



AUTUMN BRUNCH

✓ G **Seasonal Berries** 10

✓ G **Sliced Seasonal Fruit Plate** 12

✓ **Miniature Parfait Bar for One** 10
Natural Yogurt, Hand Rolled Granola
Seasonal Berries

Smoked Salmon with a Toasted Bagel 18
Wild Smoked Salmon with Traditional Accompaniments

✓ **Thick Sliced Brioche French Toast** 15
Soft Cream, Maple Syrup

✓ **Griddled Buttermilk Pancakes** 15
Choice of Chocolate Chips, Blueberries
Sweet Roasted Corn, Bacon or Banana
with Mascarpone Cheese, Genuine Vermont Maple Syrup and Butter

✓ **Crisp Malted Waffle with Fresh Seasonal Berries** 15
Genuine Vermont Maple Syrup, Soft Cinnamon Chantilly

G **The Atlantic** 17

Two Farm Fresh Eggs Any Style with Cast Iron Seared
Home Fries

Choice of (one) Ham, Apple Smoked Bacon, Breakfast
Sausage, or Chicken Sausage

White, Whole Wheat or Multigrain Toast with Butter,
Preserves, and Honey

Freshly Squeezed Florida Orange or Grapefruit Juice and
Coffee, Decaffeinated Coffee or Tea

Benedict Bar

Gently Poached Eggs, Griddled English Muffin
Cast Iron Seared Home Fries and Hollandaise Sauce

Grilled Canadian Bacon 16

Grilled Natural Petit Filet 18

Scottish Smoked Salmon 16

Maryland Jumbo Lump Crab 18

SMALL PLATES

Chesapeake Bay Crab Bisque 10
Jumbo Lump Crab & Corn Fritters

✓ G **Purple Cauliflower Bisque** 10
Toasted Pine Nuts, Roasted Cauliflower

✓ G **Tuscan Kale Salad** 10
Poached Grapes, Toasted Walnuts
Shaved Gala Apple, Citrus Vinaigrette

Maryland Crab Cake 17
Ham Hock Braised Collard Greens, Appalachian Corn, Roasted Peppers

✓ G **Mulled Bartlett Pear Salad** 11
Petite Greens. Candied Pecans. Sweet Yam Puree. Sherrv Vinaigrette

Main Course

Herb Marinated Steak Wrap 14
Sundried Tomato Wrap, Onions, Peppers,
Horseradish Crème, Plum Tomato, Greens

G **Jardenea Mussel Cioppino** 14
Melted Tomatoes, Roasted Red Pepper
Cipollini Onions, Fennel, Grilled Focaccia Plank

G **Cherry Wood Smoked Duck** 20
Farro, Roasted Cipollini Onions, Raisins
Butternut Squash Purée, Candied pecans

G **Seafood Cobb Salad** 16
Seared Scallops, Romaine, Eggs, Avocado
Apple Smoked Bacon, Tomato, Hearts of Palm
Maytag Blue Cheese Vinaigrette

Angus Beef Burger 18
Warm Brioche Roll, Topped with Choice Of
American, Swiss, Cheddar, Provolone Cheese

G **Pan Seared Wild Salmon** 25
Baby Spinach Confit Potatoes, Citrus Gremolata
Fresh Leeks, Coconut Beurre Blanc

We are delighted to offer you additional chef-inspired creations to enhance your dining experience; our Chefs will accommodate vegetarian, vegan and most special dietary needs, please speak with your server if you have any requests.

Consumption of undercooked meat or seafood may increase your risk of food borne illness.

✓ Vegetarian options or can be prepared vegetarian. G Gluten free options

