

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
Sweety 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	

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	

UPCOMING EVENTS

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

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.