

CARVING STATIONS

SLOW-ROASTED RIBEYE

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

ROAST LEG OF LAMB

rosemary au jus

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

HOUSEMADE BISCUITS WITH HONEY BUTTER

HOUSEMADE DOUGHNUTS

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

OLD VIRGINIA SMOKED HAM PASTA

*smoked ham, asparagus, red pepper,
cajun cream sauce*

SEAFOOD

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

OLD BAY PEEL AND EAT SHRIMP

SALMON WITH REMOULADE SAUCE

EGGS

DEVILED EGGS - classic; crab & old bay; bacon

FARM FRESH SCRAMBLED EGGS

SALADS

CAESAR SALAD

SEASONAL ROASTED VEGETABLE PLATTER

FRESH FRUIT SALAD

SIDES

APPLEWOOD SMOKED BACON

SMOKED TURKEY SAUSAGE

FRIED BREAKFAST POTATOES WITH ONIONS

SAUSAGE GRAVY & HOUSEMADE BISCUITS

DESSERTS

CLASSIC CHEESECAKE

LEMON POSSET

MINI CHOCOLATE MOUSSE

CHOCOLATE PEANUT BUTTER BARS

AND MORE!

Easter
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.

OMELETS *made to order*

**upcharges will be added to the starting price of the brunch buffet

HOLLINGER'S OMELET

*house smoked ham, turkey sausage, red/green bell
peppers, crimini 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

OYSTERS

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

LITTLE NECK 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 crème, smoked cocktail sauce
MP

BOATMAN'S PLATTER

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

WATERMAN'S TOWER

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

NON-ALCOHOLIC COFFEE

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

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GO BOTTOMLESS! SANGRIA | +29 PER PERSON

choice of red or white sangria; available as an
add-on with the purchase of brunch.

120-minute time limit per guest | non-shareable

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
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

TURN UP THE HEAT

OYSTER SHOOTER 7

vodka, fresh shucked oyster,
cocktail sauce, tabasco

BLOODY MARY 12

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

MICHELADA 7

spiced tomato, lime, modelo especial

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

