

BRUNCH

SOUPS & STARTERS

Cream of Crab

Eastern Shore Tradition
\$10

Mussels (Soffrito)

White Wine Broth, Roasted Garlic, Shallots,
Soffrito, Baked Ciabatta
\$13

Cheese & Charcuterie

Chef's Selection
\$19

Shrimp and Grits

Buffalo Sauce, Cheddar Grits,
Blue Cheese, Crispy Collards
\$12

Fresh Fruit Plate

With Honey and Marscapone
\$9

SALADS

Asparagus Feta Salad

Spring Mix, Asparagus, Feta,
Radish, Lemon Vinaigrette
\$12

Ceasar

Chopped Romaine, Garlic Herb Croutons,
Grates Parmesan, Grated Egg, House Made
Ceasar Dressing
\$12

Add 8oz Chicken \$6 Add 6 Shrimp \$10
Add 4oz Crab Cake \$12 Add 8oz Steak \$12

SIDES

Grits, Hash or French Fries \$5
Ham, Bacon, or Sausage \$3.5
Toast, English Muffin, or Biscuit \$2
Sausage Gravy and Biscuit \$4
Scone or Muffin \$2.5

{ ENTREES }

House Benedict

Potato and Tomato Hash,
Candied Apple Compote,
Crab Cake \$24
Smoked Salmon \$19

Croque Monsieur

Applewood Ham, Gruyere Cheese,
Mornay Sauce
\$14
Croque Madam add \$1.25

Brunch Burger

Bacon, Cheddar
\$14

French Toast

Roasted Apples and Chantilly Creamz
\$13

Bistro Breakfast

Two Eggs any Style, Potato Hash,
Biscuit, Ham, Bacon, Sausage
\$15

Steak and Eggs

8oz Terres Major, Potato Hash,
House Made Steak Sauce
\$22

Chorizo Hash

Peppers, Gruyere Cheese,
Potato, Onion, Tomato,
Two Sunny Side Up Eggs
\$14

Smoked Salmon

Dill Cream, Red Onion, Grated Egg,
Arugula, Capers, Croissant
\$14

Quiche Du Jour

With Mixed Greens, Grape Tomatoes,
Red Onion
\$16

BLT

Thick Cut Bacon, Bibb Lettuce, Tomato,
Avocado, Shallot Aioli
\$14

Crab Cake Sandwich

4oz Crab Cake, Tomato Remoulade
\$19