



## BRUNCH BUFFET ITEMS

#### **BELGIAN WAFFLE STATION**

fresh strawberries, salted caramel apple compote, whipped cream, chocolate sauce, maple syrup

#### **SLOW-ROASTED RIBEYE**

fresh herbs and garlic, horseradish crème, red wine sauce

FRIED CHICKEN WITH HOT HONEY **BAKED CRÈME BRULÉE FRENCH TOAST PASTA IN A TOMATO CREAM SAUCE** MINI CHOCOLATE CROISSANTS **ALL BUTTER CROISSANTS** 

HOUSEMADE BISCUITS WITH HONEY BUTTER

**DEVILED EGGS** - classic; crab & old bay; bacon

**FARM FRESH SCRAMBLED EGGS** 

APPLEWOOD SMOKED BACON

**SMOKED TURKEY SAUSAGE** 

FRIED BREAKFAST POTATOES WITH ONIONS

**SAUSAGE GRAVY & HOUSEMADE BISCUITS** 

**CAESAR SALAD** 

**VEGETABLE SALAD** 

**LOCAL FRESH FRUIT** 

**HOUSE-CURED GRAVLAX, SMOKED TROUT BAGEL PLATTER** 

**OLD BAY PEEL AND EAT SHRIMP** CLASSIC CHEESECAKE WITH BERRY COMPOTE **LEMON POSSET** MINI CHOCOLATE MOUSSE

> **INCLUDED WITH THE BUFFET:** Coffee, Hot Tea, Iced Tea, Sodas

> > Ask your server.

# **CUPID'S BRUNCH BUFFET**

FEBRUARY 15 & 16, 2025

\$35\* per person

Kids aged 5 - 12: **\$16** | 4 & under: **FREE** 

\*Tax and gratuity are not included in the price. \*20% Gratuity Automatically Added to All Checks PLEASE NOTE: THERE IS A STRICT TWO-HOUR SEATING LIMIT.

# MADE-TO-ORDER OMOLOTI

priced a la carte, available only as an add-on to buffet

#### **HOLLINGER'S OMELET +7**

house-smoked ham, turkey sausage, red/green bell peppers, crimini mushrooms, onions, spinach, cheddar cheese, swiss cheese

#### **CRAB OMELET +14**

crab meat, old bay cream cheese, spinach

#### **LOBSTER OMELET +18**

lobster meat, asparagus, leeks, dill crème fraiche

## **RAW BAR**

a la carte + not included in the brunch buffet

#### **OYSTERS**

daily selection of oysters smoked cocktail sauce, mignonette, lemon half dozen 18 /dozen 33

#### LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon half dozen 9 /dozen 16

#### **CEVICHE**

guacamole, plantain chips

#### JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon

15

#### **HALF-CHILLED LOBSTER**

horseradish creme, smoked cocktail sauce 21

#### **BOATMAN'S PLATTER**

oysters (6), chilled jumbo shrimp (6), half lobster, ceviche, horseradish creme, smoked cocktail sauce, mignonette, lemon

58

#### **WATERMAN'S TOWER**

oysters (12), chilled jumbo shrimp (10), ceviche, whole lobster, horseradish creme, smoked cocktail sauce, mignonette, lemon

110



### **BUBBLES AND JUICE**

FRENCH 75

**MIMOSA** 

gin, lemon, sparkling

oj, sparkling wine

brut wine 14 12

BELLINI

KIR 8606

peach fruit puree sparkling wine 12 crème de mûre, sparkling brut wine

12

SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE | 35

bottle of belle jardin sparkling wine and an assortment of juices

PITCHER THIS!

SANGRIA

seasonal stone fruits and berries, brandy, wine

GLASS 9.5 / CARAFE (SERVES 6) 42

TURN UP THE HEAT

**OYSTER SHOOTER | 7** 

vodka, fresh shucked oyster, cocktail sauce, tabasco

MAKE YOUR OWN BLOODY MARY | 12

RIM CHOICES

tajin, old bay, citrus salt, cracked pepper spice

MICHELADA | 7

spiced tomato, lime, modelo especial

FLIRTY COCKTAILS

**XOXO** 

Tanqueray London Dry Gin, Plymouth Sloe Gin, lemon juice, housemade raspberry syrup, egg white

17

**CUPID'S BLISS** 

Rhum Barbancourt 4 Year, passion fruit puree, rosemary syrup, lemon, lime, crushed ice

16

**OLD-FASHIONED LOVE SONG** 

Woodford Reserve bourbon, creme de cacao, simple syrup, chocolate bitters

17

**CRIMSON KISS** 

Disaronno Amaretto, Luxardo cherry juice, French sparkling rose

16

**SULTRY ESPRESSO SEDUCTION** 

Ketel One Vodka, Frangelico, Bailey's Irish Cream, fresh pressed espresso

18

**GRAND ROMANCE** 

Grand Marnier, sparkling wine

18

**CUPID'S MOCKTAILS** 

**RASPBERRY DREAM** 

housemade raspberry syrup, club soda, heavy cream

9

**BITTERSWEET NOTHINGS** 

N/A botanical spirit, housemade raspberry syrup, club soda, sparkling cider

12

## GO BOTTOMLESS! TIPSY CUPID SANGRIA | +29 PER PERSON

red or white | add-on with purchase of brunch | 120 min. time limit | for each single guest | non-sharable

## **GET CAFFEINATED**

**LONDON FOG | 14** 

GOOD MORNING! | 13

Bulleit bourbon, earl grey tea, lemon juice, honey, whipped cream

gin, coffee, Campari, Antica sweet vermouth

### NON-ALCOHOLIC COFFEE

We proudly source our coffee locally from Quartermaine Coffee Roasters in Rockville, MD.

ESPRESSO 4.5 AMERICANO 4
regular/ decaf MACCHIATO 4.5
DOUBLE ESPRESSO 6 AFFOGATO 8

regular/ decaf

CAPPUCCINO 6

LO VE

Please Note: There is a strict two-hour seating limit for the brunch buffet.

All menu items are subject to change according to seasonality and availability.