

3 COURSE BRUNCH \$35

BRUNCH BEVERAGES

ORANGE MIMOSA CARAFES \$25

SEASONAL MIMOSA CARAFE \$30

ST. MARY'S COUNTY BLOODY \$15



SNACKS

SURRYANO IBÉRICO \$18/OZ

PICKLED VEGETABLES

ORCHARD POINT OYSTERS \$18/36

PICKLED WATERMELON MIGNONETTE

CAVIAR \$100

1 OZ. REGIIS OVA ROYAL CAVIAR, BRIOCHE, EGG, CRÈME FRAICHE, RED ONION, & CHIVE



FIRST COURSE

YOGURT & GRANOLA

BLACK ROCK ORCHARD PINK LADY APPLES, VA PEANUT GRANOLA, & WHIPPED YOGURT

OR

DEVILED EGGS

CREAMY & DREAMY

MAINS

BRUNCH BURGER

EDWARD'S BACON, FRIED EGG, CHEDDAR, KETCHUP, MUSTARD, ONION, B&B PICKLES, & HOUSEMADE BUN

OR

BUTTERMILK FRIED CHICKEN

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

OR

BRUNCH PIZZA

PORK BELLY, DER ALPEN CHEESE, CHARRED ONION, GARDEN GREENS, MORNAY, & FARM EGG

OR

STEAK & EGGS

30Z WOOD ROASTED 7 HILLS BAVETTE, TWO FRIED EGGS, HASH, & GREENS FROM THE GARDEN

DESSERT

DARK CHOCOLATE ESPRESSO CAKE

VANILLA SPONGE CAKE, ESPRESSO BUTTERCREAM, & DARK CHOCOLATE GANACHE

OR

APPLE CIDER DONUT

APPLE BUTTER, & CINNAMON SUGAR



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

VALDOBBIADENE

Prosecco | 2018 | IT

MONT MARCAL ROSADO

Rose Cava | 2017 | ES

PIERRE PAILLARD 'LES TERRES ROSES'

Rose Champagne | NV | FR

\$14/55

\$14/55

\$120

RED

VAN DUZER WILLAMETTE VALLEY

Pinot Noir | 2017 | OR

\$17/70

BREA CELLARS

Cabernet | 2017 | CA

\$18/75

CANTINA GIARDINO 'DROGONE'

Aglianico | 2016 | IT

\$110

DUMOL 'WESTER REACH'

Pinot Noir | 2016 | CA

\$145

WHITE

PIERRE-OLIVIER BONHOMME

TOURAINÉ

Sauvignon blanc | 2019 | FR

ICONIC

Chardonnay | 2017 | CA

GARGIULO

Pinot Grigio | 2017 | CA

\$17/65

\$18/70

\$80

ROSÉ

MATHIASSEN

Rose | 2019 | CA

\$15/60

CHATEAU PRADEAUX

Mourvèdre & Cinsault | 2019 | FR

\$58

BEER \$8

OLD ORIOLE PARK: BOHEMIAN LAGER

PEABODY HEIGHTS BREWERY | MD

EL GUAPO AGAVE IPA

O'CONNOR BREWING COMPANY | VA

DREAMWEAVER WHEAT

TROEGS | PA

OYSTER STOUT

FLYING DOG | MD

BROOKLYN BROWN ALE

BROOKLYN BREWERY | NY

ANCHOR STEAM

ANCHOR BREWING | CA

COCKTAILS \$18

MOCOCHINCHI MANHATTAN

SINGANI, APRICOT, CARAMEL & SWEET
VERMOUTH

RAMP GIBSON

GREEN HAT GIN, DRY VERMOUTH, & RAMP
LIQUID

FASHIONABLY LATE

FILIBUSTER BOONDOGLER WHISKEY, AMARO, CITRUS BITTERS

COCKTAILS \$15

MIDNIGHT APPLE

CIVIC, LAMBRUSCO, LOCAL APPLE PUREE,
& LEMON

AMBROSIA

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

MEZCAL-MO #2

SOMBRA MEZCAL, CRANBERRY SYRUP,
LIME, & COINTREAU

RUM CAKE

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

HOT COCKTAILS \$18

**contains nuts*

HE HAS NO FILTER*

COCONUT RUM, COCONUT & ALMOND
CREAM, & VIGILANTE COFFEE

DROP THE BEET

LUNAZUL EL HUMOSO, VALRHONA
CHOCOLATE, MOON VALLEY BEETS, PEPPER

SOUTH ORCHARD

GREEN HAT GIN, HOUSEMADE LOCAL
PEAR & HONEY PUREE, & GINGER

MULL IT OVER

FILIBUSTER RYE, LAMBRUSCO, FALL
SPICES, & PINEAPPLE

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