

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

CARVING STATION

SLOW-ROASTED RIBEYE

fresh herbs and garlic, horseradish crème, red wine sauce

APPLE WOOD SMOKED BERKSHIRE HAM

bourbon honey mustard, grilled pineapple mango salsa

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

COFFEE CAKE

HOUSEMADE BISCUITS WITH HONEY BUTTER

MAIN

BELGIAN WAFFLE STATION

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

FRIED CHICKEN WITH HOT HONEY

BAKED CRÈME BRULÉE FRENCH TOAST

CREAMY PESTO PASTA

EGGS

FRITTATA

local asparagus, spring onions + gruyere cheese

DEVILED EGGS - classic; crab & old bay; bacon

FARM FRESH SCRAMBLED EGGS

SIDES

APPLEWOOD SMOKED BACON

SMOKED TURKEY SAUSAGE

FRIED BREAKFAST POTATOES WITH ONIONS

SAUSAGE GRAVY & HOUSEMADE BISCUITS

SALADS

CAESAR SALAD

VEGETABLE SALAD

LOCAL FRESH FRUIT

SEAFOOD

PAN-SEARED SALMON FILET

SHRIMP AND GRITS

seasoned shrimp with creamy stone ground grits, andouille sausage, cheese + spring onions

HOUSE-CURED GRAVLAX, SMOKED TROUT BAGEL PLATTER

DESSERT

STRAWBERRY SHORTCAKE

CLASSIC CHEESECAKE WITH BERRY COMPOTE

LEMON POSSET

MINI CHOCOLATE MOUSSE

Mother's Day

BRUNCH BUFFET

\$49* per person

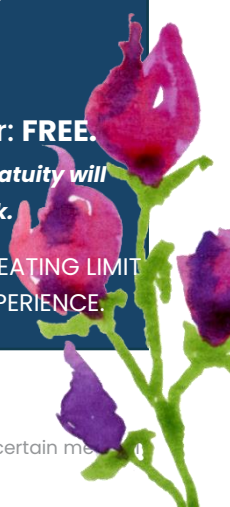
Kids aged 5 - 12: \$24* | 4 & under: FREE.

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

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

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

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

DAILY CRUDO

daily chilled selection
12

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
snow crab claws (3), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
snow crab claws (7), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

NON-ALCOHOLIC

COFFEE	4
regular/ decaf	
ESPRESSO	4.5
regular/ decaf	
DOUBLE ESPRESSO	6
regular/ decaf	
CAPPUCCINO	6
AMERICANO	4
POT OF TEA	5
JUICE	5

BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling
brut wine
14

BELLINI

peach fruit puree
sparkling wine
12

MIMOSA

oj, sparkling wine
12

KIR 8606

crème de mûre,
sparkling brut wine
12

SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine and an
assortment of juices
30

PITCHER THIS!

SANGRIA

seasonal stone fruits and berries,
brandy, wine
ask your server for today's mix.
GLASS 9.5 / CARAFE (SERVES 6) 42

TURN UP THE HEAT

OYSTER SHOOTER

odka, fresh shucked oyster,
cocktail sauce, tabasco
7

BLOODY MARY

rim choices
tajin, old bay, citrus salt,
cracked pepper spice
12

MICHELADA

spiced tomato, lime, modelo especial
7

GET CAFFEINATED.

LONDON FOG

bulleit bourbon, earl
grey tea,
lemon juice, honey,
whipped cream
14

THE FLATLINER

ketel one vodka,
frangelico, bailey's irish
cream, fresh pressed
espresso
18

GOOD MORNING!

gin, coffee, campari, antica sweet vermouth
13

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