

## Brunch served Saturdays & Sundays 10am – 3pm

*we proudly serve only organic eggs. egg whites \$2 additional, substitute fruit for potatoes \$2*

### **Roasted Veggie Frittata \$13**

egg whites, zucchini, squash, spinach, bell peppers, onions, feta cheese with rosemary potatoes

### **Greek Omelet \$ \$14**

sliced gyro meat, diced tomatoes, feta cheese, caramelized onion with rosemary potatoes

### **Lobster Omelet \$16**

sautéed maine lobster, avocado, old bay hollandaise, micro greens with rosemary potatoes

### **Eggs Benedict Florentine \$13**

spinach, old bay hollandaise, sliced torta roll

### **King Crab Benedict \$15**

king crab, tomato, avocado, old bay hollandaise, sliced torta roll

### **Short Rib Burrito \$14**

beer braised short ribs, home fries, scrambled eggs, cheddar cheese, guacamole, pico, chipotle crema

### **Slow Cooked Brunch Fries \$12**

beer braised short rib, french fries, old bay hollandaise, topped with fried egg and micro greens

### **Maryland Crab Cakes \$16**

mango-corn-bean salsa, mixed greens

### **Huevos Rancheros \$13**

two corn tortillas, fried eggs, chorizo, avocado, refried beans, queso fresco, salsa roja

### **Chilaquiles \$12**

corn chips, scrambled eggs, queso fresco, salsa roja, cilantro, lime crema

### **Crème Brulee French Toast \$15**

grilled french baguette, fresh berries

### **Breakfast Flatbread \$13**

scrambled eggs, bacon, caramelized onion, jack cheddar, sour cream, salsa

### **Lox Flatbread \$16**

whipped cream cheese, lox, capers, raw onion

### **Luxe Bacon & Egg Hash \$14**

rosemary potatoes, caramelized onion, cheddar jack, micro greens

### **Mezzaluna Salad \$14**

grilled chicken breast, avocado, artichoke hearts, feta, kalamata olives, tomatoes, mixed greens, balsamic vinaigrette

### **Steak & Eggs Hoagie \$14**

filet mignon tips, scrambled eggs, caramelized onions, cheddar cheese, french roll

#### **Add-ons / A la Carte**

Organic egg any style \$3  
Rosemary Potatoes \$3  
Applewood Bacon or Italian Sausage \$4  
Toast – torta or French bread \$3  
Seasonal Fruit & Berries Bowl \$6  
Cottage Cheese or Greek Yogurt \$4

#### **Specialty Drinks**

Loaded Bacon Bloody Mary \$12  
Libre Maple Bacon Bloody Maria \$8  
Classic Mimosa \$3      Mai Tai \$8  
Fresh-squeezed orange juice \$4  
Cappuccino \$4      Espresso \$3  
Coffee or Tea \$3

*menu subject to change, no splitting, no substitutions, \$4 per person cake cutting fee, \$20 corkage fee*