

ROASTED TOP SIRLOIN

fresh herbs & garlic, horseradish crème, red wine sauce

ROASTED PENNSYLVANIA PORK LOIN

with grain mustard cream sauce

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

BAGEL PLATTER WITH ASSORTED CREAM CHEESES

HOUSEMADE CHEDDAR BISCUITS

MINI BLUEBERRY & RASPBERRY MUFFINS

MAIN

BELGIAN WAFFLE STATION

fresh strawberries, salted caramel, fruit compote, whipped cream, chocolate sauce, maple syrup

BUTTERMILK FRIED CHICKEN WITH HOT HONEY

CAJUN ANDOUILLE SAUSAGE & PEPPERS

presented with byrd mill grits

CRÈME BRULÉE FRENCH TOAST

SALADS

CAESAR SALAD

WEDGE SALAD

bacon, tomatoes, pickled onion, blue cheese crumbles, buttermilk ranch dressing

SEASONAL ROASTED VEGETABLE PLATTER

MUSTARD DILL POTATO SALAD

EGGS

DEVILED EGGS - classic; crab & old bay; bacon

FARM FRESH SCRAMBLED EGGS

OMELETS *made to order*

Your choice of:

andouille sausage, turkey sausage, bacon bell peppers, mushrooms, onions, spinach, tomato, cheddar cheese, swiss cheese

Please place your omelet order with your Server.

SEAFOOD

HOUSE-CURED GRAVLAX

COLD SMOKED PASTRAMI SALMON

SMOKED TROUT

OLD BAY PEEL AND EAT SHRIMP

GRILLED SALMON IN A HONEY SOY GLAZE

SIDES

APPLEWOOD SMOKED BACON

SMOKED TURKEY SAUSAGE

FRIED BREAKFAST POTATOES WITH ONIONS

RICH AND CREAMY GRITS

MAC & CHEESE

SUGAR SNAP PEAS & GLAZED CARROTS

LEMON ASPARAGUS

DESSERTS

CLASSIC CHEESECAKE

LEMON POSSET

MINI CHOCOLATE MOUSSE

FRESH FRUIT PLATTER

Father's Day

BRUNCH BUFFET

\$55* per person

Kids aged 5 - 12: \$25* | 4 & under: FREE.

**Tax and gratuity are not included. A 20% Gratuity will be automatically added to the check.*

PLEASE NOTE: THERE IS A STRICT TWO-HOUR SEATING LIMIT TO ENSURE ALL GUESTS MAY ENJOY THE EXPERIENCE.

All menu items are subject to change according to seasonality and availability.

RAW BAR

a la carte + not included in the brunch buffet

OYSTERS

daily selection of oysters

smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLE NECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

CEVICHE

guacamole, plantain chips
15

CHILLED LOBSTER TAIL

horseradish crème, smoked cocktail sauce
18

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
lobster tail, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
lobster tails (2), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling
brut wine
14

MIMOSA

orange juice,
sparkling wine
12



GRAND ROYAL

grand mariner, sparkling wine
12

SUNDAY'S BEST BET

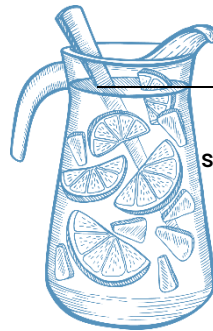
MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine
and an assortment of juices
35

PITCHER THIS!

SANGRIA

seasonal fruits and berries, brandy, wine
ask your server for today's mix.
GLASS 9.5 / CARAFE (SERVES 6) 42



TURN UP THE HEAT

OYSTER SHOOTER

vodka,
fresh shucked oyster,
cocktail sauce, tabasco
7

BLOODY MARY

house made mix
12



NON-ALCOHOLIC COFFEE

ESPRESSO

regular/ decaf

4.5

DOUBLE ESPRESSO

regular/ decaf

6

CAPPUCCINO

6

AMERICANO

4

MACCHIATO

4.5

JUICE

5

orange, grapefruit, pineapple, cranberry



GET CAFFEINATED.

THE FLATLINER

ketel one vodka, frangelico, bailey's irish cream,
fresh pressed espresso
18

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.