

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

HOUSEMADE BISCUITS WITH HONEY BUTTER

MAIN

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

CAJUN ANDOUILLE SAUSAGE & PEPPERS

BAKED CRÈME BRÛLÉE FRENCH TOAST

LOCAL VEGETABLE PRIMAVERA PASTA

EGGS

DEVILED EGGS - classic; crab & old bay; bacon

FARM FRESH SCRAMBLED EGGS

MADE-TO-ORDER OMELET OF THE DAY

SIDES

APPLEWOOD SMOKED BACON

SMOKED TURKEY SAUSAGE

FRIED BREAKFAST POTATOES WITH ONIONS

RICH AND CREAMY GRITS

SALAD STATION

CAESAR SALAD

SPRING MIXED GREENS & LOCAL VEGETABLES

CHEF'S SELECTION OF SEASONAL ROASTED VEGETABLES

FRESH FRUIT SALAD

SEAFOOD

HOUSE-CURED GRAVLAX, SMOKED TROUT BAGEL PLATTER

OLD BAY PEEL-AND-EAT SHRIMP

DESSERT

CHEESECAKE

LEMON POSSET

MINI CHOCOLATE MOUSSE

BEVERAGES INCLUDED WITH THE BUFFET:

Coffee, Hot Tea, Iced Tea, Sodas

Ask your server.

BRUNCH BUFFET

\$39* per person

Kids aged 5 - 12: \$16* | 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.

We kindly ask that no more than three credit cards be used per table. Thank you for your understanding.

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 creme, smoked cocktail sauce
MP

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),
whole lobster, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

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

NON-ALCOHOLIC

ESPRESSO		4.5
regular/ decaf		
DOUBLE ESPRESSO		6
regular/ decaf		
CAPPUCCINO		6
AMERICANO		4
MACCHIATO		4.5
AFFOGATO		8
JUICE		5
orange, grapefruit, pineapple, cranberry		

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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