

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

STARTERS

BAKERY BASKET	8.00
Biscuit, muffin, cinnamon roll	
LITTLE GEM CAESAR	14.00
Pecorino, garlic croutons, house made dressing	
GRILLED ASPARAGUS & 24 MONTH HAM	14.00
Meyer lemon-poppy seed vinaigrette, pecorino, egg in a hole	
MANHATTAN STYLE CLAM CHOWDER	11.00
Smoked bacon, carrots, onions, celery, tomatoes, thyme	
GINGER-CARROT SOUP	11.00
Thai red curry, coconut milk, tiny cilantro, lime zest	

SALAD ADD ONS

GRILLED JUMBO SHRIMP	16.00
ORA KING SALMON	15.00
GRILLED CHICKEN	10.00
FRIED CHICKEN	8.00
STEAK	14.00

EGGS & SUCH

AMISH FARM EGGS BENEDICT	18 / 27 / 25
English muffins, hollandaise, sauteed spinach <i>With ham (18.00), crab cake (27.00), or smoked salmon (25.00)</i>	
CREAMED CHIPPED BEEF	18.00
"Texas Toast", cracked black pepper	
CHEDDAR-SCALLION BISCUITS & HOUSE-MADE SAUSAGE GRAVY	16.00
STEAK AND "EGG"	32.00
Petite filet mignon, 62° egg, breakfast potatoes, greens sauteed with garlic	
BUTTERMILK FRIED POUSSIN AND WAFFLES	24.00
Spicy honey, herb salad	
SHRIMP AND GRITS	23.00
Byrd Mill white cheddar grits, smoked tomato broth, garlic toast, applewood smoked bacon	
THREE EGG OMELET	17.00
Served with choice of breakfast potatoes or house salad	
LINGUINE CARBONARA	14 / 26
Applewood smoked bacon, pecorino, farm egg yolk, cracked black pepper	
BUILD A BRUNCH	17.00
Two eggs, choice of meat, choice of breakfast potatoes or house salad	

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RAW BAR

DAILY CRUDO	MP
POACHED JUMBO SHRIMP (3)	10.50
Smoked chili cocktail sauce, lemon (+3.50 per additional)	
JUMBO LUMP CRAB COCKTAIL	21.00
Citrus aioli	
DAILY SELECTION OF OYSTERS (3)	9.00
Wheat beer sorbet, lime fleur de sel (+3.00 per additional)	
CHILLED SEAFOOD PLATTER	45 / 95
Crudo, shrimp, crab, oysters, clams, house kimchi. All the sauces	

SANDWICHES

LOCAL, ORGANIC BEEF BURGER	18.00
Milk bun, caramelized onions, lettuce, tomato, in-and-out sauce	
BUTTERMILK FRIED JOYCE FARMS CHICKEN SANDWICH	15.00
Citrus slaw, brioche bun, pickles, old bay remoulade	
THE "JYD" BREAKFAST SANDWICH	17.00
Brioche bun, pork roll, bacon, scrapple, fried egg, cheddar cheese	

ADD ONS 2.00 EACH

VERMONT CHEDDAR
BLUE CHEESE
BACON

TAYLOR PORK ROLL
PAN FRIED FARM EGG
SCRAPPLE

SIDES

BREAKFAST POTATOES	6.00
TAYLOR PORK ROLL	7.00
SCRAPPLE	7.00
HOUSE MADE PIPE DREAMS BREAKFAST SAUSAGE	7.00
APPLEWOOD SMOKED BACON	7.00
CREAMED CHIPPED BEEF	12.00
ASPARAGUS WITH DIJON BUTTER	10.00
SAUTEED SPINACH	10.00
2 FARM EGGS	6.00
SMALL HOUSE SALAD	7.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness