

BRUNCH

SMALL PLATES

TUNA POKE NACHOS*	12.5	MAPLE ALMOND GRANOLA TOAST	6
sesame ginger marinade, wasabi guacamole, house pickled ginger, mango purée, wonton chips, roasted nori + sesame seeds		almond granola, maple mascarpone, hot honey drizzle, ciabatta	
COBB LETTUCE WRAPS	12	CREAMED SPINACH + KALE TOAST	6
chicken salad, candied bacon, hard-boiled egg, blue cheese crumbles, tomato, avocado		garlic spinach and baby kale, cajun béchamel, pumpernickel, balsamic glaze	
BRUSSELS + BLUE	9	PICKLED BEETS + MASCARPONE TOAST	6.5
flash fried, applewood smoked bacon, balsamic, blue cheese		house pickled golden beets, whipped mascarpone, ciabatta	
CALAMARI FRITO MISTO	11.5	BACON + GREEN APPLE CHUTNEY TOAST	6.5
zucchini, squash, sweet peppers, marinara		green apples, smoked bacon, pickled jalapeno, brioche	
CHICKEN WINGS	12		
spicy apricot chili glaze, carrots, celery, blue cheese dressing			

SALADS

add to any salad chicken +6, grilled shrimp +7, salmon +8			
PARMESAN KALE	8	BLACKENED CHICKEN MANGO	16
baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette		mixed greens, mango, red grapes, tomatoes, cashews, pickled ginger vinaigrette	
SPINACH	8	FUJI APPLE SHRIMP SALAD	17
pickled red onions, sweet potato chips, butternut squash, goat cheese, dried cranberries, roasted pepitas, balsamic vinaigrette		mixed greens, Fuji apple, fried wontons, jicama slaw, cashews, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette	
VEG + QUINOA BOWL	16	SALMON*	20
baby kale, house pickled beets, butternut squash, grilled portabella mushrooms, quinoa, balsamic onions, roasted pepitas, fried goat cheese, grilled lemon, champagne vinaigrette		mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	
		HANGER STEAK SALAD*	21
		mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	

BRUNCH ENTRÉES

AVOCADO TOAST*	14.5	FRENCH TOAST	12
Italian rustico, avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro		corn flake crust, fresh berries, mascarpone maple cream	
MEDITERRANEAN BRUNCH*	13	AMERICAN BISTRO BREAKFAST*	15
two eggs, hummus, pita, cucumber kalamata olive salsa, feta		french toast, two eggs any style, bacon, home fries	
EGG WHITE OMELET*	12	HUEVOS RANCHEROS*	13
peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit		corn tortilla, black beans, ranchero sauce, queso fresco, avocado, corn salsa, pickled jalapeños	
FLORENTINE BENEDICT*	13	BRAISED SHORT RIB HASH*	16
garlic spinach, baby kale, roasted tomato, hollandaise, mixed greens		spinach, red wine demi-glace, toasted brioche, sunny side up egg, horseradish hollandaise	
SOUTHERN CHICKEN BENEDICT*	13	CHESAPEAKE BENEDICT*	15
housemade biscuits, poached eggs, sausage gravy, home fries		jumbo lump crab cake, poached eggs, old bay hollandaise, home fries	
		SIDES 4	
		home fries / bacon / egg / fruit salad / avocado	

FLATBREADS

MARGHERITA	12	BURGER*	14
tomato sauce, basil, fresh mozzarella		Certified Angus Beef, aged cheddar, scallion aioli, fries	
MEAT AND MOZZ	13	BISON BLUE CHEESE BURGER*	14.5
ground beef, pepperoni, sausage, marinara, mozzarella		VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle mayo, fries	
BARBECUE CHICKEN	12	GRILLED CHICKEN SANDWICH	13
barbecue sauce, red onion, bacon, mozzarella		tomato pesto, arugula, provolone, roasted peppers, basil-balsamic mayo, grilled ciabatta, fries	
WILD MUSHROOM	13	TURKEY BURGER	13.5
arugula, pesto, truffle oil, Parmigiano-Reggiano		MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, sweet potato fries	

GENERAL MANAGER KATIE BRODERICK | EXECUTIVE CHEF NELSON RODRIGUEZ

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.