



Breakfast Buffet

An array of breakfast delectable items beautifully displayed by the culinary experts of the InterContinental Hotel

19

À La Carte Sunday Brunch Menu

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

☞ Eggs and More ☛

Eggs Any Style

Two Eggs prepared to your liking

10

Dutch Pancake

Pennsylvania Dutch Style Pancake with Blueberries and Maple Syrup

10

Stuffed French Toast

Brioche Bread, Stuffed with Brie Cheese served with a Berry Compote

10

Healthy Benedict

Egg Whites, Sautéed Spinach and sliced Tomatoes with a Tomato Basil Sauce

14

Steak and Eggs

NY Strip with Two Eggs

16

Belgium Waffle

Served with Two Scoops of Vanilla Ice Cream, Poached Fruit and Whipped Cream

12

Traditional Eggs Benedict

Two Poached Eggs and Canadian Bacon with Hollandaise Sauce

14

Chesapeake Crabs Benedict

Crab cakes, English muffin, poached eggs and Old Bay Seasoned Hollandaise sauce

18

Crab and Salmon Omelet

Jumbo Lump Crab Meat, Norwegian Smoked Salmon, Capers and Fresh Herbs topped with Crème Fraîche

15

Three Egg Omelet

Build Your Own Omelet by picking up to three ingredients Ham, Bacon, Swiss or Cheddar Cheese, Mushrooms, Tomatoes, Onions, Bell Peppers, Crab Meat

14

* 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.

☞ Salads ☞

Roasted Beet Salad

Arugula, crumbled goat cheese, candied pecans and fine herbs dressed with extra virgin olive oil

10

Shrimp Caesar Salad

A Marinated Grilled Shrimp served over a traditional Caesar Salad

16

Seared Tuna Niçoise

New Potatoes, Niçoise Olives, Haricot Vert, Mixed Greens, Boiled Eggs

14

☞ Sandwiches ☞

All Sandwiches are served with French Fries or Mixed Green Salad

Pulled Chicken Sandwich

Served on Multi Grain Bread with Candied Pecans, Dried Cranberries and Spinach

14

Catch of the Day

Served on Ciabatta Bread with Haricot Vert, Arugula, Caper Aioli and Hard Boiled Egg

16

Zeus' Crab Cake Sandwich

Maryland Style Crab Cake on a Kaiser Roll served with Cole Slaw

21

☞ Entrées ☞

Daily Chef's Special

Our Daily Special to include Chefs Selection of Starch and Vegetable

21

Steak Fritte

rubbed with Roasted Garlic and served with Truffle Thyme Fries

25

Maryland Style Jumbo Lump Crab Cakes

with Fried Green Tomato and Smoke Fish Red Pepper Remoulade

34

Herb Roasted Chicken Breast

Creamy Mashed potatoes, Rosemary Cornbread with Bacon and Shallots, and Swiss Chard

17

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