

SOUP SELECTION

- MARYLAND CRAB SOUP.....\$12
- CREAMY CHICKEN-VEGGIE....\$12
- MUSHROOM BISQUE.....\$12

SALADS

- AUTUMN HARVEST SALAD.....\$14  
petit greens, julienne honey-crisp apple, spicy nuts, goat cheese, craisins and prosciutto ham with an apple cider-maple vinaigrette
- BEET & ARUGULA.....\$12  
citrus braised beets served chilled, arugula, chevre cheese, and puffed quinoa, lemon-dill dressing
- CAESAR.....\$11  
romaine, torn bread croutons, caesar dressing, shaved parmesan cheese
- CALIFORNIA COBB.....\$13  
petite greens, avocado, cherry tomatoes, bacon lardons, pepperjack cheese, hard-boiled egg, chipotle ranch dressing

SALAD TOPPERS

- GRILLED CHICKEN BREAST .....\$9
- JUMBO GRILLED SHRIMP..... \$4 each
- BISTRO FILET.....\$17.50    SALMON FILLET.....\$14.50

← APPETIZERS →

- CINNAMON ROLLS....\$9  
sour dough and cinnamon-brown sugar swirled rolls baked and topped with vanilla icing and a chopped pecan and a dark rum caramel sauce
- BEIGNETS.....\$11  
we’re not Café du Monde but our beignets are delicious tossed in confectioners sugar and served with strawberry jam
- FRESH FRUIT SALAD...\$10  
a blend of seasonal fruits and berries
- SCONE BASKET..... \$7 for two / \$12 for four  
housemade scones with seasonal fruit served with marmalade
- BANANA COFFEE CAKE....\$11  
topped with caramelized banana, a dark rum caramel sauce, and crème fraiche
- CAULIFLOWER POPCORN..... \$11  
cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce
- CHICKEN WINGS.....7 wings \$14 | 11 wings \$20  
fresh jumbo chicken wings, Asian BBQ sauce, Bleu cheese dipping sauce
- OYSTERS ON THE HALF SHELL....A.Q.  
six oysters on the half shelved on ice with cocktail sauce and/or grapefruit-jalapeno mignonette
- AVOCADO TOAST....\$8  
crushed avocado spread on artisan Italian toast and topped with chopped cherry tomatoes with cracked balck pepper and sea salt
- TUNA TARTAR....\$18 large | \$13 small  
diced yellowfin tuna tossed with cucumber, avocado, and a grainy Dijon dressing finished with a soy drizzle and served with fried wontons
- TATER TOTS.....\$11  
cheesy bacon tater tots served with sour cream

BRUNCH FAVORITES

JUMBO CRAB OMELETTE.....\$20  
a three egg omelette with jumbo lump crabmeat, spinach, chopped tomatoes, and boursin cheese served with brunch potatoes and toast

VEGGIE OMELETTE.....\$16

CRISFIELD EGGS BENEDICT.....\$18  
corn bread, Canadian bacon, crab imperial, poached free range natural eggs, Old Bay hollandaise sauce, brunch potatoes

EGGS BENEDICT.....\$14  
English muffin, Canadian bacon, poached free range natural eggs, hollandaise sauce, brunch potatoes

NORWEGIAN SALMON BENEDICT.....\$17  
English muffins, Chesapeake Smokehouse smoked Norwegian salmon, poached eggs, and hollandaise sauce, brunch potatoes

CINNAMON FRENCH TOAST.....\$12  
with maple syrup and brunch potatoes  
(add fresh berries and whipped cream \$5 extra)  
(add bananas foster \$5 extra)

BREAKFAST ENCHILADAS.....\$15  
two flour tortillas filled with scrambled eggs,, black bean and corn salsa, and Monterey Jack cheese baked and served with a red sauce, cilantro-lime cream, and brunch potatoes

SIDES  
toast • English muffin • bagel with cream cheese • brunch potatoes • bacon • maple sausage • Hectors Canadian bacon • handcut fries • sidewinder fries • fresh fruit

QUICHE OF THE DAY.....A.Q.  
served warm with your choice of a salad or fresh fruit

SMOKED SALMON & BAGEL.....\$17  
toasted everything bagel with cream cheese, Chesapeake Smokehouse smoked salmon, capers, sliced red onion, and tomato

BELGIAN WAFFLES.....\$13.50  
Belgian-style waffles, whipped cream, brunch potatoes  
(add fresh berries and whipped cream \$5 extra)  
(add bananas foster \$5 extra)

STEAK AND EGGS.....\$25  
a grilled 6-ounce bistro filet and red wine demi-glaze, fried free range natural eggs, brunch potatoes and toast

CRAB HASH.....\$19  
jumbo lump crabmeat, diced potatoes, onions, bell peppers, and Old Bay seasonings pan-fried and topped with two fried eggs, served with toast

SMOKED BRISKET HASH....\$18.00  
smoked brisket, diced potatoes, and onions pan-fried and topped with two fried eggs served with toast

LUNCH PLATES

- THE GRILL BURGER.....\$17  
brisket-chuck blended ground beef, bacon-onion jam, swiss cheese, lettuce, tomato, brioche roll, fries
- GRILLED SALMON “BLT” .....\$21  
grilled Italian bread, bacon, lettuce, tomato, and mayonnaise served with grilled asparagus
- BISTRO FILET.....\$25  
a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries
- CHICKEN AND WAFFLES .....\$19  
Belgian-style waffles topped with country fried chicken bites served with house pickle and Mike’s Hot Honey drizzle
- CRAB & SHRIMP NEWBURG.....\$26  
jumbo lump crabmeat and shrimp tossed in a sherry Newburg sauce served in a puff pastry basket with a side of asparagus

fun and sophisticated food and drink