

**SLOW-ROASTED RIBEYE**

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

**APPLE WOOD SMOKED BERKSIRE HAM**

*bourbon honey mustard, grilled pineapple mango  
salsa*

**BREAD & PASTRIES**

**MINI CHOCOLATE CROISSANTS**

**ALL BUTTER CROISSANTS**

**HOUSEMADE BISCUITS WITH HONEY BUTTER**

**HOUSEMADE DOUGHNUTS**

**SIDES**

**APPLEWOOD SMOKED BACON**

**SMOKED TURKEY SAUSAGE**

**FRIED BREAKFAST POTATOES WITH ONIONS**

**SAUSAGE GRAVY & HOUSEMADE BISCUITS**

**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**

**CHEESE TORTELLINI**

**IN A CREAMY SUNDRIED TOMATO PESTO**

**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**

**GRILLED BLACKENED SWORDFISH**

*lemon butter, cajun aioli*

**EGGS**

**SEASONAL FRITTATAS**

*local asparagus, melted leek and gruyere  
mushroom, spinach, cheddar*

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

**FARM FRESH SCRAMBLED EGGS**

*Mother'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.*

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

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

**OMELETS** *made to order*

**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*

### 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

house made mix  
**12**

## 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**



## 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**

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