

SALADS

- GRILLED CAESAR SALAD...

10

Heart of Romaine, Shaved Parmesan, Pumpernickel Croutons, Boqueróne Anchovy, Caesar Dressing
- COMPRESSED WATERMELON SALAD... GF

11

Feta Cheese, Arugula, Shallot, Spanish Olives, Balsamic Vinaigrette
- FRIED GOAT CHEESE SALAD...

12

Arugula, Artisan Greens, Carrot, Watermelon Radish, Caramelized Shallots, Orange Supremes, Toasted Marcona Almonds, Citrus Honey Vinaigrette
- STARTERS
- MARYLAND CRAB MAC N' CHEESE...

10

Penne Pasta, Gruyère Cheese Fondue, Old Bay Bread Crumbs
- CRISPY FRIED CALAMARI...

13

Sweety Drop Peppers, Summer Radish, Parsley, House Tartar Sauce
- SOUP DU JOUR...

6

Chef's Seasonal Selection
- CHILLED CAMARONE Y POBLANO PEPPER SOUP... GF \*

9

Shrimp Ceviche, Lime Crème Fraiche, Tortilla Crisp

- MEZZE TRIO...

12

Clark's Farm Eggplant Baba Ghanoush, Tzatziki, Grilled House Flatbread with Garlic Oil & Sea Salt
- GRILLED FLATBREAD PIZZA...

13

Garden Heirloom Tomatoes, Fresh Mozzarella, Garlic Oil, Savory Basil Pine Nut Pesto, Garden Oregano, Lemon Basil

Add Sopressata... 3.50
- OLD ORIOLE PARK MUSSELS...

13

Prince Edward Island Mussels, House Bratwurst, Baby Bell Peppers, Spanish Onion, Peabody Heights Old Oriole Park Beer Broth, Sea Salt & Mustard Seed Oil Crostini
- CRISPY BRUSSELS SPROUTS...

8

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds

BRUNCH COCKTAILS

- IRON BRIDGE BELLINI...

7

Sparkling Wine, Peach Nectar, Raspberry Purée
- MIMOSA...

9

Sparkling Wine, Orange Juice
- HOUSE BLOODY MARY...

13

Green Chili Vodka, George's Bloody Mary Mix, Lemon, Lime, Olives, Black Pepper Bacon
- LONGFELLOW DEED'S PUNCH...

11

Buffalo Trace Bourbon, Prosecco, Pamplemousse, Lemon Juice
- BOH ON THE BAYOU...

12

Hennessy VS, Laird's Applejack, 18.21 Baltimore Bitters, Green Chartreuse
- MINT GINGER LEMONADE...

10

Koval Dry Gin, Ginger, Mint, Lemonade, Mint Sprig
- GINGER FIZZ...

11

Wheatley Vodka, Ginger Vanilla Simple Syrup, Prosecco

UPCOMING EVENTS

WINE DINNER FEATURING  
MARTIN DI STEFANO OF ARGENTINA'S ZUCCARDI WINERY  
TUESDAY, AUGUST 22<sup>ND</sup>, 6:00PM

SUMMER BUBBLES SALE  
TASTE 16 AMAZING SPARKLING WINES WITH FOOD  
SUNDAY, AUGUST 27<sup>TH</sup>, 11:00AM & 1:00PM

ENTREES

- CARAMELIZED ONION HOMINY HASH...

14

Housemade Bratwurst Sausage, Mixed Baby Bell Peppers, Fried Egg, Hollandaise
- STEAK & EGGS... GF

20

Grilled Bavette Steak, Cheddar Scrambled Eggs, Brunch Potatoes, House Steak Sauce
- EGGS BENEDICT...

14

English Muffin, Crispy Pancetta, Poached Eggs, Asparagus, Hollandaise, Caraway Mustard Spiced Brunch Potatoes
- BRIOCHE FRENCH TOAST...

12

Spiced Maple Syrup, Fruit Salad, Caraway Mustard Spiced Brunch Potatoes
- QUICHE DU JOUR...

11

Served with Mesclun Salad, Fresh Fruit
- OMELET DU JOUR...

11

Served with Mesclun Salad, Fresh Fruit
- GRILLED ROSEDA FARMS BURGER...

18

Chef's Garden Fish Pepper & Local Peach Jam, Manchego Cheese, Arugula, Shaved Red Onion, Brioche Bun, Caraway Mustard Spiced Fries
- CUBAN SANDWICH...

14

Adobo Braised Pork Belly, Honey Ham, House Pickles, Spicy Mustard, Gruyère Cheese, Toasted Sub Roll, Side Of Brunch Potatoes
- PAN ROASTED BRONZINI ... GF

28

Creamed Leeks, Fingerling Potatoes, Pan Fried Okra, Lemon
- MUSHROOMS WITH JAPANESE UDON NOODLES...

19

Shiitake, Maitake and Enoki Mushrooms, Wakame, Watermelon Radish, Shredded Carrot, Miso Mushroom Soy Broth, Wasabi Oil
- TUNA PASTA NICOISE...

25

Bucatini Pasta, Haricot Verts, Spanish Olives, Capers, Garden Tomatoes, Basil, White Wine, Lemon Herbaceous Oil

GF    Gluten-Free    |    GF \*    Gluten-Free with Modification

\*We make every effort to offer gluten-free food options for our guests. We are unable, however, to guarantee this with 100% certainty due to factors outside of our control.

\*Due to the number of ingredients in our dishes, we are unable to list them all. Please advise your server of any allergies you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.