



SATURDAY BRUNCH

12:00PM-3:00PM

FEATURES

STEAK AND EGG – 34

8oz prime strip loin | crispy onion straws | fried eggs
home fries

CHESAPEAKE BENEDICT - 22

toasted english muffin | mini crab cakes
old bay hollandaise sauce | home fries

BRIOCHE STUFFED FRENCH TOAST - 15

brioche bread | strawberry creme cheese
cinnamon sugar

fresh whipped creme and strawberries

BRUNCH BURGER – 17

shredded iceberg | gruyere cheese | egg
applewood smoked bacon | bloody mary aioli
pico de gallo | house salad

CHICKEN AND WAFFLE – 15

Belgian waffle | chicken fritters | maple syrup
powdered sugar

SUNDAY BRUNCH

10:00AM-3:00PM

\$44.99 PER GUEST

\$25 for children age 12 and under | free for children age three and under
price does not include taxes, 18% gratuity, and fees

SEAFOOD, STARTERS, & MORE

CHEF'S FEATURED SEAFOOD* GF

CHILLED PEEL & EAT SHRIMP GF

chesapeake seasoning • lemon

CHEF'S FEATURE SALAD

ASSORTED BREAKFAST PASTRIES

FRESH FRUIT GF

OMELETS

made to order, choice of :

WHOLE EGGS GF or EGG WHITES GF

choose as many additions as you desire:

LUMP CRAB GF • SHRIMP GF • ITALIAN SAUSAGE GF

BACON GF ROASTED PEPPERS GF • ONIONS GF

MUSHROOMS GF • TOMATOES GF • SPINACH GF

CHEDDAR CHEESE GF

SUNDAY STAPLES

CHEDDAR SCRAMBLED EGGS GF

CHEF'S CUT CHERRYWOOD BACON GF

MAPLE SAUSAGE GF

SONNY'S FRIED CHICKEN

MISO-CURED NORWEGIAN SALMON*

SUNDAY BRUNCH

SIDES

GLAZED BRUSSELS SPROUTS GF

maple • chili • garlic

TUSCAN POTATOES

parmesan • Tuscan dressing

COUNTRY GRITS GF

aged cheddar

MACARONI & CHEESE

ENDINGS

BROWNIE BITES

CARROT CAKE

GRANOLA PARFAIT CUPS

ASSORTED MINI CHEESECAKES

BRUNCH COCKTAILS

BLUEBERRY MIMOSA 14

Blueberry Puree, Belaire Blue Champagne, Blue Curacao

FRENCH TOAST MARTINI 17

Vanilla Vodka, Mr. Black Espresso
Baileys, Maple Cinnamon Syrup

**ASK ABOUT OUR FEATURED
BRUNCH COCKTAILS & FROZEN MIMOSAS**

Brunch COCKTAILS

NOW FEATURING
FROZEN MIMOSAS

BRUNCH SHOT

Rum Chata, Fireball, Brown Sugar Cinnamon Rim

WATERMELON SPRITZ

Gin, Watermelon Schnapps, Brut Champagne
Lime Juice

BLUEBERRY MIMOSA

Blueberry Puree, Belaire Blue Champagne
Blue Curacao

PINEAPPLE & STRAWBERRY SANGRIA

Pineapple & Strawberry Infused Wine,
Champagne, Lime, Vodka

CUCUMBER LUSH

Tequila, Lime Juice, Grand Marnier
Agave, Cucumber Syrup

FRENCH TOAST MARTINI

Vanilla Vodka, Mr. Black Espresso
Baileys, Maple Cinnamon Syrup

MAPLE BACON OLD FASHIONED

Knob Creek Maple, Maple Syrup
Aromatic Bitters, Brown Sugar Pork Bacon

