

Cocktails

Spiked Iced Coffee chilled coffee with salted caramel liqueur over ice topped with whipped cream 8

Citrus Mimosa Effen Yuzu voda, orange juice & champagne 8

Strawberry Champagne Mojito strawberries & mint with simple syrup & rum topped with champagne 10

Cucumber Mary Effen cucumber vodka with homemade bloody mary mix 9

Spring Pea Soup With Lump Crabmeat 7

Fresh Fruit Salad 5 


Blue Crab Tostada *pescatarian* 
with avocado, grape fruit & frisee 9

Avocado Toast With House Cured Salmon
on ancient grain bread with horseradish cream cheese 10

Traditional Caesar Salad 
with romaine & radicchio, herbed croutons & parmesan cheese 6

Belgian Endive & Arugula Salad 
poached pears, blue cheese & toasted almonds, honey dijon dressing 10

Seasonal Greens Salad *vegetarian* 
Honey Mustard - Roasted Garlic Vinaigrette - Buttermilk Ranch - Balsamic Vinaigrette 5

“Iceberg Baby” 
head of baby iceberg lettuce with bacon, chives & tomato, housemade blue cheese dressing 8

Assortment Of Three Cheeses
Chef's seasonal selection with honeycomb, candied pecans & assorted crackers 15

Sweet Potato Fries
with housemade ranch dressing 5

French Fries
with remoulade sauce 2

Spanish Fries
with onions, hot peppers & spices,
blue cheese dressing 5

Grilled Asparagus 4 Fried Brussel Sprouts 4

 Ask your server how this dish is prepared Gluten Free.

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.
Please alert your server to any serious allergies.

Appetizers

Prix Fixe Brunch Menu \$24

Includes a basket of breakfast breads; choice of Mixed Green Salad, Fresh Fruit Salad or Soup Of The Day,
any main course below, dessert & coffee or hot tea.

Crab & Shrimp Cake Sandwich
with lettuce, tomato & pickled onions on brioche bun, orange tartar sauce 14

Egg Topped Taylor Burger (8 ounces)
with sunny side up egg, pork roll, cheddar cheese & caramelized onion aioli 13

Short Rib Grilled Cheese
with aged cheddar, grilled red onion, sliced tomatoes & BBQ sauce on toasted sourdough 12

Grilled Vegetable Muffaletta *vegetarian*
olive spread, sharp provolone, Portobelo, eggplant & red pepper on ciabatta 10

Monte Cristo
with swiss cheese, country ham & dijon on french toast 11

Crabcake Eggs Benedict
English muffin topped with crab & shrimp cake, poached egg & béarnaise sauce 15
with crispy Idaho potatoes

Ricotta Pancakes
with ricotta, blueberry compote & country sausage 13

Oven Baked Frittata 
sauteed roasted red peppers, prosciutto, Manchego & potatoes, topped with arugula 12

Stuffed French Toast
sour dough bread with mascarpone & Nutella filling, toasted hazelnuts & country sausage 12

Biscuits & Gravy
sausage gravy & buttermilk biscuit with fried egg & crispy Idaho potatoes 13

Roasted European Chicken Breast
with cavatelli, roast mushroom & truffle cream sauce 14

Jumbo Lump Crab & Shrimp Cake
garlic mashed potatoes & French beans, sauteed, with orange tartar sauce 15

Roast Mushroom & Leek Quiche
with side seasonal salad, honey mustard 12

Sandwiches

Entrees