



Breakfast Buffet
Continental \$19. - Full Buffet \$25.

À La Carte Sunday Brunch Menu
11:30 a.m. to 2:30 p.m.

☞ Eggs and More ☞

***Two Eggs any style 12.**

Free range eggs cooked the way you like them with your choice of Applewood bacon, turkey bacon, Canadian bacon, pork or turkey sausage

Three Eggs Omelet 15.

Your choice of any **three** items: ham, Applewood bacon, onion, peppers, tomato, mushrooms, cheddar, Swiss or mozzarella
Add jumbo lump crab 5.

Mediterranean Omelet 15.

Egg whites with sautéed spinach, red onion, tomatoes and feta cheese

***Rock Shrimp Frittata 19.**

Open face egg omelet with rock shrimp, tomatoes, onions, basil

***Traditional Eggs Benedict with Hollandaise Sauce 15.**

Your choice of Canadian bacon, smoked salmon or spinach

***Chesapeake Crab Cake Benedict 25.**

Two-3oz crab cakes, Old Bay hollandaise sauce

Traditional French Toast 12.

Berries compote and powdered sugar

Banana French Toast 15.

Banana nut bread with powdered sugar

Belgian Waffle 12.

Berries compote

Stack of Buttermilk Pancakes 12.

Choice of plain, blueberries, strawberries, bananas, candied walnuts or chocolate chips

☞ Salads ☞

**Add chicken 7. ~ shrimp 12.
~ 4oz Tuna 12. ~ 5oz crab cake 16.**

 **Bouquet of Chesapeake Greenhouse Organic Lettuce 11.**

Baby field greens, Asian pear, candied walnut, local honey vinaigrette

Treviso and Arugula Salad 11.

Shaved Manchego, roasted pistachios, sun dried figs, Pinot Noir vinaigrette

 **Quinoa Greek Salad 12.**

Beef steak tomato, kalamata olives, cucumber slaw with feta cheese vinaigrette

 **Baby Spinach Salad 11.**

Curly endive, Caveman blue cheese, Applewood bacon, cranberry cider vinaigrette

 **Gluten Free**

* Maryland food code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more.



À La Carte Sunday Brunch Menu

11:30 a.m. to 2:30 p.m.

☞ With the Hands ☛

Served with your choice of fries, sweet potato fries or a green salad

Croque Monsieur 15.

Ham and Swiss cheese with a Mornay sauce

***Candied Walnut and Chicken Salad 14.**

Cranberry mayo, chicken salad on toasted multigrain

***“ORP” Chesapeake Oyster Po’ Boy 18.**

Fried Oysters served on a hoagie roll with chopped romaine, tomato and caper aioli

***Crab Cake Sandwich 24.**

Broiled 5oz crab cake seasoned with Old Bay served on a toasted English muffin

Prosciutto & Roasted Tomato Flatbread 17.

Cherry Glen goat cheese ricotta, baby Arugula, roasted tomatoes, shaved prosciutto

***Explore Your Burger 16.**

8oz. Black Angus burger and tomato,
Any **two** options Applewood bacon, caramelized onions, sauteed mushrooms, sautéed spinach, Blue cheese, American, Swiss, Brie, Cheddar, avocado, fried egg
Add \$1 for additional condiments;
Add \$5 Foie Gras

☞ With a Fork ☛

***Ahi Tuna Tartare 14.**

Parsnip relish, taro chips, yuzu aioli

***Bourbon Glazed Jumbo Shrimp 16.**

Creamy cheddar grits, orange dust

***Pan Roasted Sea Scallops 17.**

Yellow lentil stew, bacon aioli, chermoula

***Hudson Valley Seared Foie Gras 16.**

Butter toasted pumpkin bread,
Calvados-apple sauce

Barley and Butternut Squash “Risotto” 19.

Olive oil emulsion, orange essence, fried sage

***Maryland Style Jumbo Lump Crab Cake 5oz 24. ~ 10oz 34.**

Broiled crab cake seasoned with Old Bay;
Asian pear-Gala apple slaw,
truffle pommes frites

 Gluten Free

*Maryland food code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more