



# Brunch Menu

## SOUP

**CREAM OF CRAB** | *fresh Maryland lump crab, touch of sherry, hint of Old Bay* | 9 | 15

**MARYLAND CRAB** | *Natty Boh tomato broth, Maryland lump crab, mixed vegetables, Old Bay* | 8 | 14

## SALAD

**CAESAR SALAD** | *romaine, baby arugula, crumbled garlic crostini, fried capers, Pecorino Romano, house-made Caesar dressing* | 9 | 14

**CHOPPED SALAD** | *chopped seasonal greens, cucumbers, red peppers, tomato, asiago cheese, chopped egg, dried cranberry, smoked bacon, roasted sunflower seeds, chipotle ranch or balsamic vinaigrette* | 15

**PATALIE** | *field greens, grape tomato, shaved carrot, red onion, local radish, balsamic vinaigrette* | 8 | 13

**WATERMELON & FETA SALAD** | *Richardson Farm's compressed watermelon, sheeps milk feta, baby arugula, mint, shaved red onion, toasted pepitas, lavender herb vinaigrette* | 16

**ADD burrata** | 8 | **chicken** | 9 | **U-15 Gulf shrimp** | 12 | **Verlasso Salmon** | 14 | **prime filet tips** | 16 | **Ahi tuna** | 16 | **crab cake** | MP

## APPETIZER

**ARTISINAL CHEESE AND CHARCUTERIE BOARD** | 29 | 44

**BEEF CARPACCIO** | *juniper rubbed prime beef tenderloin, espresso black garlic crema, pickled shallots, crispy leeks, dressed micro arugula, sea salt, truffle oil, shaved Parmesan Reggiano, crusty bread* | 17

**CHAR GRILLED OYSTERS** | *local Chesapeake oysters, parsley, lemon, truffle herb compound butter, aged parmesan, crusty bread, charred lemon* | 16

**TUNA TOSTADA** | *cast iron seared sushi grade Ahi tuna, crispy corn tortilla, Richardson Farm's charred corn salsa, burnt avocado crema, salsa Verde, picked cilantro* | 17

**LONG STEM ARTICHOKE**s | *marinated and sous vide grilled artichokes, shaved Grana Padano, charred lemon, sweetie drops, 25 year aged balsamic of Modena, Maldon salt, baby arugula, EVOO* | 15

**CHEESESTEAK EGG ROLLS** | *shaved ribeye, caramelized onions, Cooper's American, chipotle ketchup* | 14

**MINI HAM AND CHEESE BISCUITS** | *house-made mini everything biscuits, imported Italian Levoni ham, gruyere, Chef's seasonal jam* | 11

**AVOCADO TOAST** | *truffled avocado mousse, confit tomato, shaved radish, crispy leeks, dressed greens, 4 The Girl's Farm sunny egg, aged balsamic, Old Bay* | 16 | *without egg* | 14

**CHICKEN AND WAFFLE POPCORN** | *crispy buttermilk chicken nuggets, maple pearl waffle bites, Old Bay popcorn, rosemary hot sauce, spicy maple butter drizzle* | 16

**YOGURT PARFAIT** | *traditional Greek yogurt, macerated berries, mint, house-made granola, candied walnut crumble, honeycomb* | 12

## SIDE

**HOUSE CUT FRIES** | 4 | **MAC AND CHEESE** | 7 | *add crab* | 16 | *add lobster* | 22 |

**SEASONAL VEGETABLE** | 4 | **BISCUITS & JAM** | 8 | **SEASONAL RISOTTO** | 8 |

**BIG BOY BAKED BEANS** | 7 | **BACON** | 5 | **SAUSAGE** | 6 | **HOME FRIES** | 4 |

**ZACK TRABBOLD: EXECUTIVE CHEF / OWNER** | **MIKE FUGGITI: CORPORATE EXECUTIVE CHEF** |

**MIKE EVERD: CORPORATE EXECUTIVE CHEF** | **NICOLE STANDISH: GENERAL MANAGER**

PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED | \$3.00 CHARGE FOR ALL SPLIT PLATES | CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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## SANDWICH

