

BRUNCH

SIMPLE BREAKFAST 10.

two eggs any style, bacon or sausage, toasted baguette, cottage fries

HANGTOWN FRY 18.

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

BUTTERMILK PANCAKES 12.

whipped butter, local fruit, Vermont maple syrup

HUEVOS RANCHEROS 14.

poached eggs, stewed black beans, avocado, pico de gallo, basmati rice, warm tortilla

SMOKED SALMON SCRAMBLE 16.

toasted sourdough bread, soft scrambled eggs, house smoked salmon, avocado, fresh dill

MARYLAND CRAB BENEDICT 18.

pan fried lump crab cakes, roasted summer squash, poached egg, hollandaise, cottage fries

CORNFLAKE CRUSTED FRENCH TOAST 12.

whipped mascarpone, brown sugar banana jam

CLASSIC BENEDICT 14.

poached eggs, vine ripened tomato, roasted pit ham, hollandaise sauce, cottage fries

TO START

KETTLE COOKED POTATO CHIPS 7.

farmhouse cheddar fondue

DISH BREAD 7.

boursin pub cheese, mozzarella, garlic, herbs

SALT & PEPPER CALAMARI 12.

charred local peppers, citrus aioli

CRISPY FRIED GREEN BEANS 8.

wasabi ranch dipping sauce

PEEL 'N EAT SHRIMP COCKTAIL 10.

cocktail sauce, lemon

★ OMELETTE BAR \$12. ★

three egg omelette with your choice of two fillings, served with cottage fries and toasted baguette
Egg whites available upon request, Additional items \$2.

cheddar cheese	feta cheese	squash
tomatoes	mushrooms	peppers
ham	bacon	caramelized onion

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

GRILLED TURKEY CLUB 12.

sourdough toast, peppered bacon, lettuce, tomato, roasted garlic mayonnaise, fries

CHICKEN & WAFFLES 16.

malted waffle, buttermilk fried half 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, fries

SALMON BURGER 15.

8 oz. house ground salmon burger, cucumber, roasted garlic guacamole, fries

MAHI MAHI FISH TACO 17.

cabbage slaw, tomatillo jalapeno sauce, watermelon salsa, aioli, fries

★ MAKE IT A BOOZY BRUNCH ★

choice of one entree and two brunch cocktails for \$27.

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