

Starters

CHARCUTERIE BOARD D|P|GFO 22

genoa salame, prosciutto, manchego, marinated greek olives, herb focaccia, artisan crackers olive oil & balsamic vinegar

5 DEVILED EGGS P|GF 11

chives, brown sugar & peppercorn bacon

JUMBO SHRIMP COCKTAIL S 22

seven tail on shrimp, sriracha cocktail, lemon wedges

Oysters*

ON THE HALF SHELL - a la carte

Raspberry Point PEI, Canada 5

Thatch Island Barnstable, MA 5

Rappahannock Fredericksburg, VA 3

tabasco | sriracha cocktail | mignonette | horseradish
lemon wedges | saltines

BAKED RAPPAHANNOCK D 3/15

chipotle bacon | garlic butter & parm

Handhelds

served with classic fries, breakfast potatoes or side salad
substitute soup +5

BRUNCH BURGER D|P|GFO 21

8 oz chuck blend patty* (medium), sunny-side up egg*, pepper jack, brown sugar & peppercorn bacon, tomato, lettuce, onion, ale mustard aioli, toasted brioche bun

CRAB CAKE SANDWICH S|D 28

4 oz lump blue crab cake, house remoulade, lettuce, tomato, onion, toasted brioche bun

NEW ENGLAND LOBSTER ROLL S|D|GFO 33

5 oz chilled lobster, duke's mayo, house spice, chives, toasted NE roll

CHEF'S HANGOVER SANDWICH D|P|GFO 16

english muffin, cream cheese, pepper jelly, turkey sausage, crispy bacon, fried egg*, white american cheese

BREAKFAST BURRITO D|P 18

scrambled eggs*, cheddar cheese, breakfast potatoes, crispy bacon or turkey sausage, spicy salsa, **gravy +5**

TURKEY CLUB D|P|GFO 19

rosemary roasted turkey, harvarti, lemon dijon aioli, herb salt tomatoes, hand cut herb bacon, peasant bread

Three Egg Omeletes

served with classic fries, breakfast potatoes or side salad
substitute soup +5

GARDEN OMELETE D|V|GF 15

fresh spinach & tomatoes, sautéed mushrooms, peppers & onions, spicy salsa, microgreens

STEAK FAJITA OMELETE D|GF 17

marinated carne asada, cheddar cheese, sautéed peppers & onions, spicy salsa, sour cream

CREOLE SHRIMP OMELETE D|S|P|GF 22

cajun shrimp, andouille sausage, cheddar cheese, roasted tomato hollandaise sauce, chives

LOBSTER OMELETE D|S|GF 23

buttered lobster, tomatoes, cheddar cheese, topped with fresh parmesan and chives

BESPOKE OMELETE D|GF 12

tailor-made three-egg omelete

vegetable - peppers, onions, fresh spinach, mushrooms, tomatoes, jalapeños, spicy salsa **+1 ea**

cheese - cheddar, swiss, white american, goat cheese, feta, pepper jack, bleu cheese **+1.5 ea**

breakfast meat - crispy bacon, turkey sausage, country ham **+2.5 ea**

speciality - carne asada, avocado, andouille sausage **+3.5 ea**

seafood - buttered lobster, cajun shrimp **+6 ea**

Benedicts

served with classic fries, breakfast potatoes or side salad
substitute soup +5

TRADITIONAL D|P|GFO 18

country ham, house hollandaise, chives, toasted english muffin, two poached eggs*

CHESAPEAKE D|S 28

blue crab cakes, old bay hollandaise, chives, toasted english muffin, two poached eggs*

SHORT RIB D|GFO 28

six-hour braised short rib, house hollandaise, smoked paprika, chives, toasted english muffin, two poached eggs*

D Dairy | **N** Nuts | **S** Shellfish | **P** Pork
V Vegetarian | **V+** Vegan
GF Gluten Free | **GFO** Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.

House Favorites

SUNRISE BREAKFAST D|GFO 19

two eggs* your way, white cheddar grits, crispy bacon or turkey sausage, biscuit, whipped honey butter, Jula's jam

FRENCH TOAST BREAD PUDDING D|V 17

whipped maple butter, powdered sugar, maple syrup, berries
two eggs* your way +4 | crispy bacon or turkey sausage +4

BELGIAN WAFFLE D|V 18

whipped maple butter, powdered sugar, maple syrup, berries
two eggs* your way +4 | crispy bacon or turkey sausage +4

SHRIMP & GRITS D|S|GF 25

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens | double shrimp +9 | poached egg* +3

BISCUITS & GRAVY D|P 17

two biscuits smothered in sausage gravy, two eggs* your way

VEGAN BOWL V+|GF 18

tri-color quinoa, wilted spinach, avocado, shaved brussels sprouts, radish, tomato, caramelized cauliflower, chickpeas, aji amarillo sauce, sprouts, grilled pita

AVOCADO TOAST D|V|GFO 18

smashed avocado, poached egg*, goat cheese, everything spice, grilled peasant bread, sprouts

HARVEST SALAD D|GF|P 8/15

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

GARDEN TRUFFLE FLATBREAD V|D 18

brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

CROQUE MADAME D|P 19

country ham, dijon, gruyere cheese, creamy mornay sauce, brioche, two sunny side eggs*

STEAK FRITES 32

grilled hanger steak*, chimichurri, herb salted tomato, rosemary salted frites | two eggs* your way +4

Soup & Sides

LOBSTER BISQUE D|S 13 | SAUSAGE GRAVY D|P 5

HOUSEMADE BISCUITS D|V 10

two biscuits, Jula's jam, honey butter

BREAKFAST POTATOES V+|GF 10

cajun spiced redskin potatoes, onions, bell & poblano peppers

WHITE CHEDDAR GRITS D|GF 5

jim beam cream sauce s +3

MIXED BERRIES V|GF 7

raspberries, blueberries, blackberries

Chef's Three Course \$49

guest chooses one per course

First Course

THE ELVIS CRAFT COCKTAIL

dirty monkey peanut butter & banana flavored whiskey, three peaks maple syrup, orange bitters, bacon garnish

YOGURT PARFAIT V|D|GFO

vanilla yogurt, fresh berries, honey, granola

CAESAR SALAD D|GFO

romaine, fresh parmesan, house croutons, caesar dressing

BRULÉED GRAPEFRUIT V

caramelized sugar

Second Course

CHICKEN & WAFFLES D

crispy fried chicken, belgian waffle, dulce de leche drizzle, whipped maple butter

QUICHE LORRAINE D|P

bacon, swiss, onion, simply dressed frisée salad

SALMON & GRITS D|GF

cajun salmon*, white cheddar grits, fresno cream sauce, tasso ham, microgreens

LOBSTER BENEDICT D|S|GFO

buttered lobster, toasted english muffin, poached eggs*, house hollandaise, chives

Third Course

TIRAMISU ESPRESSO MARTINI

frangelico, vanilla vodka, khalua, marscapone, espresso, lady finger garnish, coco powder

MIMOSA

orange juice, ruffino prosecco

CHEF'S WHIM CHEESECAKE D|V

rotating selection

Please no substitutions or modifications.
Chef's three course is not available a la carte.

We offer a 2-hour table time.

20% auto-gratuity applied to parties of 5+

We limit split checks to three per table.

We are a cashless restaurant &
accept the following: