

NO MENU SUBSTITUTIONS

BRUNCH

Saturday & Sunday 11:30am-3pm

EGGS

Crab Cake Benedict

Maryland blue crab cakes, poached eggs, spinach, hollandaise sauce, served with a side salad • 17

Croque Madam

Thick cut brioche, smoked virginia ham, muenster cheese, béchamel, fried egg • 17

Avocado Toast

Avocado, poached egg, feta cheese, crème fraiche, pepper flakes, thick cut brioche • 17

Eggs Benedict

2 poached eggs on an English muffins, Canadian bacon, hollandaise sauce, served with side of carrot potato hash • 17

Smoked Salmon Benedict

2 poached eggs on an English muffins, smoked salmon, hollandaise sauce, served with side salad • 17

Polenta Benedict

2 poached eggs on soft polenta rounds, with sautéed mushrooms, black truffle oil • 16

Mushroom Toast

Sautéed wild mushrooms, scrambled eggs, red wine hollandaise, on white toast • 15

Pastrami Hash

2 eggs anyway, pastrami potato hash, choice of toast • 18

2 Eggs - Any Way

2 eggs anyway, carrot potato hash, choice of toast • 14

Steak & Eggs

Marinated 6oz rib-eye steak, 2 eggs anyway, carrot potato hash, choice of toast • 17

Farmer's Plate

2 soft scrambled eggs, white vermont cheddar, roasted tomatoes, chives, fresh baguette • 15

BELT

Applewood smoked bacon, eggs over medium, romaine lettuce, tomato, herb mayo, toasted ciabatta roll, served with french fries • 16

Bacon Egg & Cheese Sliders (3)

Smoked bacon and cheddar folded into fluffy eggs, brioche rolls, served with choice of carrot potato hash, or pastrami hash • 16

Veggie Scramble

Scrambled egg whites, avocado, fresh green market veggies, served with side of carrot potato hash • 14

Egg White Veggie Wrap

Scrambled egg whites, spinach, mushrooms, heirloom cherry tomatoes, avocado, pepper jack cheese, whole wheat wrap, served with side of french fries • 15

MAKE YOUR OWN

FRENCH STYLE OMELET

Served with toast and pastrami hash • 14

Choose 3 items

Tomatoes, mushrooms, peppers, onions, spinach, bacon, chorizo, avocado, mozzarella, goat cheese, cheddar, American cheese

Additional items • 2 each Egg whites • 3

1/2 LB BURGERS

The Classic

Lettuce, tomato, onion, hand-cut fries • 16

ADDITIONS

Sautéed Onions / Mushrooms • 1

American / Cheddar / Gruyère Smoked Gouda / Mozzarella • 1

Applewood Bacon • 1.5

Avocado • 2

Hangover

Cheddar, sautéed onions, bacon, cheddar hash browns, fried egg, bloody Mary aioli • 19

Turkey

Freshly ground turkey, ginger, onion, garlic, soy sauce, avocado, bacon • 17

Veggie

Corn, peas, onions, carrots, broccoli, black beans, sweet tomato reduction • 15



BRUNCH COCKTAILS • 13

VODKA SUNRISE

Vodka, Orange Juice, Cherry Grenadine Syrup

DIRTY CHAI-TINI

Stoli Vanilla Vodka, Espresso, Chai Tea, Cream

BRUNCH PUNCH

Rum, Pineapple Juice, Orange Juice, Cranberry Juice

PIÑA COLADA MIMOSA

Bacardi Coconut Rum, Pineapple Juice, Champagne

RASPBERRY BELLINI

Champagne, Raspberry Liqueur

EXECUTIVE MARY

Pepper Vodka, Homemade Sriracha Bloody Mary Mix, Bacon, Blue Cheese Stuffed Olive, Pickle Slice

BLOODY MOLLY

Jameson Irish Whiskey, Fresh Homemade Sriracha, Bloody Mary Mix with a Salt Rim

APEROL SPRITZ

Aperol, Prosecco, splash of Club Soda

TIPSY TEA

Sweet Tea Vodka, Lemonade, Iced Tea

STRAWBERRY FIZZ

Strawberries, Lemon, Champagne

NOT EGGS

Chai Spiced French Toast

Chai infused french toast skewers, maple butter, topped with powdered sugar • 14

Pancakes

Plain, Blueberries or Caramelized Bananas, and maple butter • 15

Gingerbread Bacon Belgian Waffle

Candied bacon inside a gingerbread waffle, topped with maple butter • 15

Chorizo Grilled Cheese

Spicy Mexican style chorizo, avocado, monterey jack cheese, on multi-grain bread, served with side french fries • 15

Smoked Salmon Flatbread

Grilled flatbread, chopped dill, goat cheese, capers, smoked salmon, red onion, micro greens • 15

Lobster Club

Fresh Maine Lobster, applewood smoked bacon, lettuce, tomato, lemon aioli, toasted multi-grain bread, served with side of french fries • 22

Napa Chicken Sandwich

Grilled chicken, portobello mushroom, sautéed onions, marinated tomatoes, organic greens, parmesan aioli, on multi-grain bread, served with side french fries • 17

Organic Mesclun Salad

Mixed greens, sautéed pears, crispy Laura Chenel's goat cheese, creamy rice wine dressing • 14

ADD: Chicken 6 / Shrimp 7 / Steak 8

Glazed Salmon

Pan roasted, soy chili glaze, jasmine rice, pickled red onions • 23

Fresh Fruit Bowl

Cantaloupe, honeydew, pineapple, mango, kiwi, red grapes, blueberries • 10

SIDES

Chicken and Apple Sausage • 7

Pork Sausage • 7

Pastrami Hash • 7

Carrot Potato Hash • 7

Applewood Smoked Bacon • 7

English Muffins • 5

Toast: White/Wheat/Multi Grain • 5

Side Salad • 8

Two Eggs - Any Style • 7

French Fries • 8

