



PRIMA

DoPO

CUCINA | COCKTAIL HOUSE

1724 THAMES STREET, BALTIMORE, MD

PRIMADOPOBALTIMORE.COM

@PRIMA_DOPO_BALTIMORE

DAY DRINKS

BREAKFAST SHOOTER
smirnoff vanilla, maple syrup, cream, egg white, cinnamon 10

SPRING BLOSSOM
peach rose ketel one, st germaine, lime, agave, soda 14

PROSECCO MIMOSA 12

SPRITZ YOURSELF
375ml btl of Aperol, 750ml btl of prosecco 90

BUCKET OF NOONERS
5 assorted high noons 32

HOUSE BLOODY 14

TOASTS

ORANGE MARMALADE
whipped honey mascarpone, sourdough 12

AVOCADO
brie dip, avocado, sunny egg, sourdough 14

BREAKFAST SAUSAGE
whipped honey mascarpone, garlic bread crumb, cured egg yolk, hot honey, pea shoots, parsley, sourdough 16

BITES

WHIPPED BRIE
breakfast radish, sourdough, honey, basil oil 14

STICKY BUN
cream cheese, maple caramel, pecans, creme anglaise 14

CHARCUTERIE BOARD
purple hase goat cheese, sea hive cheddar, rocket robiola, prosciutto, finocchiona, calabrian salami, peach mostarda, bread and butter pickles, candied nuts, sourdough 36

BURRATA
marinated tomatoes, grilled peaches, prosciutto 15 add bread for 15

SWEET POTATO
basil yogurt, walnut crumble, honey, pea shoots, fresno chili 16

STUFFED CREME BRÛLÉE FRENCH TOAST

COOKIES AND CREAM
challah, cookie crumble, cream cheese, powdered sugar, maple syrup 18

CINNAMON SUGAR
cream cheese, powdered sugar, maple syrup 16

THE 'DICTS

CRAB 'DICT
two 3 oz crabcakes, english muffin, poached egg, old bay, hollandaise, chives 36

CHICKEN 'DICT
parmesan hash, stracciatella, fried chicken, poached egg, fresno chili, chives 22

GREENS

THE DOPO
gem lettuce, cured meats, marinated garbanzo beans, shishito peppers, cherry tomato, red onion, provolone, crouton crumble, house dressing 20

HOUSE SALAD
gem lettuce, cherry tomato, red onion, pepperoncini, parmesan, crouton crumble, house dressing 13

CAESAR
romaine, grana padano, garlic crouton crumble 13

MAMA'S
romaine, candied nuts, dried cranberries, red onion, tomato, feta, lemon honey vinaigrette 16

HANDHELDS

CLUCK AROUND AND FIND OUT
breaded chicken breast, confit tomato, lemon ricotta, crispy prosciutto di parma, fresh mozzarella, potato roll 18

MARCO DOPO*
8 oz short rib burger, pork belly, fried onion, tomato jam, cheddar cheese, shredded romaine 22

THE CHEF'S LUNCH
prosciutto di parma, tomato confit, lemon ricotta, arugula, lemon honey vinaigrette, grilled sourdough 14

PIZZA

BREAKFAST PIZZA
sweet and spicy tomato sauce, mozzarella, bacon, hash brown, hot honey, béarnaise dipper 23

MARGHERITA
red sauce, stracciatella, basil, truffle oil, chili flakes 20

SPICY SALAMI
red sauce, calabrian salami, roasted garlic, mozzarella, grana padano, hot honey 24

MAINS

PANCETTA OMELETTE
grana padano, provolone, caramelized onion, garlic, fresno chili, chili oil . available with egg whites 16

CHICKEN & BUNS
tuscan chicken lollipops, house sticky bun, creme anglaise, candied pecans 25

PARFAIT
greek yogurt, granola, blueberry, strawberry, honey 12

BREAKFAST SKILLET
parmesan hash brown, fluffy egg, sausage gravy, sausage crumble, fresno chili 20

LOBSTER HASH
butter poached cold water tail, lobster parm hash brown, basil yogurt, sunny egg, pea shoots 36

CRAB OMELETTE
arugula, lemon honey vinaigrette, mascarpone, old bay. available with egg whites 22

FOR THE TABLE

BREAKFAST HAWK*
42 oz bone-in ribeye tomahawk steak, parmesan hash browns, fresno chili, choice of sausage gravy or béarnaise with chive 175

WHOLE ROASTEDS LOBSTER
oven-roasted lobster, herbed bread crumb, lemon, creamy garlic butter MP

**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness. A 3% fee will be added to all CC payments. Cash payments will result in removal of fee.*

DESSERT

TIRAMISU

coffee liqueur-soaked lady ggg
finger cookies, espresso, rich
mascarpone cream, dark cocoa 12

