

# BRUNCH

## SOUPS & STARTERS

### Oyster Stew

Eastern Shore Tradition  
\$MP

### 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

### Spinach

Spice Poached Pear,  
Blue Cheese, Silvered Almonds,  
Brown Sugar Vinaigrette  
\$9

### Cesar

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

Add Fried Oysters \$MP 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  
Fried Oysters \$19

### Croque Monsieur

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

### Brunch Burger

Mushroom and Gruyere  
\$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

### Fried Oysters Po' Boy

Cabbage Slaw, Spiced Aioli,  
Croissant, Frites  
\$14

### Quiche Du Jour

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

### BLT

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

### Sausage and Gravy Biscuit

Over Easy Egg  
\$10