



Brunch Menu

11:00am-2:30pm Every Sunday

Fresh Donut Holes

Cinnamon Sugar & Apple Butter - (1st Round Compliments of the Chef – Additional Orders are \$6.00 for 4)

Toasted Oats & Granola Parfait / 12

Local Honey, Blackberry, Strawberry, Blueberries, Greek Yogurt

Seafood Crepe Gratin / 14

Shrimp & Crab, Holy Trinity, Royal Glacage

'Pain Perdu' New Orleans Style / 13

French Toast

Pineapple & Rum Caramel, Toasted Pecans

Huevos Rancheros* / 19

Black Beans, Crisp Corn Tortilla, Over Medium Eggs, Avocado, XXX Sauce

Fried Chicken & Waffles / 21

Whipped Butter, Chili Pepper Maple Syrup

Jumbo Lump Crab Cake Sandwich / 28

Brioche Bun, Cabbage Slaw, Tartar Sauce

Cajun Omelette / 22

Crawfish, Shrimp, Crab, Onions, Pepper Jack Cheese

All Poached Eggs served with Brabant Potato Hash or Fresh Fruit

Eggs Bar Harbor* / 34

Two Poached Farm Eggs, Lobster, Hollandaise

Eggs Chesapeake* / 28

Two Poached Farm Eggs, Jumbo Lump Crab Cakes, Old Bay Hollandaise

Classic Benedict* / 22

Two Poached Farm Eggs, Canadian Bacon, English Muffin, Old Bay Hollandaise

Blue Crab Hash* / 23

Poached Farm Eggs, Smoked Bacon, Hollandaise

** These Are Raw or Undercooked Items. Consuming Meats, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness; Especially If You Have Certain Medical Conditions. Please Let Your Server Know About All Allergies or Food Restrictions.*

Brunch Cocktail Menu

Mimosa / 7

Prosecco and Orange Juice

Bellini / 7

Peach, Passionfruit, Mango, or Strawberry finished with Prosecco

Traditional Bloody Mary / 9

Vodka & House Bloody Mary Mix

Bermuda Rum Swizzle / 12

Silver Rum, Goslings Black Seal, Pineapple & Orange Juice

Big Daddy Mary / 18

Double Shot Vodka, House-Made Bloody Mary mix, Old Bay Rim, Garnished with Jumbo Shrimp Cocktail, Thick Sliced Bacon, with Traditional Accompaniments

St. Greyhound / 12

Vodka, St. Germain Liqueur, Mango Purée, and Grapefruit Juice

An Apple a Day / 13

Smirnoff Green Apple vodka, Dubonnet Blanc, Grapefruit Juice