

ROASTED TOP SIRLOIN

*fresh herbs and garlic, horseradish
crème, red wine sauce*

HERITAGE SMOKED HAM

with a pineapple brown sugar glaze

ROAST LEG OF LAMB ROULADE

*stuffed with italian sausage &
fresh spinach, lamb jus*

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

BAGEL PLATTER WITH ASSORTED CREAM CHEESES

HOUSEMADE CHEDDAR BISCUITS

MINI BLUEBERRY & RASPBERRY MUFFINS

MINI DANISH

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

STRAWBERRY SPINACH SALAD

*fresh strawberries, pickled rhubarb, feta cheese,
poppy seed 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.

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

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

STRAWBERRY SHORTCAKE

CARROT CAKE

CLASSIC CHEESECAKE

LEMON POSSET

MINI CHOCOLATE MOUSSE

ASSORTED CHOCOLATE TRUFFLES

FRESH FRUIT PLATTER

Mother's Day

BRUNCH BUFFET

\$65* 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.



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

NON-ALCOHOLIC COFFEE

| | |
|--|------------|
| ESPRESSO | 4.5 |
| regular/ decaf | |
| DOUBLE ESPRESSO | 6 |
| regular/ decaf | |
| CAPPUCCINO | 6 |
| AMERICANO | 4 |
| MACCHIATO | 4.5 |
| JUICE | 5 |
| orange, grapefruit, pineapple, cranberry | |

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.

GO BOTTOMLESS! SANGRIA | +29 PER PERSON

choice of red or white sangria;
available as an add-on with the purchase of brunch.
120-minute time limit per guest | non-shareable

BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling
brut wine
14

GRAND ROYAL

grand mariner,
sparkling wine
12

MIMOSA

oj, sparkling wine
12

KIR 8606

blackberry liqueur,
sparkling wine
12

SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE

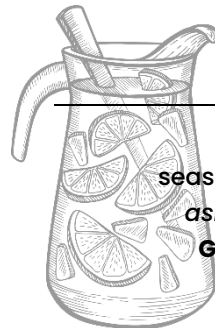
bottle of belle jardin sparkling wine
and an assortment of juices
35

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 7

vodka, fresh shucked oyster,
cocktail sauce, tabasco

BLOODY MARY 12

house made mix



GET CAFFEINATED.

LONDON FOG

bulleit bourbon, earl grey
tea, lemon juice, honey,
whipped cream
14

THE FLATLINER

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