

## 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.<sup>9</sup>

### **Blackened Salmon, Eggs & Grits \***

Blackened salmon, two eggs over-easy, tomato confit, served over spicy grits topped with Tillamook aged cheddar and bacon. 21

### **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.<sup>9</sup>

### **El Torero Breakfast**

Two farm fresh eggs, hash brown potatoes, spicy chorizo sausage, sautéed onions and peppers, stewed black beans, Pico de Gallo, homemade salsa Verde and salsa Rojo, covered with melted jack and cheddar cheeses. Side of corn chips 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. 19

## 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 17.<sup>5</sup>

### **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.<sup>5</sup>

### **Avocado & Egg Sandwich**

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

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

Madrone's Prime cut sirloin, three farm fresh eggs, home fries and griddle toast. 19.<sup>9</sup>

### **Home-Style Breakfast**

Three farm fresh eggs, home fries, English muffin and your choice of applewood bacon, sausage or turkey sausage. 12.<sup>9</sup>

Add Brioche French Toast... 3.<sup>5</sup>

### **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.<sup>9</sup>

### **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 fresh fruit. 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 food-borne 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. 19.<sup>9</sup>

## Just for Kids

**For Kids 10 & Under - inc. Kids drink 7**

### **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.<sup>5</sup>  
Honey Grain Wheat Toast 2  
English Muffin 2  
Hash Brown Potatoes 2.<sup>5</sup>  
Side Eggs – 2 eggs 4

- Consuming raw and undercooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.
- 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.