



# BRUNCH

## menu



### Appetizers

- CANDIED BACON** ..... 10  
House Smoked, Five Thick Slices, Black Pepper Brown Sugar, Orange Mustard Marmalade
- CINNAMON ROLL** ..... 7  
Baked Fresh Daily, Vanilla Icing, Cinnamon Brown Sugar
- GUACAMOLE** ..... 10  
House Seasoned Guacamole, House or Tortilla Chips
- BREAKFAST NACHOS** ..... 11  
Four Cheese Bacon Mornay, Ham, Peppers, Onions, Bacon, Choice of House or Tortilla Chips

### Entrees

- HUEVOS RANCHEROS** ..... 23  
10 oz Bavette Steak, Two Eggs, Seasoned Potatoes, Mushrooms, Onions, Peppers, Toast
- TWO BY FOUR** ..... 13  
Two Buttermilk Pancakes, Two Eggs, Two Slices of Bacon, Two Sausage, Seasoned Potatoes, Seasonal Fruit, and Toast
- LOADED FRENCH TOAST WAFFLE** ..... 14  
Buttermilk Waffle, French Toast Batter, Sautéed Vegetables, American Cheese, Honey Hot Syrup, Seasoned Potatoes
- CORNED BEEF HASH** ..... 16  
House Braised Corned Beef Hash, Buttermilk Pancake, Eggs, Sautéed Mushrooms, Onions, Peppers, White American Cheese, Seasoned Potatoes, Seasonal Fruit
- AVOCADO TOAST** ..... 10  
Grilled Ciabatta, Seasoned Smashed Avocado, Seasonal Fruit  
ADD – Eggs 2, Tomato 1, Smoked Salmon 4, Spinach 2
- BISCUITS AND GRAVY** ..... 12  
Golden Buttermilk House Made Biscuits, Local Peppered Sausage Gravy, Onions, Peppers, Seasoned Potatoes, Seasonal Fruit
- STRAWBERRIES AND CREAM FRENCH TOAST** ..... 14  
Vanilla Bourbon French Toast, Fresh Strawberries, Whipped Vanilla Cream Cheese, Powdered Sugar, Seasoned Potatoes
- CHICKEN AND WAFFLES** ..... 15  
Buttermilk Hot Sauce Brined, Hand Breaded, Buttermilk Waffle, Honey Hot Syrup, Seasonal Fruit

### A la Carte

- |                             |                                |
|-----------------------------|--------------------------------|
| Three Bacon ..... 3         | Sausage Gravy ..... 4          |
| Three Sausage Links ..... 3 | One Buttermilk Pancake ..... 2 |
| Golden Biscuit ..... 3      | One Buttermilk Waffle ..... 3  |
| Toasted Brioche ..... 2     | One French Toast ..... 4       |
| Seasonal Fruit ..... 3      | Two Eggs ..... 2               |
| Seasoned Potatoes ..... 2   |                                |

### Benedicts

*On English Muffin, Served with Seasonal Fruit  
Add Spinach 2*

- CRAB CAKE** ..... 24  
Fresh Jumbo Lump Crab Cake, 144° Poached Eggs, Fresh Hollandaise
- SMOKY** ..... 17  
Hickory Smoked Pork, 144° Poached Eggs, Fresh Hollandaise
- TRADITIONAL** ..... 15  
Peppered Canadian Bacon, 144° Poached Eggs, Fresh Hollandaise
- SMOKED SALMON** ..... 20  
Smoked Salmon, Onion, Spinach, 144° Poached Eggs, Fresh Hollandaise

### Omelets

*Served with Seasoned Potatoes, Seasonal Fruit, and Toasted Brioche*

- COWBOY** ..... 16  
Three Eggs, Pit Ham, Onions, Mixed Peppers, White American Cheese
- CRABBY** ..... 20  
Three Eggs, Fresh Jumbo Lump Crab, Spinach, Tomatoes, Old Bay, Provolone Cheese
- FARMERS MARKET** ..... 13  
Three Eggs, Tomatoes, Onions, Mushrooms, Spinach, Asparagus, Cheddar Cheese
- SMOKED SALMON** ..... 19  
Three Eggs, House Smoked Royal Tide Salmon, Capers, Red Onions, Spinach, Parmesan Cheese

### Handhelds

- BREAKFAST TACOS** ..... 11  
Flour Tortilla, Scrambled Eggs, Bacon, Cheddar Jack, Pico de Gallo, Seasonal Fruit
- NASHVILLE CHICKEN** ..... 12  
Buttermilk Hot Sauce Brined, Hand Breaded, House Made Buttermilk Waffle, Coleslaw, Bleu Cheese Dressing, Hot Sauce, Served with House Chips
- CRAB CAKE SANDWICH** ..... 19  
Maryland Style, Lettuce, Tomato, Chesapeake Remoulade, Brioche Roll, Served with House Chips
- PULLED PORK SANDWICH** ..... 12  
Pulled Pork, Brioche Roll, BBQ Sauce, Served with House Chips



