

SLOW-ROASTED RIBEYE

*fresh herbs and garlic, horseradish crème,
red wine sauce*

BBQ PORK RIBS

*slow-roasted pork ribs glazed with housemade
barbecue sauce, carved to order.*

BREAD & PASTRIES

STRAWBERRY RHUBARB COFFEE CAKE

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

HOUSEMADE BISCUITS WITH HONEY BUTTER

SIDES

COUNTRY HAM & BUTTERMILK CHIVE BISCUITS

with honey butter, bourbon grainy mustard

APPLEWOOD SMOKED BACON

SMOKED TURKEY SAUSAGE

FRIED BREAKFAST POTATOES WITH ONIONS

MAIN

BELGIAN WAFFLE STATION

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

FRIED CHICKEN WITH HOT HONEY

BAKED CRÈME BRULÉE FRENCH TOAST

CAJUN ANDOUILLE SAUSAGE & PEPPERS

presented with byrd mill grits

TRI-COLOR CHEESE TORTELLINI

peas, spring onion, in a basil mint cream sauce

SALADS

CAESAR SALAD

LOCAL ASPARAGUS SALAD

*with cherry tomatoes and spring onions
in a creamy tarragon mustard sauce*

FRESH FRUIT SALAD

DESSERTS

STRAWBERRY SHORTCAKE

CLASSIC CHEESECAKE

LEMON POSSET

MINI CHOCOLATE MOUSSE

SEAFOOD

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

OLD BAY PEEL AND EAT SHRIMP

BLACKENED SALMON FILET

répoulade sauce

EGGS

DEVILED EGGS – classic; crab & old bay; bacon

FARM FRESH SCRAMBLED EGGS



Father's Day
BRUNCH BUFFET

\$55* per person

Kids aged 5 - 12: **\$24*** | 4 & under: **FREE.**

**Tax and gratuity are not included. A 20% Gratuity will be
automatically added to the check.*

***Upcharges will be added to the starting price of the brunch
buffet.*

PLEASE NOTE: THERE IS A STRICT TWO-HOUR SEATING
LIMIT TO ENSURE ALL GUESTS MAY ENJOY THE EXPERIENCE.

OMELETS *made to order*

HOLLINGER'S OMELET

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

CRAB OMELET +10**

crab meat, old bay cream cheese, spinach

LOBSTER OMELET +15**

lobster meat, asparagus, leeks, dill crème fraiche

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RAW BAR

a la carte + not included in the brunch buffet

20 FOR \$25 SPECIALS

20 perfectly chilled shrimp or 20 briny chesapeake bay oysters or 10 shrimp + 10 oysters- \$25

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**

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish crème, smoked cocktail sauce
MP

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
half lobster, ceviche, horseradish crème,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
whole lobster, ceviche, horseradish crème,
smoked cocktail sauce, mignonette, lemon
110

NON-ALCOHOLIC

ESPRESSO

regular/ decaf

DOUBLE ESPRESSO

regular/ decaf

CAPPUCCINO

AMERICANO

MACCHIATO

AFFOGATO

JUICE

orange, grapefruit, pineapple, cranberry



4.5

6

6

4

4.5

8

5

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

BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling brut
wine
14

MIMOSA

oj, sparkling wine
12

BELLINI

peach fruit puree
sparkling wine
12

GRAND ROYAL

grand mariner
sparkling brut wine
18



SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine and an
assortment of juices
35

PITCHER THIS!

SANGRIA

seasonal stone fruits and berries, brandy, wine
ask your server for today's mix.

GLASS 9.5 / CARAFE (SERVES 6) 42

BRANDY PUNCH

hennessy cognac, cranberry,
orange and pineapple juices.

GLASS 11 / CARAFE (SERVES 6) 55



TURN UP THE HEAT.

OYSTER SHOOTER

vodka, fresh shucked oyster,
cocktail sauce, tabasco
7

BLOODY MARY

housemade mix
12

GET CAFFEINATED.

LONDON FOG

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

14

THE FLATLINER

blackleaf organic
vodka, frangelico,
bailey's irish cream,
fresh pressed espresso

18