

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

Blackened Salmon, Eggs & Grits *

Blackened salmon, two eggs over-easy, tomato confit, served over spicy grits topped with Tillamook aged cheddar and bacon. 19.⁹

Coconut Cream Stuffed French Toast

Our house-made French toast stuffed with coconut creme cheese and flaked coconut. Served with pure Vermont maple syrup and home fries. 13.⁹

El Torero Breakfast

Three farm fresh eggs, hash brown potatoes, spicy chorizo sausage, sautéed onions and peppers, stewed black beans, Pico de Gallo, smothered in a heavy blanket of salsa Verde and salsa Rojo and covered with melted jack and cheddar cheeses 16

Louisiana Shrimp & Grits

Jumbo shrimp, Andouille sausage, two over-easy eggs, tomato confit, and onion, finished in a Creole Meuniere reduction, served over shrimp-infused grits topped with Tillamook aged cheddar and bacon. 18

Breakfast in Bread

Huevous Rancheros

Spicy chorizo sausage, scrambled eggs, smashed avocados, stewed black beans, Pico de Gallo, wrapped in soft flour tortilla and smothered in a heavy blanket of salsa Verde and salsa Rojo and covered with melted jack and cheddar cheeses 16

Sunrise Burger*

Our house ground burger topped with a fried egg, Tillamook aged cheddar, applewood bacon, smashed avocado, sriracha aioli. Served with French fries. 16.⁵

Avocado & Egg Sandwich

Avocado Breakfast Sandwich – Two eggs, Tillamook aged cheddar, smashed avocado, arugula, and spicy Sriracha aioli on a toasted brioche roll with hash browns. 14

Steak & Eggs*

Madrone's Prime cut sirloin, three farm fresh eggs, home fries and griddle toast. 19.⁹

Home-Style Breakfast

Three farm fresh eggs, home fries, English muffin and your choice of applewood bacon, sausage or turkey sausage. 12.⁵

Add Brioche French Toast... 3

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 breakfast sausage or turkey sausage and pure Vermont maple syrup. While it lasts ... 13.⁹

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. 15

Bacon & Egg Sandwich

Applewood Breakfast Sandwich – Two eggs, crispy applewood bacon, tomato, Tillamook aged cheddar, spicy Sriracha aioli, and arugula on a toasted brioche roll with hash browns. 14

Spirited Beverages

World's Best Bloody Mary "Mild" or "Spicy" 6

Deep Eddy Ruby Red Grapefruit Crush 6

Freshly Squeezed Orange Crush 6

Freshly Made Sangria 7

Red or white wine, fresh fruit, brandy, & sweetener

Breakfast Shot 6

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.

Brunch Champagne 3 glass/12 bottle

Mimosa 4 glass/14 carafe

Strawberry-Orange Mimosa 4 glass/14 carafe

Bellini Martini 4 glass/14 carafe

Peach nectar & Champagne

Carafe = 4/5 drinks

Blueberry Pancakes Shot 6

Blueberry creme liquor, vanilla vodka, butterscotch schnapps, a shot of OJ and a strip of bacon. Close your eyes and it tastes like a "blueberry pancakes" with maple syrup.

- 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.

Edgy Veggie Omelet

Asparagus, spinach, tomato confit, mushrooms and goat cheese. Topped with avocado slices & house-made Pico De Gallo. 14

The Big Easy Shrimp Omelet

Blackened shrimp, Andouille sausage, tomatoes, green peppers and cheddar cheese. Topped with a spicy Creole sauce. 15

Wye Island Crab Omelet

Fresh asparagus, lump crab and Swiss cheese. Covered with hollandaise and dusted with Old Bay. 18

Create Your Own

Make it your own with three ingredients of your choice. 13`

Meats

Applewood Bacon, Andouille Sausage, Chorizo Sausage, Country Ham & Turkey

Cheese

Cheddar, Swiss, Jack, Goat, Romano

Vegetables

Green Pepper, Carrots, Spinach, Onion, Mushrooms, Tomato Confit, Asparagus, Red Peppers

Additional Ingredients (each) 1

Add Lump Crab 3

Add Shrimp 2

Eggs Benedict

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

Bacon Eggs & Cheese Benedict

Thick applewood bacon, egg, cheddar cheese and hollandaise on an English muffin . 15

Chesapeake Eggs Benedict

Jumbo lump crab cakes, asparagus and hollandaise on an English muffin. 21

Just for Kids

For Kids 10 & Under - inc. kids drink 6

Cheesy Scrambled Eggs

Served with French fries and bacon.

Kid's French Toast

Served with bacon.

Cheese and Bacon Omelet

Served with french fries.

Sides

Fresh Seasonal Berries with Mascarpone Creme 7

Sprinkled with crushed pecans and graham cracker crumbs

Applewood Smoked Bacon 4

Maple or Turkey Sausage 3

Spicy Grits w/cheddar and bacon 4

Sweet Potato Casserole 4

Fire Roasted Asparagus 3.⁵

Honey Grain Wheat Toast 2

English Muffin 2

Hash Brown Potatoes 2.⁵

Side Eggs – 2 eggs 4

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

• Out of consideration for other guests who are waiting, we may ask for your table if a significant amount of time has passed. We typically never make this request short of 90 minutes after you are seated.