

THIS MENU IS A SAMPLE ONLY

DAILY FEATURES WILL REFLECT THE FRESHEST COMPONENTS. FARM LOCAL AND OUR CHEF'S SEASONAL INSPIRATION



TO START

Soup Of The Day 7

Field Green Salad 7
BANYULS VINAIGRETTE

Classic Caesar 8
MARINATED WHITE ANCHOVY. PARMESAN CRISP

House Smoked Salmon 10
CHIVE-CAPER GREMOLATA. CREME FRAICHE. CROSTINI

Buttermilk Fried Calamari 9
SPICY SALSA VERDE

Steamed Mussels 10
GARLIC. CILANTRO. LEMON. WHITE WINE. CHILI FLAKE. FETA

SIDES

GRITS & CHEESE 3
HOUSE SMOKED CHORIZO SAUSAGE 3
SMOKED SALMON 4
PASTRAMI SMOKED BACON 3
SCRAMBLED EGGS 3

MAIN PLATES

Challah French Toast 10
KUMQUAT-CRANBERRY JAM CREAM CHEESE STUFFED.
PATH VALLEY MAPLE SYRUP

House Smoked Bacon, Leek & Sottocenere Omelet 11
HOME FRIES

Scrambled Eggs 12
CHERRY GLEN GOAT CHEESE. CHIVES. HOME FRIES

Avocado Eggs Benedict 12
ENGLISH MUFFIN. CHIPOTLE HOLLANDAISE. HOME FRIES

House Made Corned Beef-Potato Hash & Poached Eggs 12
HOLLANDAISE

Pecan-Buttermilk Pancakes 10
PATH VALLEY MAPLE SYRUP

House Smoked Salmon & Potato Hash 12
POACHED EGGS. HOLLANDAISE. ONION. CAPERS. DILL

Shrimp & Grits 14
POACHED EGGS. HOLLANDAISE. FONTINA CHEESE. GREEN ONION

"Steak & Eggs" 15
TOP SIRLOIN STEAK. POACHED EGGS. HOLLANDAISE.
FRISÉE SALAD. SMOKED BACON VINAIGRETTE

Chesapeake Bay Crab Cake Eggs Benedict 17
FRENCH FRIES. FIELD GREENS. POACHED EGGS. OLD BAY HOLLANDAISE

Grilled Marinated Salmon Nicoise Salad 14
FRISÉE. HARD-BOILED EGGS. POTATO. OLIVES. TOMATOES.
LEMON-ARTICHOKE VINAIGRETTE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE GUESTS.