

Champagne Sunday Brunch

EACH BRUNCH ENTREE
INCLUDES A MIMOSA OR
GLASS OF SPARKLING WINE

TIRAMISU WAFFLES

BELGIAN STYLE WAFFLES, WHIPPED
MASCARPONE, PISTACHIOS,
COFFEE SYRUP 18

FOLDED OMELETTE

FARM FRESH EGGS, LOCAL TOMATOES,
PANCETTA, SWISS CHEESE
HOME FRIES, AND BACON 20

SHRIMP & GRITS

JUMBO SHRIMP, MASCARPONE-
PARMESAN GRITS, BLISTERED CORN,
CREOLE GARLIC SAUCE 27

FRIED CHICKEN & WAFFLES

BELGIAN STYLE WAFFLES, TEMPURA
STYLE CRISPY CHICKEN, SALTED-MAPLE
BUTTER, CHILI SPICED MAPLE SYRUP 21

STEAK & EGGS

GRILLED AND SLICED NEW YORK STRIP
STEAK, HOLLANDAISE SAUCE, TWO
SUNNY SIDE UP EGGS & HOME FRIES 36

CHESAPEAKE EGGS BENEDICT

TOASTED CROISSANT, TOPPED WITH
POACHED EGGS, COLOSSAL LUMP CRAB
MEAT & OLD BAY HOLLANDAISE, HOME
FRIES, SALAD OF MIXED GREENS AND
SHERRY SHALLOT VINAIGRETTE 34

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BRUNCH COCKTAILS

HIBISCUS MIMOSA

SPANISH SPARKLING WINE DOUSED
WITH A EQUAL PARTS ORANGE JUICE
AND HIBISCUS BLOSSOM TEA. 10

PEACH ICE PICK

FRESHLY BREWED ICED TEA, TOPPED
WITH AROMATIC CRÈME DE PECHE,
VODKA AND A DASH OF SIMPLE SYRUP,
SERVED ON THE ROCKS. 11

FEATURED SANGRIA

OUR MIXOLOGISTS CHOICE OF WINES
BLENDED WITH BRANDY, TRIPLE SEC
AND MACERATED FRUITS AND HERBS,
SERVED ON THE ROCKS FOR A
REFRESHING LUNCHEON SIP. 11