– NO SUBSTITUTIONS –



# DRINK menu



## Flights

### MIMOSA

One Bottle of House Champagne – Cranberry, Orange, and Pineapple Juice

Barefoot Bubbly.....**39**  
Prosecco.....**49**

**DRAFT BEER..... 12**

Four Drafts of Your Choice

## Specialty Drinks

**ELDERFLOWER PEACH FIZZ..... 9**

Champagne, Elderflower, Peach

**SOCIAL BUTTERFLY..... 14**

Lavender Lemon, Elderflower, Citron, Sparkling Rose, Butterfly Tea

**IRISH COFFEE..... 9**

Jameson, Baileys, Coffee, Whipped Cream, Creme de Menthe

**ULTIMATE BLOODY MARY..... 14**

Grey Goose, Bloody Mary Mix, Candied Bacon, Celery, Lemon Wedge, Olives  
ADD – Crab Meat **6** or Shrimp **4**

**CINNAMON TOAST CRUNCH..... 10**

Vanilla Vodka, Rumchata, Fireball, Cream

**BREAKFAST IN BED..... 8**

Jameson, Butterscotch, Orange Juice, Candied Bacon

**CJ'S SPRITZER..... 9**

Sauvignon Blanc, Ginger Beer, Lime Wheel

## Beer Bottles

### DOMESTIC

Budweiser • Bud Light • Coors Light • Michelob Ultra  
Miller Lite • Yuengling • Yuengling Light • White Claw

### IMPORT

Corona Extra • Corona Light • Heineken

### CRAFT

Angry Orchard • Dogfish Head 60 Minute IPA  
Sam Smith Organic Chocolate Stout • Tröegs Perpetual

Ask your server for our current draft list

## Wine by the Glass

### RED WINES

	<b>6.07</b>	<b>9.07</b>
Cabernet – Woodbridge, California	6.99	9.49
Cabernet – Joel Gott, California	9.95	12.95
Malbec – Alamos, Argentina	7.95	10.49
Merlot – Apothic, California	7.95	10.49
Pinot Noir – Mark West, California	8.49	10.99
Pinot Noir – La Crema, California	12.49	15.99

### WHITE WINES

Chardonnay – La Crema, California	12.49	15.49
Chardonnay – Woodbridge, California	6.99	9.49
Chardonnay – Kendall-Jackson Avant, California	9.95	12.49
Moscato – Jacobs Creek, Australia	7.95	10.49
Pinot Grigio – Ecco Domani, Italy	7.29	9.79
Riesling – Blue Nun, Germany	6.99	9.49
Sauvignon Blanc – Robert Mondavi, California	7.95	10.49
White Zinfandel – Woodbridge, California	6.79	9.29

Ask your server for our current specialty wine selection

## Wine Bottles

### RED WINES

Cabernet – Woodbridge, California	23
Cabernet – Joel Gott, California	48
Pinot Noir – Mark West, California	38
Pinot Noir – La Crema, California	58
Merlot – Apothic, California	30
Malbec – Alamos, Argentina	38

### WHITE WINES

Chardonnay – Woodbridge, California	23
Chardonnay – Kendall-Jackson Avant, California	40
Chardonnay – La Crema, California	55
Pinot Grigio – Ecco Domani, Italy	35
Sauvignon Blanc – Robert Mondavi, California	33
Sauvignon Blanc – Oyster Bay, New Zealand	32
Riesling – Blue Nun, Germany	25
Moscato – Jacobs Creek, Australia	20

## Spirit List

### VODKA

Grey Goose • Ketel One • Tito's  
Absolut • Absolut Citron

### GIN

Hendrick's • Bombay Sapphire • Tanqueray

### TEQUILA

Don Julio Repesado • Patron Silver  
Jose Cuervo Gold

### RUM

Captain Morgan • Bacardi Silver  
Malibu

### BOURBON & WHISKEY

Woodford Reserve • Bulleit Rye  
Maker's Mark • Seagram's 7 • Crown Royal  
Crown Royal Apple • Jameson • Jack Daniels  
Jim Beam • American Honey

### SCOTCH

The Macallan 18  
The Macallan 12  
Johnnie Walker Black  
Dewar's White Label

### AFTER DINNER

Disaronno • Grand Mariner  
Grasshopper • Baileys