

SALADS

CAESAR SALAD... 10

Baby Red Romaine, Shaved Parmesan, Spanish Anchovy, Garlic Herb Croutons, Caesar Dressing

COMPRESSED WATERMELON SALAD... GF 11

Feta Cheese, Arugula, Shallot, Spanish Olives, Balsamic Vinaigrette

ROASTED BABY BEET ROOT SALAD... 12

Arugula, Bleu Cheese Mousse, Candied Pecans, Orange Supremes, Citrus Honey Vinaigrette

STARTERS

ELYSIAN FIELDS LAMB MEATBALLS... 11

Pearl Onion & Grape Ragu, Aged Parmesan, Petite Local Greens

CRISPY FRIED CALAMARI... 13

Sweetly Drop Peppers, Summer Radish, Parsley, House Tartar Sauce

SOUP DU JOUR... 6

Chef's Seasonal Selection

CHILLED SPANISH OCTOPUS... GF 14

Agrodolce, Moroccan Potato Salad, Firecracker Mizuna

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, 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

HOUSE MADE CINNAMON ROLL... 8

Cream Cheese Frosting

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 LAVENDER LEMONADE... 10

Koval Dry Gin, Lavender, Mint, Lemonade, Mint Sprig

THE GREAT DEBATE... 12

Hennessy VS Cognac, Bulleit Rye Whiskey, Peychaud Bitters, St George Absinthe, Lemon Twist

UPCOMING EVENTS

WINE TASTING FEATURING
TONY APOSTOLAKOS
FROM LEGENDARY VENETO WINERY
MASI AGRICOLA
WEDNESDAY, SEPTEMBER 6TH, 6:00PM

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

CRISPY PORK BELLY BENEDICT... 14

English Muffin, Poached Eggs, Hollandaise, Haricot Verts, 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

PAN FRIED JERK TOFU... 19

Forbidden Rice, Crispy Okra, Pineapple Salsa, Coconut Curry Espuma

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.