

SOUP SELECTION

- SHE CRAB SOUP**\$12
creamy crab soup with Old Bay, paprika, and sherry
- ASPARGUS & ARUGULA BISQUE**.....\$11
with radish and micro radish garnish
- CARROT—GINGER SOUP**.....\$11

SALADS

- TOMATO AND BURRATA SALAD**....\$16
heirloom tomatoes, fresh burrata cheese, balsamic reduction, micro basil and grilled baguette
- 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
- DEVILED EGGS**....\$9
with an ever-changing topping
- 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 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
- TATER TOTS**.....\$11
cheesy bacon tater tots served with sour cream
- SHRIMP, AVOCADO & GRAPEFRUIT PARFAIT**.....\$15
Gulf shrimp, fresh avocado, and pink grapefruit tossed in our Red Rooster sauce 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 with 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
- 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)
- 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
- 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
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

SIDES

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

LUNCH PLATES

- MARYLAND CRAB CAKE**.....\$34 one / \$55 two
a five-ounce crab cakes broiled and served with grilled asparagus, cole slaw, and creole tartar sauce
- 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
- LOBSTER & GRILLED CORN PANZANELLA**.....\$23
Maine lobster meat, grilled corn, cherry tomatoes, cucumbers, and fresh herbs tossed with over-sized croutons in a honey-lemon vinaigrette