

SOUP SELECTION

- MARYLAND CRAB SOUP.....\$12
- CREAMY CHICKEN VEGETABLE SOUP.....\$11
- MUSHROOM BSQUE.....\$11

SALADS

- STRAWBERRY & BRIE.....\$14**
petite greens tossed with a champagne vinaigrette, spicy walnuts, brie cheese, and fresh strawberries
- 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, pepper-jack 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 cream cheese icing and a chopped pecan and brown sugar rum sauce
- BEIGNETS.....\$11**
we're not Café du Monde but our beignets are delicious tossed in confectioners sugar and served with strawberry jam
- SCONE BASKET..... \$7 for two/ \$12 for four**
housemade scones with seasonal fruit served with marmalade
- FRESH FRUIT SALAD...\$10**
a blend of seasonal fruits and berries
- CAULIFLOWER POPCORN..... \$10**
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
- DEVILED EGGS.....\$9**
topped with blackened crabmeat
- AVOCADO TOAST....\$8**
crushed avocado spread on artisan Italian toast and topped with chopped cherry tomatoes with cracked black 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

BRUNCH FAVORITES

- JUMBO CRAB OMELETTE.....\$20**
a three egg omelette with jumbo lump crabmeat, spinach, chopped tomatoes, and boursin cheese served w9th brunch potatoes and toast
 - VEGGIE OMELETTE.....\$16**
 - CHEESE OMELETTE....\$15**
 - 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
 - SMOKED 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)
 - 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)
 - STEAK AND EGGS.....\$25**
7 ounce teres major steak and red wine demi-glaze, fried free range natural eggs, brunch potatoes and toast
- SIDES**
toast • English muffin • bagel with cream cheese • brunch potatoes • bacon • maple sausage • Hectors Canadian bacon • handcut fries • sidewinder fries • fresh fruit

LUNCH PLATES & EASTER SPECIALS

- 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
- CHICKEN AND WAFFLES\$19**
Belgian-style waffles topped with country fried chicken bites served with house pickle and Mike's Hot Honey drizzle
- LOBSTER RAVIOLI.....\$26**
raviolis filled with lobster and ricotta cheese in a creamy lobster sauce with fresh Maine lobster meat, chives, and grated grana padano cheese
- EASTER HAM.....\$19**
honey, brown sugar, and ginger glazed spiral ham served with grilled asparagus and mashed potatoes
- SPRING RACK OF LAMB.....\$32**
half of a rack of New Zealand Spring Lamb grilled, served with mint chimichurri sauce, grilled asparagus, and mashed potatoes
- 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
- MARYLAND CRAB CAKES.....\$34**
two four-ounce crab cakes broiled and served with grilled asparagus and cole slaw
- BISTRO FILET.....\$25**
a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries