



## 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 **Butternut Squash Bisque** 10  
Cinnamon Chantilly, Candied Pecans

✓ 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 Courses

G **Steak & Frites** 16  
Horseradish Crème, Plum Tomato, Greens  
Skirt Steak, Baby Arugula, Chimichurri Sauce

**Lobster Pappardelle** 20  
Melted Tomatoes, Appalachian Corn, English Peas  
Baby Spinach, Fresh Tarragon

**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

**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

