

BRUNCH
BUFFET



1799
PRIME

SATURDAY
10AM - 3PM

STARTERS, PASTRIES & MORE

CHEF'S FEATURED SEAFOOD* GF

CHILLED PEEL & EAT SHRIMP GF

chesapeake seasoning • lemon

BELGIAN WAFFLES

freshberries • chantilly cream • maple syrup

CAESAR SALAD

croutons • shaved parmesan • caesar dressing

SPINACH SALAD GF

grape tomato • onions • carrots • balsamic vinaigrette

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

EGGS & MORE

CHEDDAR SCRAMBLED EGGS GF

CHEF'S CUT CHERRYWOOD BACON GF

MAPLE SAUSAGE GF

TURKEY SAUSAGE GF

SONNY'S FRIED CHICKEN

MACARONI & CHEESE

SIDES

GLAZED BRUSSELS SPROUTS GF

maple • chili • garlic

HOME FRIES GF

sweet onion • roasted peppers • smoked paprika

COUNTRY GRITS GF

aged cheddar

CARVING STATION

APPLEWOOD SMOKED HAM GF

MISO-CURED NORWEGIAN SALMON*

CHEF'S BUTCHER BLOCK*

ENDINGS

BROWNIE BITES

CARROT CAKE

ASSORTED MINI
CHEESECAKES

COFFEE

MEDIUM ROAST DRIP 5

ESPRESSO 6

CAPPUCCINO 7

LATTÉ 7

MACCHIATO 7

AMERICANO 6

\$49.99 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

BRUNCH COCKTAILS

CATALONIA SHOOTER \$7

espresso • licor 43

GRAND MIMOSA \$9

Grand Marnier • champagne

ESPRESSO MARTINI \$19

cold brew • ketel one vodka • kahlua

ASK ABOUT OUR
FEATURED BRUNCH COCKTAILS

MIMOSA \$6

BELLINI \$6

TITOS BLOODY

MARY \$7



1799 PRIME promotes a warm and inviting atmosphere for our Guests. We welcome business casual attire. Please avoid wearing clothing that is offensive, inappropriate, indecent, or has strong odors. 1799 PRIME reserves the right to refuse service to any Guests that do not adhere to our dress code. Thank you for looking your best at 1799 PRIME.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw and/or undercooked ingredients.
GF Individual foods may come into contact with one another as they are prepared in the same kitchen. We cannot guarantee that cross-contact with foods containing gluten will not occur. Please inform your server about any gluten-free dietary restrictions.



SUNDAY BRUNCH

11:00AM-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

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 | chickenfritters | maplesyrup | powdered sugar

BRUNCH BEVERAGES

MIMOSA \$6

BELLINI \$6

TITO'S BLOODY MARY \$7