



SATURDAY 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 | chicken fritters | maple syrup | powdered sugar

BRUNCH BEVERAGES

MIMOSA \$6

BELLINI \$6

TITO'S BLOODY MARY \$7

BRUNCH
BUFFET



SUNDAYS
10 AM - 3 PM

STARTERS, PASTRIES & MORE

CHEF’S FEATURED SEAFOOD* GF

CHILLED PEEL & EAT SHRIMP GF
chesapeake seasoning • lemon

BELGIAN WAFFLES
fresh berries • 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
CHEESCAKES

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.