Breakfast Specialties

Funky Monkey Bread

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

Blackened Salmon, Eggs & Grits *

Blackened salmon, two eggs over easy and tomato confit, served over spicy grits topped with aged cheddar cheese and bacon • 21.9

Coconut Cream Stuffed French Toast

Our house-made French toast, stuffed with coconut créme cheese and flaked coconut, served with pure Vermont maple syrup and home fries • 13.⁹

El Torero Breakfast

Three farm-fresh eggs, spicy chorizo sausage, black beans, jasmine rice, homemade salsa Verde and salsa Rojo, covered with melted jack and cheddar cheeses. Served with a side of chips • 16

Goat Cheese Brûlée Dip

Goat cheese, sun-dried tomato purée, roasted garlic, caramelized sugar crust, served with grilled Naan flatbread with a balsamic glaze • 14

Steak & Eggs*

Madrones' Prime Cut sirloin, three farm-fresh eggs, home fries and griddle toast • 21.9

Home-Style Breakfast

Three farm fresh eggs, home fries, English muffin and your choice of applewood bacon or sausage. • 13.⁹ 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, breakfast sausage or turkey sausage and pure Vermont maple syrup • 13.9

Eggs over Jumbo Shrimp & Cheesy Grits

Jumbo shrimp, Andouille sausage, two over-easy eggs, tomato confit, and onion, finished in a Creole Meunière reduction, served over shrimp-infused grits topped with aged cheddar and bacon • 20

Breakfast in Bread

Huevos 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 • 18

Our house-ground burger topped with a fried egg, cheddar cheese, avocado, applewood bacon and

Sriracha aioli. Served with French fries • 20

Sunrise Burger*

Bacon Jam & Egg Burger*

Our house-ground burger topped with a fried egg, bacon jam, Havarti cheese, caramelized onions and truffle aioli • 20

syrup and home fries • 16

Avocado, Bacon & Egg Sandwich

Avocado Breakfast Sandwich – Two eggs, aged cheddar cheese, applewood bacon, smashed avocado, arugula, and spicy Sriracha aioli on a toasted brioche roll with fresh fruit • 15

Spirited Beverages

World's Best Bloody Mary - "Mild" or "Spicy" 8 Deep Eddy Ruby Red Grapefruit Crush 9 Freshly Squeezed Orange Crush 9

Freshly Made Sangria 9

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 5 glass/15 bottle Mimosa 5 glass/15 carafe Strawberry-Orange Mimosa 5 glass/15 carafe

Bellini Martini 5 glass/15 carafe Peach nectar & Champagne

Carafe 4/5 drinks

Blueberry Pancakes Shot 6

Blueberry creme liqueur, 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.

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

• 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.

French Toast Slammer Our thick-cut French toast stuffed with honey-cured ham, smoked turkey, applewood bacon, Swiss and cheddar cheese. Served with pure Vermont maple

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 • 15

The Big Easy Shrimp Omelet

Blackened shrimp, Andouille sausage, tomatoes, green peppers and Havarti cheese • 16

Wye Island Crab Omelet

Fresh asparagus, lump crab, and Swiss cheese. Covered with hollandaise and dusted with Old Bay • 19

Create Your Own

Make it your own with three ingredients of your choice • 15

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 4 Add Shrimp 3

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 • 16

Chesapeake Eggs Benedict

Jumbo lump crab cakes, asparagus and hollandaise on an English muffin • 23

Just for Kids

For Kids 10 & Under. Includes kids' drink • 8

Cheesy Scrambled Eggs

Served with French fries and bacon.

Kids' French Toast Served with bacon.

Cheese and Bacon Omelet Served with French fries.

> **Cheeseburger** Served with French fries.

Sides

Fresh Seasonal Berries & Mascarpone Crème 7 Sprinkled with crushed pecans and graham cracker crumbs

Applewood Smoked Bacon • 4

Maple or Turkey Sausage • 4

Spicy Grits w/Cheddar and Bacon • 6

- Sweet Potato Casserole 5
- Fire-Roasted Asparagus 4
- Honey-Grain Wheat or White Toast 3
 - English Muffin 3
 - Home-Fried Potatoes 3
 - Side of 2 Eggs 4

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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 2 hours after you are seated.
Our servers work as a team to guarantee the best service. A gratuity of 18% are added to groups of six or more.