

3 COURSE BRUNCH MENU



PEACHES AND CREAM

MARINATED 78 ACRES FARM PEACHES, PEANUT GRANOLA, WHIPPED YOGURT

OR

DEVEILED EGGS

CREAMY & DREAMY



CRAB CAKE BENEDICT

TWO CRAB CAKES, POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE, & GREENS FROM THE GARDEN

OR

SHORT RIB HASH

TWO SUNNY SIDE UP EGGS, CRISPY POTATO HASH, HOUSE-MADE PICKLED PEPPERS, STEAK SAUCE, & GREENS FROM THE GARDEN

OR

BUTTERMILK FRIED CHICKEN

3-PIECE FRIED CHICKEN, HOT HONEY, GARDEN GREENS, & HOE CAKE

OR

ROAST PRIME RIB

*FINE HERB OMELET, SAUCE AU POIVRE, & GREENS FROM THE GARDEN
(\$20 SUPPLEMENT)*



FRENCH TOAST

POUND CAKE, STRAWBERRIES, & POWDERED SUGAR

OR

CINNAMON BUN

OR

BOSTON CREAM DONUT



3 COURSE BRUNCH \$35

BRUNCH BEVERAGES

MIMOSA CARAFES \$25

BLOODY MARY \$15

SPIKED COFFEE \$12

22% service charge added to all bills

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

WINE

SPARKLING

CASTEL D'AGE 'ANNE MARIE'

Cava | 2015 | ES

MONT MARCAL ROSADO

Rose Cava | 2017 | ES

PIERRE PAILLARD 'LES TERRES ROSES'

Rose Champagne | NV | FR

LAHERTE FRERES 'LES 7'

Champagne | NV | FR

WHITE

ERIC KENT

Sauvignon Blanc | 2018 | CA

ICONIC

Chardonnay | 2017 | CA

GARGIULO

Pinot Grigio | 2017 | CA

\$14/55

FOLK MACHINE 'PARTS & LABOR'

Carnignan, Grenache, Syrah | 2017 | CA

\$14/55

GUIMARO 'AMANDI'

Mencia | 2018 | ES

\$120

VAN DUZER WILLAMETTE VALLEY

Pinot Noir | 2017 | OR

\$190

DOMAINE JEAN ROYER

Chateauneuf Du Pape | 2017 | FR

VAN DUZER 'KALITA' VINEYARD

Pinot Noir | 2014 | OR

GARGIULO 'MONEY ROAD RANCH'

Cabernet | 2016 | CA

\$15/60

ROSÉ

\$18/70

LIMERICK LANE

Syrah, Mourvèdre, Grenache | 2018 | CA

\$80

CHATEAU PRADEAUX

Mourvèdre & Cinsault | 2019 | FR

\$14/55

\$14/55

\$17/65

\$95

\$110

\$150

\$58

\$14/55

BEER \$8

OLD ORIOLE PARK: BOHEMIAN LAGER

PEABODY HEIGHTS BREWERY | MD

EL GUAPO AGAVE IPA

O'CONNOR BREWING COMPANY | VA

DREAMWEAVER WHEAT

TROEGS | PA

COCKTAILS \$15

COCO-JITO

THRASHER'S RUM, COCO LOPEZ, MINT
FROM THE GARDEN (CONTAINS
COCONUT)

RAMP GIBSON

TINKERMANS GIN, DRY VERMOUTH, &
RAMP LIQUID

GARDEN HERBAL-TINI

TITOS VODKA, HOUSE-MADE LEMON
THYME SYRUP, & ELDERFLOWER

FASHIONABLY LATE

FILLABUSTER BOONDOGLER WHISKEY,
AMARO, CITRUS BITTERS

STRAWBERRY BOLIVIAN

SINGANI, HOUSE-MADE STRAWBERRY
SYRUP, & PINEAPPLE JUICE

CHERRY LIMEADE

GIN, GREEN CHARTREUSE, DON CICCIO
GERASUM, GRENADINE, & LIME

MEZCAL MO NO.3

SOMBRA MEZCAL, CRANBERRY SYRUP,
LIME, & DON CICCIO AMBROSIA

BELLINGHAM

EL HUMOSO TEQUILA, STONEFRUIT, AJI
PEPPER, & LEMON

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