

# J. HOLLINGER'S

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 GF**

*presented with byrd mill grits*

**BAKED CRÈME BRÛLÉE FRENCH TOAST**

**LOCAL VEGETABLE PRIMAVERA PASTA**

## SEAFOOD

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

**OLD BAY PEEL-AND-EAT SHRIMP GF**

## EGGS

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

**FARM FRESH SCRAMBLED EGGS GF**

**MADE-TO-ORDER OMELET**

*Your choice of:*

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

**Please place your omelet order with your Server.**

## SIDES

**APPLEWOOD SMOKED BACON GF**

**SMOKED TURKEY SAUSAGE GF**

**FRIED BREAKFAST POTATOES WITH YONIONS GF**

**RICH AND CREAMY GRITS GF**

## SALAD STATION

**CAESAR SALAD GF**

**SEASONAL MIXED GREENS & LOCAL VEGETABLES GF**

**CHEF'S SELECTION OF SEASONAL ROASTED VEGGIES GF**

**FRESH FRUIT SALAD GF**

## DESSERT

**STRAWBERRY SHORTCAKE**

**CLASSIC CHEESECAKE**

**LEMON POSSET GF**

**MINI CHOCOLATE MOUSSE GF**

**BEVERAGES INCLUDED WITH THE BUFFET:**

**Coffee, Hot Tea, Iced Tea, Sodas**

*Ask your Server.*

## BRUNCH BUFFET

**\$35\* per person**

**Kids aged 5 - 12: \$16\* | 4 & under: FREE.**

*\*Tax and gratuity are not included. An 18% 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 four 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**

#### 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**

## TURN UP THE HEAT.

#### OYSTER SHOOTER

vodka, fresh shucked oyster,  
cocktail sauce, and tabasco  
**7**

#### BLOODY MARY

housemade mix  
**12**



## NON-ALCOHOLIC

*Proudly serving MoCo-based, woman-owned  
Quartermaine Coffee*

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

## 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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