

*"Knowledge Is Knowing A Tomato Is A Fruit.  
Wisdom Is Not Putting It In A Fruit Salad."*

*— Miles Kington*

### Breakfast Specialties

#### **Funky Monkey Bread**

Pull-apart sticky buns topped with cinnamon icing, caramel, chocolate flakes, pecans and dusted with powdered sugar . . . *Perfect for sharing!* 12.9

#### **Fresh Salmon Hash\***

Fresh salmon simply seasoned and grilled over hickory. Served over hash browns with vine ripened grilled tomatoes, poached eggs and hollandaise. 14.5

#### **Coconut Cream Stuffed French Toast**

Our house-made French toast stuffed with coconut crème cheese and flaked coconut. Served with pure Vermont maple syrup and home fries. 12.9

#### **Sonoma Vegetable Hash**

Seasonal vegetables served over hash browns, topped with poached eggs, house-made pesto, pine nuts and goat cheese. 13.3

#### **Louisiana Shrimp & Grits**

Jumbo shrimp and Andouille sausage with onions, finished in a Creole Meunière reduction. Served over shrimp infused grits. 19.9

#### **Steak & Eggs\***

Two petite filet mignon medallions topped with classic Béarnaise sauce, three farm fresh eggs, home fries and an English muffin. 16.2

#### **Home-Style Breakfast**

Three farm fresh eggs, home fries, English muffin and your choice of applewood smoked bacon, Nick's Italian sausage or turkey sausage. 11.3  
*Add Brioche French Toast . . . 1.50*

#### **Brioche French Toast**

Grilled house-made brioche bread dipped in vanilla-honey batter, topped with sweet butter and dusted powdered sugar. Served with your choice of applewood smoked bacon, Nick's Italian sausage or turkey sausage and pure Vermont maple syrup. *While it lasts . . .* 10.9

### Breakfast in Bread

#### **Aporkalypse**

Carolina pulled pork, smoked ham, a fried egg, Swiss cheese, our famous house-made mustard, pickles and bacon jam. All on ciabatta bread and dusted with Cajun spices. Served with home fries. 13.3

#### **"The Fancy"**

Two fried eggs, wilted spinach with garlic, grilled Portobello mushroom, smoked ham, melted Swiss and strawberry jam. All served up on ciabatta bread with home fries. 12.4

#### **French Toast Slammer**

Our thick cut French toast stuffed with honey cured ham, smoked turkey, applewood smoked bacon, Swiss and cheddar cheese. Served with pure Vermont maple syrup and home fries. 13.3

#### **Sunrise Burger\***

Our house ground burger topped with a fried egg, grilled onions, lettuce, pickles, bacon jam, cheddar cheese, and a maple-mustard aioli. Served with French fries. 13.5

### Spirited Beverages

**World's Best Bloody Mary "Mild" or "Spicy"** 5

**Ruby Red Grapefruit Crush** 4

**Orange Crush** 4

**Brunch Champagne** 3 glass / 12 bottle

**Bellini Martini** 3

**Mimosa** 3

#### **Breakfast Shot**

Butterscotch Schnapps, Jameson Whiskey, a shot of OJ and a strip of bacon. Close your eyes and it tastes like a "short stack" with maple syrup. 5

\* Consuming raw and undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

• Alcohol service is not allowed in Frederick County until 11:00am.

• Please notify us of any food allergies, as all ingredients are not listed on the menu.

• Our servers work as a team to guarantee the best service around. A gratuity of 18% is customary.

• We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call you a cab.

## Three Egg Omelets

Three farm fresh eggs served with a toasted English muffin and home fries.

May substitute egg whites at no additional charge.

### Edgy Veggie

Sweet potatoes, avocado, spinach, carrots, mushrooms and goat cheese. Topped with house-made salsa. 12.6

### Bourbon Street

Blackened shrimp, Andouille sausage, tomatoes, green peppers and cheddar cheese. Dusted with Cajun spices and topped with a spicy Creole sauce. 13.9

### Wye Island Crab

Fresh asparagus, lump crab and Swiss cheese. Covered with hollandaise and dusted with Old Bay. 14.7

### Create Your Own

Make it your own with three ingredients of your choice. 11.9

#### Cheese

Cheddar, Swiss, Monterey Jack, Goat, Romano

#### Meats

Applewood bacon, Andouille Sausage, Prosciutto, Turkey Sausage

#### Vegetables

Green Pepper, Carrots, Spinach, Onion, Mushroom, Tomato, Sweet Potato, Asparagus, Avocado

#### Additional ingredient (each) 1

**Add Lump Crab** 2.9

**Add Shrimp** 1.9

## Eggs Benedict

Two poached farm fresh eggs served with hollandaise sauce and home fries.

### Classic

Canadian bacon on an English muffin. 11.9

### BBB (No Bread Bella Benedict)

Spinach & Swiss cheese on grilled Portobello mushrooms. 12.6

### Chesapeake

Jumbo lump crab cakes & garlic spinach on an English muffin. 16.5

### Blackstone

Applewood smoked bacon & grilled tomato on an English muffin. 12.6

### "New Awlins" Fried Oysters

Creole spiced encrusted fried oysters on an English muffin. 14.5

## Just for Kids

### For Kids 10 & Under

#### Cheesy Scrambled Eggs

Served with French fries and bacon.

#### Kid's French Toast

Served with bacon.

#### Cheese & Bacon Omelet

Served with French fries.

**5.50 per Meal**

**Includes Kids Drink**

## Sides

#### Fresh Seasonal Berries with Mascarpone Crème

Sprinkled with crushed pecans and graham crackers 4

**Sweet Potato Casserole** 4  
"to die for" (contains pecans)

**Applewood Smoked Bacon** 3.9

**Nick's Italian Sausage** 3.9

**Home Fries** 3.5

**Seasonal Fruit** 3.7

**Fire Roasted Asparagus** 3.5

**Turkey Sausage** 3.5

**Artisan Wheat Toast** 1.9

**English Muffin** 1.9

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