

3 COURSE BRUNCH MENU



HEIRLOOM TOMATO SALAD

THE FARM AT SUNNYSIDE, KARMA FARM, & PATH VALLEY TOMATOES, WHIPPED RICOTTA, & CHIVE OIL

OR

DEILED EGGS

CREAMY & DREAMY



CRAB CAKE BENEDICT

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

OR

MAPLE GLAZED PORK BELLY

ANSON MILLS GRITS, FRIED EGG, & GREENS FROM THE GARDEN

OR

BUTTERMILK FRIED CHICKEN

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



PEACHES & CREAM

OR

CINNAMON BUN

OR

BOSTON CREAM DONUT



3 COURSE BRUNCH \$35

BRUNCH BEVERAGES

ORANGE MIMOSA CARAFES \$25

PEACH BELLINI CARAFE \$30

ST. MARY'S COUNTY BLOODY \$15

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 | 2019 | CA

ICONIC
Chardonnay | 2017 | CA

GARGIULO
Pinot Grigio | 2017 | CA

\$14/55

\$14/55

\$120

\$190

\$14/55

\$18/70

\$80

RED

FOLK MACHINE 'PARTS & LABOR'
Grenache, Syrah, Carnigan | 2017 | CA

MAGNUS
Sangiovese | 2015 | Bolivia

LIMERICK LANE 'RUSSIAN RIVER'
Zinfandel | 2017 | CA

G.D. VAJRA 'BRICCO DELLE VIOLE'
Barolo | 2014 | IT

GARGIULO 'MONEY ROAD RANCH'
Cabernet | 2016 | CA

ROSÉ

MATHIASSEN
Rose | 2019 | CA

CHATEAU PRADEAUX
Mourvèdre & Cinsault | 2019 | FR

BEER \$8

OLD ORIOLE PARK: BOHEMIAN LAGER
PEABODY HEIGHTS BREWERY | MD

DREAMWEAVER WHEAT
TROEGS | PA

BROOKLYN BROWN ALE
BROOKLYN BREWERY | NY

EL GUAPO AGAVE IPA
O'CONNOR BREWING COMPANY | VA

OYSTER STOUT
FLYING DOG | MD

ANCHOR STEAM
ANCHOR BREWING | CA

COCKTAILS \$18

MOCOCHINCHI MANHATTAN
SINGANI, APRICOT, CARAMEL & SWEET
VERMOUTH

RAMP GIBSON
TINKERMANS GIN, DRY VERMOUTH, & RAMP
LIQUID

FASHIONABLY LATE
FILLABUSTER BOONDOGLER WHISKEY, AMARO, CITRUS BITTERS

COCKTAILS \$15

MIDNIGHT PLUM
GIN, HOUSE-MADE PLUM PUREE, & ROSE

AMBROSIA
LUNAZUL EL HUMOSO, COCONUT,
ORGEAT, ORANGE, GRENADINE, &
NUTMEG

RUM CAKE
THRASHERS SPICED RUM, VANILLA SYRUP,
EGG WHITE, OJ, & PECAN BROWN SUGAR
RIM

WALDORF
CIVIC VODKA, HOUSE MADE APPLE
PRUNE SCHNAPPS, & GREEN CHARTREUSE

BOERENJONGENS #2
SOMBRA MEZCAL, CRANBERRY SYRUP,
LIME, & DON CICCIO AMBROSIA

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