

## Appetizers

**ROASTED MUSHROOM & FAVA CROSTINI,**  
WOODCOCK FETA, CAPERS, PEARL ONION SPREAD, PICKLED  
RED PEPPERS 11.0

**SCOTTISH SMOKED SALMON,**  
LOCAL EGG SALAD, CAPERS, RED ONIONS, HORSERADISH  
AIOLI, PUMPERNICKEL CROUTON 12.0

**JUMBO MARYLAND CRABCAKES,**  
CORN-JICAMA SUCCOTASCH, LEMON AIOLI 15.0

**VEAL -RICOTTA MEATBALLS,**  
ANSON MILLS POLENTA, TOMATO GRAVY, THAI BASIL 14.0

**RAW OYSTERS , (6),**  
EAST COAST, COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE 16.0

**GRILLED ASPARAGUS,**  
LOCAL FRIED EGG, PARMESAN, SMOKED BACON DUST 12.0

## SALADS

**SAUNDERS' FARM MIXED GREENS,**  
FENNEL, DRIED CHERRIES, ALMONDS, CHAMPAGNE  
VINAIGRETTE 12.0

**BUTTERCUP LETTUCE SALAD,**  
APPLEWOOD SMOKED BACON, AVOCADO, SOFT BOILED EGG,  
BLUE CHEESE DRESSING, CROUTONS 17.0

**LOBSTER SALAD,**  
LOBSTER CHUNKS, ROASTED LOCAL CORN, SMOKED BACON,  
LOCAL FARM EGG, HEIRLOOM CHERRY TOMATOES,  
AVOCADO, RICOTTA SALATA, CHAMPAGNE  
VINAIGRETTE 26.0

**HARISSA GLAZED JUMBO SHRIMP SALAD,**  
OVER A SALAD OF, ROASTED CARROTS, AVOCADO, BABY  
ARUGULA, RADISH, CRUNCHY MIXED SEEDS, SOUR CREAM,  
LIME-CUMIN VINAIGRETTE 21.0

**ROASTED BEETS,**  
POACHED PEARS, ARUGULA, ORANGES, AGED GOAT CHEESE,  
HAZELNUT VINAIGRETTE 14.0

**CAESAR SALAD,**  
ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE, CREAMY  
CAESAR DRESSING 13.0



## Brunch!!!

Sunday, May 8  
11.30am-3pm

## Bottomless Brunch

Bloody Mary's, Mimosa's &  
Bellini's.....\$20/person

## Kid's Menu

**PANCAKES (2),** FRESH STRAWBERRIES & WHIPPED CREAM 9.0

**BEEF SLIDERS (2),** BRIOCHE ROLL, CHEDDAR CHEESE & FRENCH FRIES 10.0

**SPAGHETTI & MEATBALLS,** TOMATO SAUCE , PARMESAN CHEESE 9.0

**FRESH FRUIT BOWL** 8.0

## Meats & Cheese

**CHEF'S CHARCUTERIE BOARD:** Cornichons/Whole Grain  
Mustard/Baguette 20.0

**CHEF'S CHEESE & CHARCUTERIE SELECTION:** 3 Cheeses/ 3 Meats/  
House Jam/ Whole Grain Mustard 28.0

**ARTISAN CHEESES:** 3 FOR 18.0 / 6 FOR 30.0

## Entrées - Eggs!

**CLASSIC EGGS BENEDICT,** SOFT POACHED EGGS, CANADIAN  
BACON, HOLLANDAISE, ENGLISH MUFFIN 16.0

**SMOKED SALMON EGGS BENEDICT,** SOFT POACHED EGGS,  
SMOKED SALMON, HOLLANDAISE, ENGLISH MUFFIN 18.0

**FRIED EGGS 'N CHORIZO,** DUCK FAT FINGERLING POTATOES,  
CRISPY ONIONS, OLIVES, ROASTED TOMATOES 19.0

**MAINE LOBSTER & EGG SCRAMBLE,** ON TUSCAN BREAD  
WITH GRILLED ASPARAGUS, RADISH, SNOW PEAS, BABY  
ARUGULA, TARRAGON-HOLLANDAISE SAUCE 24.0

**WILD MUSHROOMS & FRIED EGG FLATBREAD,** TALLEGIO &  
PARMESAN CHEESES 17.0

**GRASS FED HANGER STEAK N' EGGS,** SUNNY SIDE EGGS,  
FRENCH FRIES, GARLIC-PARSLEY BÉARNAISE 20.0

**BEER BRAISED SHORT RIB HASH,** ROASTED MUSHROOMS,  
BRUSSELS SPROUTS, ENGLISH PEAS, APPLE SMOKED BACON,  
FRIED EGG, HORSERADISH SAUCE, GREMOLATA 20.0

**AGED GRUYERE & WHITE CHEDDAR GRILLED CHEESE,**  
SMOKED BACON, WILD MUSHROOMS, PEARL ONIONS,  
POACHED EGG 15.0

**GRASS-FED BEEF BURGER,** FOIE GRAS BUTTER, SMOKED  
BACON, AGED WHITE CHEDDAR, FRIED LOCAL EGG, TRUFFLE  
MAYO, SERVED ON ENGLISH MUFFIN 16.0

## Entrées - No Eggs!

**FRENCH TOAST,**  
CINNAMON BRIOCHE FRENCH TOAST, STRAWBERRY  
BUTTER, ORGANIC MAPLE SYRUP 14.0

**NAPA WAGYU BURGER,**  
ONION JAM, AGED GOUDA, BLACK PEPPER MAYO, BRIOCHE  
ROLL, GARLIC FRENCH FRIES 26.0

**ROASTED SALMON,**  
ROASTED SPRING VEGETABLES, RAMP PESTO, PRESERVED  
TOMATOES, CELERY LEAVES 22.0

**\*CAVATELLI,**  
WILD MUSHROOMS, BRUSSELS SPROUT LEAVES, GARLIC CONFIT,  
TRUFFLE BUTTER, PARMESAN (VEGETARIAN,\*GLUTEN FREE  
AVAILABLE) 19.0