRIED WINGS

Baked and flash-fried, choice of old bay, buffalo, smoked bourbon bbq, salt and vinegar or sauce of the week with bleu cheese and veggies -11

BOH-BRAISED MUSSELS

Sauteed with lemon, garlic, butter served with garlic bread and Utz potato chips -14 (Half order) -8

ONION RINGS

Beer-battered onion rings drizzled with Wicked Sauce -9

DUCK FAT FRIES

Rosemary-infused duck fat, herb de provence, truffle aioli -9

SWEET AND SPICY BRUSSEL SPROUTS

Flash-fried, tossed in honey-Sriracha and topped with sriracha salt -11

BAKED MEATBALLS

House marinara made with Woodberry Kitchen tomatoes topped with mozzarella and served with cheesy garlic bread -12



SOUPS

FRENCH ONION

Caramelized onions with toasted crostini, melted gruyere -7

APPLE BUTTERNUT SQUASH GF

Granny Smith apples, candied pecans -7

SALADS

CAESAR

Romaine, grape tomatoes, Parmesan, and croutons -11

BLUE CHEESE WEDGE GF

Iceberg lettuce, bacon, boiled egg, teardrop tomatoes, onions and crumbled bleu cheese -12

ROASTED BEETS GF

Red and gold beets, carrot-ginger vinaigrette, arugula and spinach mix, five spice goat cheese, bell peppers, carrots, scallions, sesame seeds, crispy rice noodle -11

SALMON NIÇOISE GF

Grilled salmon, mesculin mix, Kalamata olives, capers, haricots verts, boiled egg, boiled potatoes, red onions, tomatoes, dressed with lemon herb vinaigrette -16

CRAB LOUIS GF

Lump crab, avocados, grape tomatoes, boiled egg, mesculin mix, baby arugula, basil, and dressed with tarragon vinaigrette -16

FALL VEGGIE PLATTER GF

Maple-balsamic glaze charred veggies, carrots, beets, Portobellos, leeks, bibb lettuce -11

Add to any salad: Small cheesy garlic bread -3, Steak -9, chicken -6, chicken salad -6, grilled salmon -8, or crab cake -16

Our dressings: House made bleu, ranch, Caesar, carrot ginger vinaigrette, balsamic vinaigrette, lemon herb vinaigrette and tarragon vinaigrette

MAINS

PORK SHANK GF

Mustard pork jus, smashed potatoes, roasted carrots, bacon jam -24

HERB ROASTED CHICKEN

Served over smashed potatoes, seasonal vegetables, chicken veloute -21

WICKED CRABCAKES

Choose 1 or 2 house-made lump cakes with two sides and your choice of tartar or cocktail sauce -25/38

BLACKENED CHESAPEAKE CATFISH GF

9oz. wild caught filet, cajun red beans and jasmine rice, sweet mango relish- 18

KOREAN BBQ SALMON

Korean BBQ sauce, sauteed spinach, warm dill and bacon-potato salad -24

FLAT IRON AU POIVRE

10 oz flat iron, peppercorn demi, whiskey butter, confit potatoes, seasonal vegetables -28
 Add crusted blue cheese -2- Add crab cake -16

STEAK AND FRIES

10 oz grilled flat iron, fries and seasonal vegetables -26

FALL SQUASH PASTA

Zucchini and yellow squash noodles, Orecchiette pasta, roasted tomatoes, seasonal vegetables, broccoli rabe pesto and balsamic glaze -19

SHARED SIDES

SEASONAL VEGETABLES GF -7

GARLIC CHEESE BREAD -6

GARLIC MUSHROOMS GF -7

FRENCH FRIES with Wicked Sauce -7

SMASHED POTATOES GF -8

MACARONI AND CHEESE -8

FRESH CUT FRUIT GF -7

KITCHEN HOURS

MON - THU / 11AM - 10PM

FRI - 11AM - 11PM

SAT - 10AM - 11PM / BRUNCH 10AM - 3PM

SUN - 10AM - 10PM / BRUNCH 10AM - 3PM

LATE NIGHT HAPPY HOUR / MON - SAT 9PM - 12AM

MORE WICKED GOOD FOOD ON THE BACK...