FIG AND ROSEMARY BREAD PUDDING

brioche rich custard and extra virgin olive
oil served with
vanilla bean ice cream and a drizzle of
caramel 12

RED VELVET CHEESECAKE

cookie crumble crust, strawberry coulis,
vanilla air cake 12

COCKTAILS

HONEYDEW CRUSH

bacardi dragonberry rum,
melon liqueur, honey dew purée, soda 15

SMOKEY ITALIAN

union mezcal, amaro, cucumber purée,
fresh lime, agave 14

SEVILLA NEGRONI

tanqueray sevilla,
carpano vermouth, campari 14

PRIMA FIZ

smirnoff vanilla, peach schnapps,
cranberry, agave, egg white, lime 14

IN THE 'LOUPE

jalapeño-infused olmeca altos plata,
ancho reyes chili liqueur,
cantaloupe purée, agave 15

THAMES SPRITZER

malfy gin, st germaine, lemon,
agave, prosecco 13

APEROL SPRITZER

aperol, bauchant liqueur, soda, prosecco 14

LUCK OF LUCIEN

sagamore rye, chartreuse, simple, bitters 15

ESPRESSION TO THE RULE

house mocha, ketel one, borghetti
espresso liqueur, chocolate shavings 16

CAFE DOPO

cold brew, brown sugar simple syrup,
casamigos reposado, oat milk 13

BUCKCHERRY SHOWALTER

ketel one, lime, muddled luxardo cherry,
agave, egg white 16

GIN & JUICE (AND SOME OTHER STUFF)

malfy con limone gin, campari,
agave, orange juice, soda 14

MOCKTAILS

LE MOXIE

spice 94 seedlip, strawberry puree,
lemon, agave, rosemary, ginger ale 12

MY COUSIN DILL

grove 42 seedlip, cucumber puree,
lemon, agave, dill, soda 12

CAFE KINDA DOPO

cold brew, brown sugar
simple syrup, oatmilk. 12

BEER

Please ask your server for available draft selections

BOTTLES

Peroni, Lager 6
Bud Light, Pilsner 5
Heavy Seas Loose Cannon, IPA 7
Corona, Lager 6
Stella Artois, Pilsner 6
Moretti, Lager 6

CANS

Modelo Especial, Lager 5
Union Duckpin Pale Ale 7
Union Divine, IPA 7
Heavy Seas Hazy Cannon, Hazy IPA 7
Michelob Ultra, Lager 5

SELTZER

(ask server for available flavors)
Bud Light Seltzer 6
Nutra 8
High Noon 8
Ranch Water 6

WINES BY THE GLASS

WHITES

Bottega Vinaia, Pinot Grigio, Trentino 12
Sebastian, Chardonnay, California 11
Dashwood, Sauvignon Blanc, Marlborough 14
The Beach by Whispering Angel Rosé,
Chateau d'Esclans 15

REDS

Stemmari, Pinot Noir, Sicilia 12
Terrazas, Malbec, Mendoza 12
Tormaresca Neprica, Cabernet Sauvignon, Italy 12
Rocca Delle Macie, Chianti Classico, Tuscany 16

BUBBLES

Lunetta Prosecco 14
Lunetta Prosecco Rosé 14

WINES BY THE BOTTLE

WHITES

Lechthaler, Riesling, Trentino 56
Beni di Bastasiolo, Gavi, Piedmont 58
Sebastian, Chardonnay, California 45
Cloudy Bay, Sauvignon Blanc, New Zealand 120
Newton, Chardonnay, California 160
Bottega Vinaia, Pinot Grigio, Trentino 46
Dashwood, Sauvignon Blanc, Marlborough 54
The Beach by Whispering Angel Rosé, Chateau d'Esclans 58
The Prisoner, Chardonnay, California 90

REDS

Rocca Delle Macie, Syrah Sasyr, Tuscany 50
Rocca Delle Macie Riserva, Chianti, Tuscany 82
Beni di Batasiolo, Barolo, Piedmont 140
Beni di Batasiolo, Barbaresco, Piedmont 180
Stags Leap Artemis 18, Cabernet Sauvignon, California 200
Quintessa, Nappa Valley, Cabernet Sauvignon 500
Stemmari, Pinot Noir, Sicilia 46
Terrazas, Malbec, Mendoza 46
Tormaresca Neprica, Cabernet Sauvignon, Italy 46
Rocca Delle Macie, Chianti Classico, Tuscany 62
Feudi Di San Gregorio, Primitivo, Puglia 35

BUBBLES

Lunetta Prosecco 54
Lunetta Prosecco Rosé 54
Domaine Chandon Brut, California 100
Veuve Cliquot, Champagne 180
Dom Perignon, Champagne 700



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Dopo
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