**BUTTERMILK CHICKEN SANDO** | \*AWARD WINNING SANDWICH FROM THE WORLD FOOD CHAMPIONSHIPS

*pickle brined chicken, herb and buttermilk marinade, double crusted and flash fried, tossed in sweet onion rosemary hot sauce, bacon jam, B&B pickles, black pepper slaw* | 16

**SHORT RIB GRILLED CHEESE** | *aged cheddar, Cooper's American, caramelized onion, millionaire bacon, fig jam* | 17

**BREAKFAST BURGER** | *Braveheart Farm's steak burger, Cooper's American, millionaire bacon, black garlic herb aioli, crispy onions, jalapenos, 4 The Girl's Farm sunny egg, dressed arugula, charred tomato, toasted brioche* | 16

**HOT ITALIAN** | *imported Italian Levoni ham, sopressata, pepperoni, salami, aged provolone, hot pepper spread, roasted garlic aioli, field greens, heirloom tomato, red onion, crusty bread* | 16

**TURKEY SANDO** | *brined and roasted turkey breast, Chef's seasonal chutney, roasted garlic aioli, dressed baby arugula, heirloom tomato, millionaire bacon, country white bread* | 15

**CRAB CAKE SANDWICH** | *colossal lump Maryland style crab cake, heirloom tomato, frisée, Local signature aioli, brioche bun* | MP

**BISCUIT SANDO** | *duo of house-baked everything biscuits, one bacon and one sausage, 4 The Girl's Farm fresh eggs, aged cheddar cheese, home fries* | 14

**LOX SANDO** | *house-cured pastrami Verlasso salmon, goat cheese croquette, heirloom tomato, capers, red onion, chopped egg, everything toasted white bread, dill crema* | 15

**SHRIMP SALAD WRAP** | *Natty Boh and Old Bay poached Gulf shrimp, celery, onion, capers, lemon zest, baby arugula, heirloom tomato, tortilla* | 18

## ENTREE

**FRITTATA** | *andouille, heirloom tomato, baby spinach, roasted red peppers, five cheese blend, dressed greens, home fries* | 14

**LOCAL PLATTER** | *4 The Girl's Farm eggs your way, home fries, bacon, sausage, country white toast* | 17

**CLASSIC BENEDICT** | *English muffin, ham, poached egg, hollandaise sauce, fresh herbs, home fries* | 15 | *add crab cake* | 24

**VERLASSO SALMON** | *char-grilled Verlasso salmon, sous vide and grilled artichokes, black lentils, confit tomato, baby spinach, Cippolini onion, Meyer lemon emulsion, olive tapenade* | 39

**SHRIMP AND GRITS** | *BBQ blackened U-15 Gulf shrimp, five cheese blend, local Lancaster farm grits, smoked cherry wood lardons, Sagamore chipotle drizzle, Alabama white sauce, spicy aromatic shrimp oil* | 26

**DAYBOAT SCALLOPS** | *porcini encrusted U-10 Dayboat scallops, roasted wild mushroom risotto, Meyer lemon emulsion, tomato vinaigrette, Richardson's Farm charred corn, roasted shishito pepper* | 44

**LEMON RICOTTA PANCAKES** | *whipped local ricotta, charred lemon zest, Chantilly cream, fresh seasonal berries, mint* | 15

**MEDITERRANEAN LENTIL BOWL** | *black lentils, confit tomato, artichoke, baby spinach, mixed olives, red onion, feta, 4 The Girl's Farm poached egg, herb olive oil, aged balsamic, crispy leeks* | 16

**LOCAL GRIDDLES** | *two over easy eggs, thick cut candied bacon, aged cheddar, maple pearl mini griddle cakes, blood orange reduction, maple caramel drizzle* | 16

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