SANDWICHES/BOWLS

With your choice of Garden Salad, Fries or PicnicSlaw
Substitute mac-n-cheese, brussel sprouts,
duck fat fries - 2
Substitute gluten-free toast or bun -1
**Split charge -3

INSANITY BURGER

Our signature blend of chuck, brisket,
and short rib on brioche bun with picnic slaw, Srira-
cha bacon, sharp cheddar, onion ring, Wicked Sauce,
lettuce, tomato, onion, pickle, and shishito pepper
-14
Add over-easy egg -1, Mac-n-cheese -2

McCABE BURGER

Our signature chuck, brisket, and short rib burger
on brioche with lettuce, tomato, onion and pickle -11
Add pepperjack, American, Swiss or cheddar, fried on-
ions, over-easy egg -1, siriracha bacon or bacon, garlic
mushrooms, onion rings -2

TURKEY BURGER

Ground turkey on a pretzel roll with pepperjack,
housemade guacamole, Woodberry Kitchen Snake Oil, let-
tuce, tomato, onion and pickle -12
Add over-easy egg, fried onions -1, garlic mushrooms,
onion rings, Sriracha bacon or plain bacon -2

WICKED CRABCAKE

House-made lump cake on brioche with lettuce, tomato,
onion, pickle and your choice of tartar or cocktail
sauce -21

CHICKEN SANDWICH

Chicken breast, smoked bourbon BBQ sauce, cheddar,
and bacon on brioche with lettuce, tomato, onion and
pickle -13

SALMON BLT

Grilled salmon, bacon, lettuce, tomato, onion, pick-
le with lemon caper aioli served on toasted multi-
grain wheat -16

WICKED RACHEL

Turkey, Swiss, picnic slaw, and Wicked Sauce on
toasted multigrain wheat -12

HOMEMADE CHICKEN SALAD SANDWICH

Oven-roasted chicken, red onion, celery served on
brioche with lettuce, tomato, onion and pickle -12

MEATBALL GRINDER

House marinara made with Woodberry Kitchen tomatoes,
mozzarella served on a Stone Mill baguette -13

GRILLED CHEESE

With tomato, bacon, served on brioche bread and your
choice of cup of soup or side item -12

NOURISH BOWL

Choice of rice or cold Israeli couscous, carrots,
roasted leeks, portebellas, spinach, spicy green pa-
paya salad, sesame seed and your choice of sweet chili
marinated tofu or grilled chicken -13
Add cucumbers, tomatoes, olives, bell peppers,
arugula, sunnyside-up egg -1 Raw nuts, , roasted beets,
hummus, pesto -2

KIDS' MEALS

(For kids only)

LUNCH BOX TURKEY AND CHEDDAR

With fries and fresh fruit -8

LEAH'S CHICKEN STRIPS

With fries and fresh fruit -8

FLAT BREAD PIZZA

Marinara and cheese with fresh fruit -7

SPAGHETTI AND RED SAUCE -7

With cheesy garlic bread

MACARONI AND CHEESE -8

THINGS TO NOTE

All substitutions are subject to additional
charge.
Inform your server of any dietary restrictions.

Please, no more than 4 split checks per party.

Consuming raw or undercooked meats, poultry, or
eggs may increase your risk of foodborne illness.

Additional charges -

Split plate -3

Corkage -10

Cake cutting -5

WHO WE ARE

Executive Chef - Trinity Fisher

Sous Chef - Daiveon 'D' Jacobs

General Manager - Justin Lehman

Assistant General Manager - Nancy Schuler

Assistant Manager - Debra Dutton

Sisters - Carrie Podles & Lori Gjerde

Spike's Brother - Charlie Gjerde

WE THROW WICKED PARTIES

LET US HELP PLAN YOUR PARTY OR EVENT
CONTACT US AT WSHAMPDEN@GMAIL.COM

HAPPY HOUR

WEEKDAYS 3 - 6 (BARS ONLY)

\$2 OFF SIGNATURE DRINKS

\$3 NATTY BOHS

\$4 BREWER'S ART OMG DRAFTS & RAIL DRINKS

\$5 MULES

\$6 CRUSHES

\$2 OFF ALL APPETIZERS

LATE NIGHT HAPPY HOUR

MONDAY - SATURDAY 9PM - 12AM (DOWNSTAIRS BAR ONLY)

\$2 NATTY BOH & MILLER LITE

\$3 OMG DRAFTS

\$4 RAIL DRINKS & FIREBALL

\$4 NITRO DRAFT CEREMONY COFFEE & LIQUOR SHOTS

\$5 MULES, SELECT WINE & WICKED BOMBS

WICKED LATE NIGHT FOOD FROM \$5 - \$7

PICKLE CHIPS, ROTISSERIE CHICKEN QUESADILLAS, NACHOS,

BISCUIT SANDWICHES & FLATBREADS

wicked sisters



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3845 Falls Rd, Baltimore, MD 21211



410-878-0884