

BAR ANGIE

Brunch

FEATURES

BOTTOMLESS MARTINIS

45 per person



Your choice of any of our classic martinis. Prepared tableside and enjoyed bottomless *



BRUNCH TOWER

smoked salmon red onions tomatoes, sliced cucumber assortment of NYC bagels & cream cheeses

45

PRIX FIXE

45 per person

FIRST COURSE

ANGIE CAESAR
crispy cream cheese, everything bagel croutons, parmigiano

CORN SALAD
yellow corn, cucumber red onion, tomato, Greek feta

WARM SHRIMP SALAD (+10)
mesclun mix, beurre blanc, avocado watermelon radish, dill

BLUE CRAB RANGOONS (+5)
MD blue crab, cream cheese sweet chili sauce

SECOND COURSE

BUTTERMILK PANCAKES
fluffy house pancakes, whipped butter maple syrup, berries

FRENCH TOAST
thick cut french toast, chantilly cream maple syrup, berries

AVOCADO TOAST
country bread, poached eggs crispy bacon

SMOKED SALMON BENEDICT
breakfast potatoes, poached eggs hollandaise

ANGIE OMELETTE
spinach & cheese omelette, frisee breakfast potatoes

CRAB CAKE BENEDICT (+10)
MD blue crab cakes, poached eggs green beans, hollandaise

STEAK FRITES & EGGS (+15)
maître d butter, eggs your way hand cut french fries add au poivre (+4)

DESSERT

PROFITEROLE
vanilla gelato stuffed beignet warm chocolate ganache

NAPOLEON
mille-feuille layered with house custard

RAINBOW COOKIE CAKE
almond paste, raspberry jam, chocolate

MARTINIS



CLASSIC ESPRESSO
for five espresso aspen vodka copa d'oro 22



FILTHY GREEK
alb vodka, foro vermouth blanc kalamata brine 19



COCONUT ESPRESSO
for five espresso conniption gin coconut 24



WHITE COSMO
grey goose, rocky's cointreau lime 21



MARTINI ROYALE
aspen vodka passion fruit, vanilla lemon, prosecco 23



VESPER MARTINI
conniption gin haku vodka lillet blanc 19



PISTACHIO MARTINI
conniption gin pistachio cordial baileys, egg white 23



WEST END FLOWER
london no. 3 elderflower lemon, mint 23

COCKTAILS



OLIVE OIL SOUR
michter's rye italicus, e.v.o.o egg white, lemon 21



MEZCAL MULE
amaras, cucumber passion fruit ginger beer, agave 21



PERFECT PEAR
flecha reposado allspice dram belle paire, lemon 21



GINGER MARGARITA
patron 100, domaine de canton, ginger cordial, lime 20



ANGIE'S SPICY MARGARITA
el tequilaño reposado aperol, chartreuse jalapeño, lime 21



CLOVER CLUB
conniption gin raspberry preserve lemon, egg white 21



BOULEVARDIER FORTY THREE
maker's mark coffee bitters skins, licor 43 20



CHERRY COKE
peppercorn infused espolon repo licor 43, grenadine lime, coca cola 21

BEERS 11

STELLA ARTOIS

KRONEN-BOURG

PORT CITY IPA

PERONI LAGER

PERONI N/A

BUBBLES

PROSECCO, Vigne Antiche 84 - Italy 18/89
CHAMPAGNE, Lallier - France 24/120
CHAMPAGNE, Veuve Clicquot - France 28/180
GRANDE CUVÉE, Victorious Rosé - France 22/110

WHITE WINES

SAUVIGNON BLANC, Tapi - New Zealand 18/62
BORDEAUX BLANC, Chateau du Barail - France 20/77
ALBARIÑO, Mar de Frades - Spain 19/68
CÔTES DU RHÔNE, Parallèle 45 - France 18/62
PINOT GRIGIO, Tenuta Luisa - Italy 20/72
CHARDONNAY, Cantele - Italy 22/88

ROSÉ WINES

LANGUEDOC, Hampton Water - France 18/62
GRENACHE, Notorious Pink - France 19/68

RED WINES

PINOT NOIR, Lingua Franca - Oregon 20/77
RIOJA, Ramón Bilbao - Spain 22/88
BORDEAUX, L'Adage - France 21/84
NEBBIOLO, Produttori del Barbaresco - Italy 23/105
CÔTES DU RHÔNE, E. Guigal - Italy 21/84
CABERNET, Robert Mondavi - California 23/105

Famous Frosé

Notorious Pink rosé & Grey Goose frozen to perfection served ice cold 18



ANGIE'S DIRTY DUO

London No. 3 gin -or- Grey Goose vodka dirty martini shaken with house olive brine served with all martini garnishes serves two martinis 40



MARTINI FOUNTAIN

chilled tableside martini tower featuring your choice of dirty gin vodka, or rich espresso serves six-eight martinis 120



