

BRUNCH

SOUPS & STARTERS

Oyster Stew

Eastern Shore Tradition
\$MP

Mussels

Sofrito (Tomato, Caramelized Onion, Thyme),
White Wine, 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

Iceberg Wedge

Bacon Lardon, Pickled Red Onion &
Tomato Relish, Blue Cheese
Red Wine Vinaigrette
\$9

Spinach

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

Salad Toppers

*Fried Oysters \$MP *Shrimp \$10
*4oz Crab Cake \$12 *6oz Flat Iron Steak \$12

SIDES

Grits, Hash Browns 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 fried egg) \$2

Brunch Burger

Mushroom and Gruyere
\$14

French Toast

Roasted Apples and Chantilly Cream
\$13

Bistro Breakfast

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

Steak and Eggs

6 oz Flat Iron, 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