

SMALL PLATES AND SHAREABLES

Seasonal Sliced Fresh Fruit 6

Assorted Pastries farmers market preserves 6

Tropical Fruit Parfait house made granola, creamy yogurt 6

Prime Rib Taco Trio cabbage, lime, salsa roja 7

Burrata and Rustic Pesto sweet peppers, rustic pesto, grilled bread 10

Chef's Daily Flatbread market inspired 10

Smoked Fish Plate house made pickles, herbed cream cheese, tomato, toasted bagel 9

House Made Sushi daily selection 12 each

Benedicts poached egg, crispy english muffin, classic hollandaise, cheesy hash browns

Traditional 7 | 12

Smoked Salmon 9 | 16

Maryland Style Crab Cake 11 | 19

Chef's Fav pulled pork with spicy green chili hollandaise 8 | 14

Seafood Tower

served with chef selected sauces, mignonette and aioli 60 | 120

**Poached Lobster Tail | Snow Crab Legs
Poached Mussels | Oysters | Ceviche | Fresh Sashimi**

BIG BRUNCHY PLATES

Breakfast Burrito scrambled eggs, cheddar, avocado, hash browns, bacon, tomatillo salsa 12

Chilaquiles guajillo chili sauce, chicken, crispy tortilla, feta, scrambled eggs, pico de gallo 12

Traditional Breakfast two eggs any style, bacon or sausage, cheesy hash browns, wheat toast 12

Steak N' Eggs served with scrambled eggs, cheesy hash browns, chipotle béarnaise

Certified Angus Bone-In NY Steak 39

Certified Prime Grilled Ribeye 42

Center Cut Filet Mignon 43

Add Lump Crab Meat 10

Orange Hill Burger ground chuck, short rib and brisket, smoked cheddar, shredded lettuce, sliced tomato, 1000 island, fried egg, house made potato bun 19

Create Your Own Omelet served with cheesy hash browns 12

Choice of 3 ingredients

Applewood Smoked Bacon | Sausage | Onion Asparagus | Bell Peppers | Fresh Tomato | Spinach Wild Mushroom | Goat Cheese | Cheddar Cheese American Cheese | Monterey Jack Cheese

Additional items .50 each

Add Smoked Salmon 3

Add Lump Crab Meat 5

Soup and Salad

Chef's Market Soup 7

French Onion Soup 7

Chicken Chop Salad tomato, crisp bacon, red onion, hard boiled egg, blue cheese dressing 8

Roasted Cauliflower red grapes, crispy garbanzo, celery hearts, harissa vinaigrette 8

Caesar Salad crisp romaine, creamy anchovy vinaigrette, preserved lemon, parmesan bread crumbs 7

From the Griddle

Bananas Foster French Toast caramelized bananas, sweet vanilla cream 9

Whole Wheat Pancakes fresh berries, powder sugar 9

Chocolate Covered Strawberry chocolate pancakes, fresh strawberries, chocolate chip 11

Traditional Buttermilk maple syrup, powder sugar 7

Sides 3

**Two Eggs | Applewood Smoked Bacon
Chicken Sausage | Pork Sausage
Cheesy Hash Browns | Avocado**

Junior Foodies 6

Buttermilk Pancake with crispy bacon

Scrambled Egg with cheesy hash brown

Cinnamon French Toast

Mini Cheese Burgers with fries

EYE OPENERS

Bubbles

Pink Toga

white peach, citrus, cherry, bubbles 8

Rossini

strawberry, rose, citrus, bubbles 8

Kir Royale

raspberry, honey, citrus, bubbles 8

Back For Seconds

Violette Femme

crème de violette, nolets gin, lemon, bubbles 12

Orchard Blossom

green apple, serrano, fennel, vodka, ginger beer 12

Hillbreeze

grapefruit, mint, lemon, honey, vodka 12

Sweet Goodbyes

Nuts N' Berries

raspberry, hazelnut, pick coffee or cream 9

Spaghetti Western

irish stout whiskey, aztec chocolate, lemon 13

I'm Your Honeysuckle

elderflower, orange, citrus, bubbles 8

Bottomless Mimosas

orange juice, bubbles 18

Paper Tiger

bourbon, allspice, ginger, molasses, clove, lime 12

Bayou Bloody

chipotle, cayenne, brine, lemon, lime, vodka 12

Just Chai It

vs cognac, chai infused pisco, clove 11

PUNCHES WITH A PUNCH

Royal Hawaiian

gin, rum, cucumber, lemon, almond, clove 30 | 60

The Pisco Kid

red bell pepper, pisco, gin, ginger, serrano, orange 30 | 60

“This recipe I give to thee,
Dear brother in the heat.
Take two of sour (lime let it be)
To one and a half of sweet,
Of Old Jamaica pour three strong,
And add four parts of weak.
Then mix and drink. I do no wrong.
I know whereof I speak.”

- Unknown