

BRUNCH

SIMPLE BREAKFAST 10.

two eggs any style, bacon or sausage, grilled bread, cottage fries

HANGTOWN FRY 18.

buttermilk fried gulf shrimp, soft egg omelette, bacon, cheddar, scallion, hot sauce butter, grilled shrimp

BUTTERMILK PANCAKES 12.

whipped butter, fresh strawberries, Vermont maple syrup

EGGS IN HELL 11.

poached eggs, stewed black beans, avocado, pico de gallo, chocolate habanero hot sauce, warm tortilla - *not spicy? no problem! just ask*

SMOKED SALMON SCRAMBLE 16.

toasted Albert's bakery seven grain bread, soft scrambled eggs, house smoked salmon, avocado, fresh dill

MARYLAND CRAB BENEDICT 18.

pan fried lump crab cakes, roasted asparagus, poached egg, english muffin, hollandaise, cottage fries

CORNFLAKE CRUSTED FRENCH TOAST 12.

whipped mascarpone, brown sugar banana jam

CLASSIC BENEDICT 14.

poached eggs, vine ripened tomato, La Quercia prosciutto, hollandaise sauce, cottage fries

TO START

KETTLE COOKED POTATO CHIPS 7.

farmhouse cheddar fondue

DISH BREAD 7.

boursin pub cheese, mozzarella, garlic, herbs

SPICY EGGPLANT HUMMUS 10.

harissa adobo, grilled pita, market veg

CRISPY DAYBOAT CALAMARI 12.

spicy marinara sauce, citrus aioli

CRISPY FRIED GREEN BEANS 8.

wasabi ranch dipping sauce

PEEL 'N EAT SHRIMP COCKTAIL 10.

cocktail sauce, lemon

SERVING BRUNCH

EVERY SUNDAY

FROM 11 AM TO 3 PM

COCKTAILS

BLOODY HAPPY HOUR

BLOODY MARY 4.

Tito's handmade vodka, house blend bloody mary mix

BULL'S BLOOD 4.

Espolon tequila, cilantro, jalapeno, house bloody mix

GRAPEFRUIT MULE 9.

SKYY Texas grapefruit, Hosmer Mt. ginger beer

FRENCH 75 9.

Bulldog gin, lemon, simple syrup, champagne

TEQUILA COLD BREW 9.

cold brew coffee, Espolon tequila, chocolate liqueur

GRAN MIMOSA 9.

Valencia orange juice, Prima Perla prosecco, Gran Marnier

LUNCH

SMOKED TURKEY CLUB 12.

seven grain toast, avocado, bacon, lettuce, tomato, mayonnaise

CHICKEN & WAFFLES 16.

malted waffle, buttermilk fried chicken, strawberry butter, Vermont maple

HEIRLOOM TOMATO PIE 15.

slow roasted tomato, mozzarella, basil pesto, Liuzzi ricotta

KITCHEN SINK SALAD 9.

romaine, tomato, cucumber, mixed bean, feta, tortilla, balsamic vinaigrette
...add grilled organic chicken +\$9. add grilled shrimp +\$8.

COBB SALAD 11.

romaine, bacon, tomato, egg, avocado, red onion, blue cheese, buttermilk dressing
...add grilled organic chicken +\$9. add grilled shrimp +\$8.

CAESAR SALAD 9.

romaine, garlic crouton, crispy Grana Padana, parmesan anchovy dressing
...add grilled organic chicken +\$9. add grilled shrimp +\$8.

DISH BURGER 12.

8 oz. house ground burger, dish burger sauce, lettuce, tomato, onion

TURKEY BURGER 15.

8 oz. house ground turkey burger, lettuce, tomato, onion, bacon, guacamole

LAMB BURGER 17.

8 oz. house ground lamb patty, tzatziki sauce, caramelized onion, pea tendrils

MAKE IT A BOOZY BRUNCH

choice of one entree and two brunch cocktails for

\$30.

BURGER & SANDWICH ADDITIONS

cheddar cheese...1
smoked bacon...2
mushrooms...2

avocado...2
fried egg...2
caramelized onion...1

all sandwiches and burgers are served with french fries. Substitute....
GREENS...2 SWEET POTATO FRIES...2 BIG C'S POTATO SALAD...2