

# SUNDAY BRUNCH MENU

Served Sundays 11:00am-3:00pm

CHEF KIRBY PREROFF

Spring 2021

## SMALLER-SIZED PLATES

- OYSTERS ON THE HALF SHELL** | \$ 14  
*six east coast oysters of the day served over ice with lemon, cocktail sauce or cucumber mignonette*
- ROASTED OYSTERS** | \$ 12  
*four oysters topped with chipotle butter and chopped bacon served with lemon*
- CINNAMON ROLLS** | \$ 9  
*sour dough and cinnamon-brown sugar swirled rolls baked and topped with cream cheese icing and a chopped pecan and brown sugar rum sauce*
- BEIGNETS** | \$ 9.25  
*we're not Café du Monde but our beignets are delicious topped with confectioners sugar and served with strawberry jam*
- FRESH FRUIT SALAD** | \$ 8.25  
*a blend of seasonal fruits and berries*
- CHICKEN WINGS** 7 Wings | \$11.25 **OR** 11 Wings | \$17.25  
*fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce*
- MARYLAND CRAB DIP** | \$ 12.25  
*lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread*
- CAULIFLOWER POPCORN** | \$ 9.25  
*cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce*



## FANCY TOASTS

- STRAWBERRIES & CREAM** | \$ 7  
*sliced strawberries and mascarpone cheese with cracked black pepper on two slices of artisan Italian toast*
- FIG & PROSCIUTTO** | \$ 8  
*fig jam on two slices of artisan Italian toast with goat cheese, prosciutto ham, julienne apple and honey*
- HARD BOILED EGG** | \$ 5  
*sliced hard-boiled egg on two slices of artisan Italian toast with chopped herbs and EVOO drizzle*



## SOUPS & SALADS

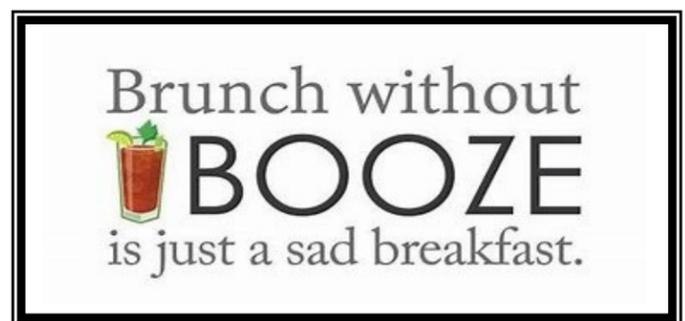
- MARYLAND CRAB SOUP** | \$ 9      **ASPARAGUS BISQUE** | \$ 9
- HOUSE CAESAR SALAD** | \$ 11  
*hearts of romaine lettuce, torn bread croutons, shaved parmesan cheese, caesar dressing*
- BEEF SALAD** | \$ 11  
*citrus braised beets served chilled with arugula, chevre cheese, and puffed quinoa, lemon-basil vinaigrette*
- GREEK SALAD** | \$ 12  
*cherry tomatoes, Kalamata olives, cucumber, pepperoncinis, romaine lettuce, red onion, and feta cheese with a parmesan-oregano dressing*
- COBB SALAD** | \$ 12  
*petite greens, avocado, tomato, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing*
- CHARRED AVOCADO SALAD** | \$ 13  
*petite greens and romaine lettuce with heirloom carrots, snow peas, radishes, cucumber, cherry tomatoes, sesame seeds, ginger miso vinaigrette*



MAKE ANY SALAD AN ENTRÉE-SIZED SALAD FOR \$3.00 EXTRA

## SALAD TOPPERS

- GRILLED CHICKEN BREASTS** \$7.25      **BISTRO FILET** \$11.25  
**JUMBO GRILLED SHRIMP** \$3.50 each      **SALMON FILLET** \$12



## BREAKFAST PLATES

- QUICHE OF THE DAY** | - priced daily -  
*served warm with your choice of a salad or fresh fruit*
- JUMBO LUMP CRAB OMELETTE** | \$ 17.50  
*a three egg omelette with jumbo lump crabmeat, spinach, chopped tomatoes, boursin cheese served with brunch potatoes and toast*  
 ( Veggie Omelette \$ 14.25 )  
 ( Cheese Omelette \$ 14.25 )
- CINNAMON FRENCH TOAST** | \$ 12  
*with maple syrup and brunch potatoes*  
 ( add fresh berries and whipped cream \$5 extra )
- SMOKED TROUT CAKE** | \$ 16  
*house smoked trout fillets tossed with fresh herbs and aioli, pan-fried and served on a Plain or Everything bagel topped with a fried egg and served with remoulade sauce, capers, chopped onion and tomato, and whipped creamed cheese*
- STEAK & EGGS** | \$ 18.25  
*7 oz. teres major steak, red wine demi-glaze, fried eggs, brunch potatoes, toast*
- EGGS BENEDICT** | \$ 13.25  
*English muffin, Hector's Canadian Bacon, poached eggs, hollandaise sauce, brunch potatoes*
- CRISFIELD EGGS BENEDICT** | \$ 16.25  
*cornbread topped with Hector's Canadian Bacon, crab imperial, poached eggs, Old Bay hollandaise sauce, brunch potatoes*
- BELGIAN WAFFLES** | \$ 12  
*Belgian-style waffles, whipped cream, brunch potatoes*  
 ( add fresh berries and whipped cream \$5 extra )



## BRUNCH HASHES

- PASTRAMI HASH** | \$ 16.25  
*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** | \$ 16.25  
*pulled chicken, diced potatoes, onions, and green peppers pan-fried and topped with two fried eggs and served with toast*
- CRAB HASH** | \$ 17.25  
*jumbo lump crabmeat, diced potatoes, onions, green peppers, and Old Bay seasonings pan-fried and topped with two fried eggs and served with toast*

## LUNCH PLATES

- MARYLAND CRAB CAKE** | - market price -  
*an all jumbo lump crab cake broiled and served with grilled asparagus and a side of creole tartar sauce*
- GRILLED SALMON "B.L.T."** | \$ 19  
*grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and grilled asparagus*
- THE GRILL BURGER** | \$ 16  
*brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries*
- SPAGHETTI SQUASH** | \$ 18  
*spaghetti squash tossed with asparagus, peas, and spinach in a marinara sauce, basil oil drizzle, fresh ricotta cheese*
- CHICKEN & WAFFLES** | \$ 17  
*Belgian-style waffles topped with country fried chicken tenders served with a country gravy with bacon lardons*



## SIDES

- FRESH FRUIT** | \$ 6.25      **TOAST | ENGLISH MUIFFIN** | \$ 2  
**APPLEWOOD SMOKED BACON | MAPLE SAUSAGE |**  
**HECTOR'S CANADIAN BACON** | \$ 5  
**FRENCH FRIES** | \$ 5.25      **BRUNCH POTATOES** | \$ 3  
**BAGEL & CREAMED CHEESE** | \$ 4.25

## ∞ FAMILY MEAL TO GO ∞

\$ 50 takeout only, serves 4

- CAESAR SALAD**  
**CHICKEN MARSALA WITH MASHED POTATOES**  
**DINNER ROLLS**  
*allow 30 minutes for preparation*