

Sunday Brunch

11:00 AM - 2:00 PM

Soups

- Chesapeake Crab Soup

1113
- Citrus Crab Salad, Lemon Herb Breadcrumbs
- Kale and White Bean Soup

79
- Braised Kale, Roasted Root Vegetables, Oyster Mushrooms, Coconut Milk, Hot Chili Oil, Crispy Greens

Salads

- Mixed Berry Salad

GfV♥16
- Mixed Greens, Arugula, Watermelon Radish, Candied Walnuts, Crumbled Feta, Strawberries, Blueberries, Honey Balsamic Vinaigrette
- Grilled Caesar

12
- Grilled Romaine, Anchovies, Ciabatta Croutons, Parmesan, Roasted Garlic Dressing

Entrées

- Shrimp and Grits

Gf29
- Sautéed Shrimp, Creamy Smoked Bacon Seafood Ragu, Anson Mills Cheddar Grits, Green Onions
- Steak and Eggs

Gf31
- 8 oz Hand Carved Smoked Prime Rib, 2 Eggs Any Style, Farmer's Potato Blend, Smokehouse Butter

Bites, Bowls & Breads

- Spring Omelet

Gf15
- Asparagus, Bell Peppers, Red Onions, Oyster Mushrooms, Diced Ham, Havarti Cheese, Chives Served with Petite Seasonal Salad and Farmer's Potato Blend
- Bananas Foster Flapjacks

16
- Stack of Three Buttermilk Flapjacks, Caramelized Bananas, Candied Walnuts, Brown Sugar Rum Sauce, Whipped Cream

- Chesapeake Crab Benedict

20
- Citrus Crab Salad, Spinach, Buttermilk Biscuit, Sweet Corn Hollandaise, House Potatoes
- Biscuits and Gravy

16
- Toasted Buttermilk Biscuits, Warm Sausage Gravy, Breakfast Potatoes, Green Onions Add Two Eggs 5

- Smore's French Toast

16
- Four Thick Cut Slices Spiced French Toast, Chocolate Hazelnut Ganache, Toasted Marshmallow, Chocolate Drizzle, Graham Cracker Crumble
- Avocado Toast

17
- Honey Orange Ricotta, Sliced Avocado, Pickled Red Onions, Petite Greens, Everything Seasoning, Whole Grain Toast Served with Seasonal Fruit Salad Add Two Eggs 5

Sandwiches

- Served with Pickle and Choice of Fries, Farmer's Potato Blend or Fruit
- Rise and Shine Burger

20
- 7oz Angus Beef, Sunny Side Egg, Bacon, Lettuce, Tomato, Onion, Pickles, Garlic Aioli, Cheddar, Brioche Bun

- Fish-n-Chips Sammie

19
- Cornmeal Crusted Catfish, Cajun Remoulade, Lettuce, Tomato, Horseradish Pickles

- Chicken and Waffles

20
- Fried Chicken Thigh, Fried Egg, American Cheese, Tomato Aioli, Smoked Bourbon Maple Syrup on Belgian Waffle Get Your Chicken Tossed in Hot Sauce, Nashville Hot Seasoning or Plain

- Grilled Chicken Club

17
- Grilled Chicken Breast, Tomato, Bibb Lettuce, Applewood Smoked Bacon, Avocado Lime Aioli, Toasted Ciabatta Roll

- Portobello Toastie

16
- Marinated Grilled Portobello Mushrooms, Havarti Cheese, Roasted Tomatoes, Arugula, Roasted Garlic Aioli, Balsamic Reduction, Sourdough Bread

Desserts

- The Mason Dixon

11
- Layered New York Style Cheesecake and Southern Spiced Carrot Cake, Cream Cheese Icing, Candied Walnuts

Gf - Dish is Gluten Free, Df - Dish is Dairy Free, V - Dish is Vegetarian, ♥ - Dish is Heart Healthy
We are happy to accommodate any allergies you have. Most dishes can be prepared gluten free.
Please let your server know if you have any allergies.

Traditional Beverages

Juice

Orange | Apple | Cranberry | Grapefruit | Pineapple
Tomato | V-8
4 | 6

Milk

4 | 6

Iced Tea

Fresh Brewed Sweet | Unsweet
with Lemon
4

Hot Tea

Breakfast Tea | Chamomile | Earl Grey
Chai | Herbal Blends
4

Coffee

4

Soda

Coke | Diet Coke | Coke Zero
Mr. Pibb | Sprite | Hi-C Fruit Punch
4

Cold Pressed Fresh Juice

Rockin Beet

Beets, Carrots, Apple, Lemon, Ginger
8

Pure Greens

Zucchini, Celery, Cucumber, Spinach, Kale, Romaine, Apple, Lemon, Ginger
8

Golden Girl

Turmeric, Carrot, Pineapple, Lemon, Ginger
8

From The Bar

Handcrafted Cocktails

Blueberry Lemon Margarita

Tequila, Limoncello, House Made Blueberry Lemon Sours
15

Raspberry Peach Bellini

Rum, Raspberry & Peach Puree, Prosecco
13

Buzzed Ice Coffee

Bailey's, Kahlua, Cream, Coffee, Caramel
14

Pure Green Mary

Tito's Vodka, Cold Pressed Pure Greens Juice, Hot Sauce
18

Island Mimosa

Guava, Passion Fruit, Orange, with Hint of Pineapple, Cava
12

Beer

Craft Bottled Beer

Dear Old Mum | Old Stitch
Palace Pale Ale | St. George IPA
8

Domestic Bottled Beer

Bud| Bud Light | Michelob Ultra
Coors | Corona | Heineken
6 | 7

Wine

Champagne and Sparkling

Comte de Chamberi, Cava, Spain 9|40
Coppola Diamond Sparkling White, CA 10|45
Mienetto Prestige Brut Prosecco, Italy 11|48

House Wines

Chardonnay | Sauvignon Blanc | Pinot Grigio
Cabernet| Merlot | Pinot Noir
9/40
Full Bar Available