



EASTER BRUNCH

\$32 3-COURSE PRIX FIXE MENU

FIRST COURSE

Maine Soup & Sandwich

Lobster Bisque, Petite Lobster Roll

Berries & Yogurt

Blackberries, Blueberries & Strawberries, Granola-honeyed Greek Yogurt, Cinnamon Roll Crostini

Crispy Fried Tomato

Haas Avocado, Shrimp, Crab & Lobster Salad

Baby Spinach Salad

Fresh Strawberries, Toasted Almonds & Goat Cheese Tossed in a Honey Lime Vinaigrette

Crispy Spicy Tuna Roll

Wakame, Pickled Ginger, Wasabi, Soy Sauce, Japanese Bread Crumbs, Flash Fried

Smoked Chicken Mushroom Ravioli

Open Face with Gorgonzola Cream & Toasted Pecans

Bacon & Eggs

Crispy Pork Belly, Truffle Home Fries, Poached Local Farm Fresh Eggs

SECOND COURSE

Tournedos Benedict

Filet Medallions, Poached eggs, Creamed Spinach, Béarnaise, Fingerling Hash

Stuffed French Toast

Strawberry & Banana Cheesecake, Sea Salt Dulce de Leche Syrup

Iron Skillet

Short Rib Hash, Potatoes, Onions, Mushrooms, Braised Short Ribs, Slab Bacon, Cape May

Brewery IPA Cheese Fondue, Poached Eggs, Fried Oysters

Vegetarian "Scotch Egg"

Lentil Crusted Avocado Filled with Hummus & Served with Tomato Olive Oil Coulis

Eggs Chesapeake

Lump Crabcake, Fried Tomatoes, Poached Eggs, Old Bay Gravy Hash

Monte Cristo

Sourdough, Smoked Ham, Roasted Turkey, Gruyère, Cheddar, Truffle Home Fries, Maple Syrup

Shrimp & Polenta

Gulf Shrimp, Tangy Herb-butter Sauce, Crab, Cheddar & Mushroom Polenta

Chicken & Waffles

Herb Waffle, Sriracha Buttermilk Fried Chicken, Caramelized Onions, Country Gravy or Maple Syrup

THIRD COURSE

Berry Crumble Tart

Chantilly cream, Fresh Berries

Sticky Bun Bread Pudding

Bourbon Caramel Sauce

Creme Brulee

Fresh Berries

Tempura Cheesecake

Raspberry Sauce

Flourless Chocolate Tort

Toasted Hazelnuts, Raspberry Coulis