

Easter Brunch 2019

Reservation suggested 220.2228

Pre Fixe 44. per person

(tax & gratuity not included)

To Start

lobster bisque

lobster mirepoix/tarragon cream

morel mushroom risotto

spring pea's & tendrils

two romaine caesar

house made tapenade focaccia/white anchovy/grana padano

deviled chesapeake crab rillette

pickled vegetables/crostini

seared diver scallops

strawberry & rhubarb gastrique/lemon scented broccolini

Entrée's

lobster cobb salad

one hour egg/double smoked bacon/avocado/blue cheese
crumbles/carrots/roasted tomatoes/crème fraîche dressing

chesapeake flounder & jumbo lump crab

fresh jumbo lump crab/local spring asparagus/citrus butter

waypoint crab meat benedict

jumbo lump crab/fried green tomato/virginia ham
tomato & chive hollandaise

cinnamon brioche french toast

house cured bacon/edwards sausage/compoete of
fresh berries/maple syrup/two dixie knolls eggs any style

black angus beef hash & dixie knolls eggs

slow roasted herb brisket/two eggs any style/yukon potato hash/
grain mustard bearnaise

herb cured & slow roasted lamb

grilled double cut chop/garlic infused shoulder/roasted vegetables/

-kitchen will gladly divide entrée plates to share for 10.

-for confirmed reservations of 8 or more a 20% gratuity will be added to guest check

-please advise your server of any known food allergies you may have prior to ordering.

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children's menu available

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