

BRUNCH MENU

AVAILABLE SATURDAY & SUNDAY FROM 10AM - 130PM

PETITE SEAFOOD PLATTER | 49

MARYLAND BLUE CRAB, THREE RAPPAHANNOCK OYSTERS,
THREE POACHED JUMBO SHRIMP, LEMON,
SMOKED COCKTAIL SAUCE

BRUNCH COBB | 29

LOCAL ARTISAN GREENS, PECANWOOD SMOKED
BACON, AVOCADO, SOFT-BOILED CAGE-FREE EGG,
CROISSANT CROUTONS,
CULTURED BUTTERMILK DRESSING

FRIED CHICKEN SANDWICH | 26

OLD BAY AIOLI, COLESLAW,
BREAD & BUTTER PICKLES, TOASTED BRIOCHE BUN,
FRENCH FRIES

BRUNCH BURGER | 29

BRISKET & CHUCK PATTY, CHAPEL CHEDDAR,
SECRET SAUCE, CARAMELIZED ONION-BACON JAM,
FRIED CAGE-FREE EGG, TOASTED BRIOCHE BUN,
FRENCH FRIES

STEAK & EGGS | 39

6OZ HANGER STEAK, FINE HERB OMELET,
BROWN BUTTER HOLLANDAISE,
COTTAGE POTATOES

ELEVATE: MARYLAND BLUE CRAB 24

FRIED CHICKEN & WAFFLES | 29

CITRUS HOT HONEY, OLD BAY BUTTER,
SHREDDED SCALLIONS, PICKLED FRESNO PEPPERS

STUFFED FRENCH TOAST | 24

CARAMEL CREAM CHEESE STUFFING,
MASCERATED BERRIES, CHANTILLY CREAM

ESTUARY