

SOUPS & SALADS

CREAM OF CRAB SOUP.....\$12
creamy crab soup with Old Bay 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-tahini 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 red peppers, cucumbers, cherry tomatoes, quinoa with a lemon-tahini dressing topped with grilled artichoke hearts and grilled baby carrots

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

ASSORTED CROISSANTS.....\$10
pistachio cornetti, cream filled cornetti, and chocolate croissant

DEVEILED 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

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

OYSTERS ROCKEFELLER.....\$15
four oysters topped with a spinach, parmesan cheese and Pernod anise liqueur topped with bread crumb and baked

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

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

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

DUCK CONFIT QUESADILLA.....\$18
confit of duck leg pulled and layered with Monterey jack cheese, diced scallions, and shaved red onion in flour tortillas served with a port wine reduction dipping sauce

fun and sophisticated food and drink