

340 MAIN STREET
Reisterstown, Maryland 21136



BRUNCH MENU
SUNDAY
11:00—3:30 PM

BRUNCH ELIXIRS

BLOODY MARY 7

housemade mix, Rocktown Vodka, celery stick, lemon
(*bottomless Bloody Marys 17*)

MARYLAND BLOODY MARY 9

housemade mix, Old Bay Seasoned Vodka, Old Bay rim, celery stick, lemon

PEACH BELLINI 7

prosecco, peach nectar

MIMOSA 8½

fresh OJ, triple sec, champagne
(*bottomless Mimosas 18*)

BLOOD ORANGE SCREWDRIVER 9

blood orange juice, Charbay blood orange vodka

CHAMPAGNE MOJITO COCKTAIL 8

white rum, mint syrup, and cava sparkling wine, mint leaf garnish

WATERMELON MARGARITA MIMOSA 8

watermelon juice, tequila, fresh lime juice, simple syrup shaken and topped with cava sparkling wine

MOCKTAILS

HOUNDSTOOTH COFFEE cold pressed coffee concentrate, Maple Simple Syrup, ginger beer, and fresh lime juice served on the rocks in a pint glass with a lime wedge and candied ginger 9

GRAPEFRUIT & GINGER SPRITZER Fresh squeezed pink grapefruit juice and ginger beer on ice with cranberries and mint garnish 8

PINK PANTHER strawberry puree, pineapple juice, and whipped cream shaken with ice and served topped with whipped cream 8

SODAS, WATERS, ETC.

PEPSI, DIET PEPSI, TWIST MIST, GINGER ALE 2½

ICED TEA, LEMONADE, ARNOLD PALMER 2½

IZZY GRAPEFRUIT SODA 3½

IBC ROOT BEER 3

SANPELLEGRINO LIMONATA 3

S. PELLEGRINO SPARKLING WATER (500ml) 3

ACQUA PANNA STILL WATER (500ml) 3

SMALL PLATES

FANCY TOAST

TWO SLICES OF TOASTED ITALIAN BREAD TOPPED WITH ONE OF THE FOLLOWING \$5

- CHEVRE GOAT CHEESE, STRAWBERRIES, BLACK PEPPER, MICRO GREENS
- AVOCADO GAUCAMOLE, RED PEPPER CONFETTI, SEA SALT, MICRO GREENS
- NUTELLA, CINNAMON SUGAR



SOUPS

SHRIMP & CORN CHOWDER 8½

MARYLAND CRAB SOUP 8½

SOUP OF THE DAY A.Q.

DEVILED EGGS 7

rotating toppings

BEIGNETS 9

we're not Café du Monde but our beignets are delicious topped with confectioners sugar and served with strawberry jam

FRUIT SALAD 8

a blend of seasonal fruits and berries

CRAB & ARTICHOKE DIP 12

baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

AVOCADO PLATE A.Q.

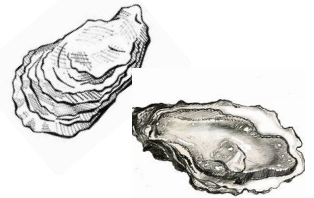
a whole avocado sliced and served with EVOO, fresh lemon and sliced bread

GRILLED ARTICHOKE 10

lemon aioli dipping sauce

OYSTERS ON THE HALF SHELL A.Q.

over ice with lemon, cocktail sauce *and/or* cucumber mignonette



LEAFY PLATES

GRILLED STRAWBERRY SALAD 12

arugula, baby spinach, shaved fennel, pistachios, balsamic vinaigrette, cracked black pepper, Greek yogurt "smear"

BEET SALAD small 10 / large 15

citrus braised beets served chilled with arugula, chevre cheese crumbles, and puffed quinoa, lemon-basil vinaigrette

HOUSE CAESAR SALAD small 9 / large 13

hearts of romaine lettuce, baby kale, torn bread croutons, shaved parmesan cheese, caesar dressing

VIDALIA ONION TART & SALAD 13

a warm chevre cheese and Vidalia onion tart served with an arugula salad, charred tomato vinaigrette

COBB SALAD small 10 / large 15

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

add grilled chicken 7 / grilled shrimp 3½ each /
salmon fillet 11 / bistro filet 11

BREAKFAST PLATES

QUICHE OF THE DAY A.Q.

served warm with your choice of a salad or fresh fruit

JUMBO LUMP CRAB OMELETTE 17

a three egg omelette filled with jumbo lump crabmeat, spinach, chopped tomatoes, boursin cheese served with brunch potatoes and toast
(*Veggie Omelette* 14)
(*Cheese Omelette* 14)

CINNAMON FRENCH TOAST 11

with maple syrup and brunch potatoes
(*add Bananas Foster \$2 extra*)
(*add Honey Comb Butter \$1 extra*)

STEAK & EGGS 18

7 oz. teres major steak, red wine demi-glaze, fried eggs, brunch potatoes, toast

PASTRAMI HASH 16

almost Corned Beef Hash with diced pastrami, diced potatoes, and onions pan-fried and topped with two fried eggs and served with toast

CHICKEN HASH 16

pulled chicken, diced potatoes, onions, and green peppers pan-fried and topped with two fried eggs and served with toast

CRAB HASH 17

jumbo lump crabmeat, diced potatoes, onions, green peppers, and Old Bay seasonings pan-fried and topped with two fried eggs and served with toast

BELGIAN WAFFLES 12

Belgian-style waffles, whipped cream, brunch potatoes
(*add Bananas Foster \$2 extra*)
(*add cider apples & pecans \$2 extra*)

LUNCH PLATES

SHRIMP PIL PIL 19

sauteed jumbo shrimp, chorizo, garlic, smoked paprika, shishito and bell peppers, EVOO, and chopped parsley served with grilled bread

SPAGHETTI SQUASH 19

spaghetti squash tossed with pomodoro sauce, braised kale, peas, and asparagus finished with pecorino romano cheese

FETTUCCINE BOLOGNESE 19

egg fettuccine topped with housemade bolognese sauce with ground beef and Italian sausage, Pomodoro sauce, and grated pecorino romano cheese

THE GRILL BURGER 15

brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries

BLACKENED CHICKEN WRAP 15

blackened chicken breast, guacamole, black bean and corn salsa, pepper jack cheese, jalapeno-cheddar tortilla wrap, fries

GRILLED SALMON "B.L.T." 18

grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, grilled asparagus

CHILLED SEAFOOD PLATTER A.Q.

four oysters on the half shell, half of a Maine lobster, jumbo lump crab meat, cocktail sauce, crème fraiche

BENEDICT BRUNCHES

EGGS BENEDICT 13

English muffin, Canadian bacon, poached eggs, hollandaise, brunch potatoes

CRISFIELD EGGS BENEDICT 16

cornbread topped with Canadian bacon, crab imperial, poached eggs, Old Bay hollandaise, brunch potatoes

ENGLISH COUNTRY BREAKFAST 16

English muffin, roasted bistro filets, poached eggs, hollandaise, brunch potatoes



SIDES

FRESH FRUIT 6

TOAST 2

ENGLISH MUFFIN 2

BAGEL AND CREAM CHEESE 4

BRUNCH POTATOES 3

APPLEWOOD SMOKED BACON 5

MAPLE SAUSAGE 5

CANADIAN BACON 4

FRIES 5