



BRUNCH

Seafood Benedict

Jumbo lump Maryland style crab cakes, fresh thick cut beefsteak tomato and poached local brown eggs. Topped with old bay seasoned hollandaise sauce. 19

Classic Eggs Benedict

Two perfectly poached local fresh eggs over Canadian bacon and homemade buttermilk biscuit. Topped with traditional Hollandaise sauce. 13

Huevos Rancheros

Three eggs over easy, served atop Pico de Gallo hash, re-fried beans and crisp tortilla finished with salsa verde. 14

Biscuits and Gravy

Two buttermilk biscuits topped with sausage gravy, two over easy eggs and roasted vine ripened tomato. 13

The Usual

Two eggs any way, bacon or maple sausage, home fries and your choice of white or wheat toast. 8

Eggs in Purgatory

Fresh eggs scrambled into zesty pomodoro sauce on crusty Italian sub roll, finished with grated Romano and Mozzarella. Served with homefries. 13

Apple Dutch Baby

Light and fluffy pancake popover baked until beautifully golden brown, topped with mixture of buttered apples, cinnamon, salted caramel sauce and powdered sugar. 11

Lemon and Poppy Seed Cake

Stack of sweet and tangy lemon and poppy seed pancakes, piled high and drizzled with fresh blackberry compote, garnished with vanilla crema. 10

Peanut Butter, Banana Buckwheat Pancakes

Mixture of whole grain and buckwheat flour cakes, laced with organic peanut butter and dark chocolate. Topped with thinly sliced bruleed bananas and vanilla crème anglaise. 12

Avocado Toast

Served on whole grain bread with roasted heirloom tomato and green sauce. 9

Belgian Waffle Tiramisu

Over sized crispy waffle, layered with sweet mascarpone cream. Topped with Dutch cocoa and shaved bitter sweet chocolate. 14

Egg Tostada

Scrambled eggs with queso fresco, salsa rojas, pickled red onion and cilantro. 12

Stuffed Portuguese French Toast

Portuguese sweet bread layered with boursin cheese, apple wood smoked bacon topped with an apple brandy maple syrup and whipped cinnamon butter. 14

Ensalada de Misto Frutta

Tender baby greens, mixture of dried fruits, toasted hazelnuts, goat cheese and honey balsamic dressing . 10

Add Chicken 5 | Steak 6 | Salmon 7 | Shrimp 6

Lobster Club

Three layers, poached Maine lobster, thick sliced bacon, bib lettuce, tomato and tarragon mayonnaise. Served on Texas Toast 21

Barnyard Burger

Fresh Angus burger with thick cut bacon, queso sauce, onion jam, a sunny side egg & arugula. 13

Ancient Grain Bowl

Bulgar wheat, barley, diced tomato, scallion, avocado, sunny side up egg and salsa verde. 11

SIDES

Single Egg 2
Home Fries 3
Bacon 3
Maple Sausage 4
Toast 2
Fruit 4
Pancake 3
Belgian Waffle 3

BEVERAGES

Coffee 3
Cold Brew 5
Orange Juice 3
Apple Juice 3
Cranberry Juice 3
Bottomless Mimosa 9
Bloody Mary 8