

Sunday Brunch

11:00 AM - 2:00 PM

Soups

Chesapeake Crab Soup 11 13
Citrus Crab Salad, Lemon Herb Breadcrumbs

Kale and White   7 9
Bean Soup
Braised Kale, Roasted Root Vegetables, Oyster Mushrooms, Coconut Milk, Hot Chili Oil, Crispy Greens


Salads

Mixed Berry Salad    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  29
Sautéed Shrimp, Creamy Smoked Bacon Seafood Ragù, Anson Mills Cheddar Grits, Green Onions

Steak and Eggs  31
8 oz Hand Carved Smoked Prime Rib, 2 Eggs Any Style, Farmer's Potato Blend, Smokehouse Butter


Bites, Bowls & Breads


Spring Omelet  15
Asparagus, Bell Peppers, Red Onions, Oyster Mushrooms, Diced Ham, Havarti Cheese, Chives
Served with Petite Seasonal Salad and Farmer's Potato Blend

Bananas Foster  16
Flapjacks
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



 - Dish is Gluten Free,  - Dish is Dairy Free,  - 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