

## SOUPS & SALADS

**SHE CRAB SOUP** .....\$12  
creamy crab soup with Old Bay, paprika, and sherry

**BUTTERNUT AND PEAR BISQUE**.....\$11  
topped with bacon, sour cream, and fresh thyme

**FRENCH ONION SOUP**.....\$13  
three onion soup with cheese baguette croutons and melted provolone cheese

**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**.....\$14  
petite greens, avocado, cherry tomatoes, bacon lardons, pepperjack cheese, hard-boiled egg, chipotle ranch dressing

**THE GRILL WEDGE SALAD**.....\$ 14  
iceberg lettuce with cherry tomatoes, candied bacon, and gorgonzola dolce cheese and gorgonzola dressing

**MEDITERRANEAN BOWL**.....\$18  
mixed greens topped with roasted chick peas, sweet potato, beets, fennel, broccoli, peppers finished with cucumbers, cherry tomatoes, and quinoa lemon-tahini 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 raspberry jelly

**FRESH FRUIT SALAD**...\$10  
a blend of seasonal fruits and berries

**BREAKFAST BREADS & MUFFINS**.....\$12  
homemade seasonal breads and muffins served with honey-cinnamon butter

**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 shell 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 seasoned 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

**CRAB DIP** .....\$14  
lump crabmeat, Old Bay, cream cheese, grilled pita bread

## 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)

**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  
smoked brisket, diced potatoes, and onions pan-fried and topped with two fried eggs served with toast

**HAM & SPINACH BREAKFAST PIE**.....\$16  
an individual puff pastry pie filled with ham, spinach, ricotta, and beaten egg with nutmeg, garlic, and shallot baked and finished with mozzarella cheese and served with brunch potatoes

## 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**.....\$28 one / \$55 two  
a 5-ounce crab cakes broiled and served with grilled broccolini, cole slaw, and creole tartar sauce

**THE GRILL BURGER**.....\$18  
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 broccolini

**BISTRO FILET**.....\$25  
a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and side-winder fries

**MONTE CRISTO PANINI**.....\$17  
rustic Italian bread with sliced prosciutto cotto, provolone cheese and mayo dipped in an egg and milk batter and grilled until crispy, served with raspberry jam and fries

**CHICKEN AND WAFFLES** .....\$19  
Belgian-style waffles topped with country fried chicken bites served with honey-cinnamon butter and brunch 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 broccolini

**BROWN ALE DUCK NACHOS**.....\$22  
pulled duck meat braised with Monument City American Brown Ale layered with Utz tortilla chips, white cheddar cheese, Calabrian chilis, crispy shallots, and feta cheese crumbles

**SMOKED BRISKET SANDWICH**...\$17  
sliced smoked brisket with house BBQ sauce, pickled red onions, and cole slaw on a brioche roll served with pasta salad

*fun and sophisticated food and drink*