

SUNDAY BRUNCH SHAREABLES

TASSO HUSHPUPPIES fire roasted corn & cajun tasso ham, apple butter, hot honey drizzle 10

SMOKED FISH BOARD salmon lox, hot smoked peppered salmon, whitefish dip, lavash, everything bagel pieces, capers, pickled red onions, garlic herb cream cheese 22

GF **CRAB AVOCADO STACK** smashed avocado, pineapple salsa, chilled lump crab, jalapeno cilantro aioli, old bay kettle chips 25

GF **VG** **TRUFFLE CHIPS** sea salt, truffle oil, dill, tzatziki dip 9

GF **WOOD FIRED WINGS** choice of dry rub, chesapeake hot honey, korean bbq, buffalo 15

FRIED GREEN TOMATOES pork belly & caramelized onion jam, horseradish dijon aioli 12

Fresh baked!

STICKY BUN cream cheese icing 7

BLUEBERRY MUFFIN blueberry butter 5

GREENS

APPLE FIELDS Bens Creek greens, baby kale, honeycrisp apples, raisins, maple balsamic vinaigrette, candied walnuts, shallots, white cheddar 14

GF **VG** **BACK BACK TO CALI** crisp romaine, avocado, pineapple salsa, sweet corn relish, cojita, cali ranch 15

GF **VG** **BEETS BY J** roasted red & golden beets, orange supremes, whipped hot honey chèvre, bens creek arugula, pistachio crumb, aged sherry vinaigrette 15

GF **BUTTER CRISP** butter lettuce, crispy prosciutto, pickled red onions, tomatoes, bay blue crumbles, creamy blue cheese, shaved yolk 14

SHAVED BRUSSELS "CAESAR" shaved brussels sprouts, creamy caesar dressing, garlic breadcrumb, grana padano, pork belly lardons, cured yolk 13

ADD A PROTEIN: grilled chicken 9, grilled steak 14, sauteed shrimp 12, Atlantic Salmon 14, Nantucket Scallops 24, Jumbo Lump Crab Cake 20

WOOD FIRED PIZZA

12" Neapolitan style pies with perfectly charred edges, sub GF thin crust +3

VG **PLAIN JANE** red sauce, east coast mozz 14

VG **MARGHERITA EXTRA** red sauce, fior di latte, heirloom tomato confit, basil oil, sea salt 15

GANNON red sauce, fior di latte, ezzo pepperoni, pickled poblanos, mikes hot honey, grated parmesan 17

THATS FIRE béchamel, buffalo, roasted chicken, red onion, cilantro, mikes hot honey 17

SALUMI red sauce, east coast mozz, smoked pork belly, soppressata, ezzo pepperoni, grated parmesan 19

VG **WHITE HOUSE** béchamel, ricotta, east coast mozz, arugula, scallion pesto 15

MARYLAND CRAB béchamel, east coast mozz, jumbo lump crab, charred corn relish, old bay 22

VG **MUSHROOM** béchamel, smoked provolone, east coast mozz, confit wild mushrooms, caramelized onions, herbs 18

BREAKFAST bechamel, tasso, caramelized onion, home fries, sunny egg, scallion, hollandaise 17

MAINS

FRENCH TOAST thick cut brioche, warm berry compote, vanilla bean creme anglaise 14

CHICKEN & WAFFLES Fried quarter chicken, buttermilk belgian waffle, brandied apples, pure maple syrup 19

CAJUN BISCUITS & GRAVY buttermilk biscuit, blackened gulf shrimp, tasso ham gravy, hot honey, parmesan 19

GF **CRAB HASH BOWL** jumbo lump crab, crispy home fries, tomato, shaved brussels, two sunny eggs, old bay, hollandaise 26

GF **VG** **FARM OMELETTE** farm eggs, mozzarella, mushroom, confit tomato, spinach, home fries 16

GF **STEAK + EGGS** grilled teres major, home fries, two sunny eggs, pickled field peppers, charred scallion pesto 20

BRUNCH BURGER Sassafras farms angus beef, bacon & caramelized onion jam, smoked provolone, horseradish dijon aioli, sunny egg 18

SIDES

PROTEIN: Choice of smoked pork belly, tasso ham 6

BREAD: Choice of everything bagel, hot honey cheddar bagel, buttermilk biscuit, brioche 4

EGGS: two cage free eggs served your way 5

FRUIT: assorted fresh fruit 5



COCKTAILS

Bottomless mimosas & bloody mary's \$20

🔥 **SUBLIME GIMLET** Wheatley craft vodka, fresh lime, house elderflower foam, lime zest 11

FALL VIBES Crown Royal Apple, E&J brandy, brown sugar & cinnamon simple syrup, Downeast Original Blend Cider 12

AUTUMN THYME MARGARITA Libelula tequila, triple sec, cranberry & orange syrup, fresh thyme 12

DRESS TO EMPRESS Empress 1908 gin, St. Germaine elderflower liqueur, lemon, cucumber, Fever Tree tonic 18

BLOOD ORANGE COSMO Rocktown mandarin orange vodka, craft triple sec, lime, fresh blood orange juice 12

NIGHT CAP pulled espresso, wheatleys, mr black coffee liqueur, frothed cream, turbinado sugar rim, espresso beans 12

Barrel Aged Program, aged in house four weeks in charred white oak barrels

TOM FORD Sazerac rye, Carpano Antica, orange bitters, luxardo cherries, aged in charred white oak barrels 15

SMOKED MAPLE OLD FASHIONED Buffalo trace, maple turbinado syrup, fee brothers bitters, smoked glass 18

BEER

scan the QR for most up to date beer list



WINE

SPARKLING

	5oz	8oz	btl
GARDEN SPRITZ Domaine Chandon - Napa, CA (187ml bottle)	-	-	16
PROSECCO Jeio - Italy	8.5	-	42
PROSECCO ROSÉ Cielo - Montorso Vicentino, Italy	7.5	-	34

WHITE

🔥 BIANCO A perfectly crisp, lightweight Italian white wine	7	10.5	30
🔥 ROSÉ A crisp, tart cherry, and herbaceous all create an ideal Tuscan rosé	7	10.5	30
MOSCATO Ayana (Beautiful Flowers) - SouthEastern Australia	7	10.5	30
🔥 PINOT GRIGIO Lagaria - Italy	7.5	11.5	34
🔥 SAUVIGNON BLANC Matua - New Zealand	8	12.5	36
RIESLING Kung Fu Girl - Washington State	7	10.5	30
🔥 CHARDONNAY Harken - California	7.5	11.5	34
CHARDONNAY Golden - Monterey, California	9.5	15	45

RED

🔥 ROSSO Perfect balance of crisp tart cherry and wonderful herb notes	7	10.5	30
🔥 PINOT NOIR Folly Of The Beast - California Coast, CA	9.5	15	45
PINOT NOIR Willamette Valley, Oregon	10.5	16.5	49
MERLOT Kiona Vineyards - Estate Grown - Red Mountain AVA	-	-	50
TOSCANA Monte Antico Rosso - Tuscany, Italy	8	12.5	36
🔥 ZINFANDEL Reggio - Lodi, CA	8	12.5	36
MALBEC Saurus - Argentina	11	17	50
🔥 CABERNET SAUVIGNON Hayes Valley - Central Coast, CA	8	12.5	36
CABERNET SAUVIGNON Educated Guess - North Coast, CA	11	17	50
CABERNET SAUVIGNON RouteStock - Napa Valley, CA	-	-	70