MOCKTAILS 16



NO-JITO
cucumber lemon fresh mint club soda



FIGGY STARDUST
fig preserve ginger cordial lemon, agave

bottomless martinis limited to 90 minutes per table *

Full wine-list available upon request

RAW BAR



- P.E.I OYSTERS *

half dozen oysters, mignonette cocktail sauce, oyster crackers

26
- TUNA CARPACCIO *

lemon ponzu, baby arugula, crispy capers

29
- JUMBO SHRIMP COCKTAIL

half dozen shrimp, cocktail sauce

26
- CRAB COCKTAIL

jumbo lump crab, louis dressing

31
- KALUGA CAVIAR *

blini and traditional accoutrements

150

Seafood Plateau

MAINE LOBSTER, JUMBO LUMP CRAB, SHRIMP & OYSTERS *

Served with cocktail sauce, mignonette fresh horseradish & hot sauce

- PETITE 85

GRANDE 165
- serves 1 - 2

serves 3 - 4

Flatbreads

- MARGHERITA 30

old school red sauce, mozzarella, fresh basil
- PROSCIUTTO & ARUGULA 31

stracciatella, prosciutto san daniele baby arugula, parmigiano, balsamic glaze
- PEPPERONI 31

old school red sauce, hot honey, mozzarella
- BURRATA 31

cherry tomatoes, basil pesto

APPETIZERS

- FRIED OLIVES

castelvetrano olives, breaded, horseradish cream

12
- FRENCH ONION SOUP

beef broth, caramelized onions, gruyère

19
- STEAK TARTARE *

hand-cut tenderloin, sesame breadstick, house tartar dressing

31
- LOBSTER & CAVIAR ROLL

maine lobster salad, celery remoulade, sold by the piece

20
- SPINACH ARTICHOKE DIP

creamy cheese blend, roma artichokes, spinach

22
- CRAB CAKES

MD blue crab, tartar dressing, frisée

34
- STEAK TIDBITS

prime striploin, comté, au poivre, served over crostini

31
- GYRO EGGROLL

lamb leg, caramelized onions, feta, tzatziki

26
- LOBSTER ESCARGOT

Maine lobster, puff pastry, garlic butter, served escargot style

32
- MUSSELS FRITES

choice of white wine garlic -or- marinara, hand-cut fries

34
- POUTINE

hand-cut fries, cheddar cheese curds, gravy

22
- BLUE CRAB RANGOONS

MD blue crab, cream cheese, sweet chili sauce

29
- SHRIMP MARTINI

pan-fried, served over rice, cherry peppers, martini sauce

32
- WAGYU IN A BLANKET

all beef, wrapped in puff pastry, honey mustard, sauerkraut

28

SALADS

- ANGIE'S CHICKEN CAESAR

crispy cream cheese, everything bagel croutons, parmigiano

32
- CHINESE CHICKEN SALAD

napa cabbage, radicchio, cashews, sesame soy dressing

31
- CORN SALAD

Greek feta, cucumber, grape tomato, red onion, basil, e.v.o.o

28
- WARM SHRIMP SALAD

mixed greens, beurre blanc, avocado, watermelon radish, dill

32

Add CHICKEN +8 • SHRIMP +12 • STEAK* +20

HANDHELDS

- CHICKEN CAESAR SLIDERS 32

fried chicken caesar dressing aged parmigiano
- ANGIE'S BURGER 35

triple patty smash american cheese red onion, hand-cut fries
- WAGYU FRENCH DIP 43

thinly sliced ribeye mozzarella, au jus creamy horseradish
- JAMBON BEURRE 28

ham, salted butter comté cheese, side of mixed greens

PASTA

- BOLOGNAISE BLANC

rigatoni, wagyu beef ragú, italian sausage, parmigiano

40
- LITTLE NECK

linguine, little neck clams, white wine, parsley, garlic

40
- TRUFFLE TAGLIATELLE

creamy truffle sauce, fresh shaved truffle, parmigiano

46
- SPICY RIGATONI

spicy vodka sauce, stracciatella, chives

38
- SEAFOOD PASTA

shrimp, maine lobster, mussels & clams, chitarra pasta

52

BENEDICTS

- THE BACON CLASSIC

breakfast potatoes, poached eggs, hollandaise

26
- CRAB CAKE

breakfast potatoes, poached eggs, hollandaise

36
- SMOKED SALMON

breakfast potatoes, poached eggs, hollandaise

34
- MAINE LOBSTER

breakfast potatoes, poached eggs, hollandaise

42
- BENEDICT SAMPLER

classic, crab cake, smoked salmon, & lobster benedict

60

BRUNCH ENTREES

- ANGIE OMELETTE

spinach & cheese omelette, frisee, breakfast potatoes

26
- AVOCADO TOAST

country bread, poached eggs, thick cut bacon

25
- BUTTERMILK PANCAKES

fluffy house pancakes, whipped butter, maple syrup, berries

26
- FRENCH TOAST

thick cut french toast, chantilly cream, maple syrup, berries

26
- CHICKEN PAILLARD

marinated and grilled breast, tomato, frisee, chicken jus

32
- EGGS YOUR WAY

bacon or chicken sausage, breakfast potatoes, english muffin

28
- PORK CHOP MARTINI

pan-fried bone-in pork chop, cherry peppers, parmigiano

48

HAND-CUT FRENCH FRIES

served with Angie's sauce
garlic aioli & ketchup
15

Sides

- GREEN BEANS

13
- MASHED POTATO

15
- SIDE SALAD

13
- SAUTÉED SPINACH

12

STEAK FRITES & EGGS*

eggs your way served with hand-cut fries
Add au poivre +4, Add cajun blackened style +3

- NEW YORK STRIP 14oz prime striploin

64
- FILET MIGNON 12oz prime tenderloin

66
- COLORADO BONE-IN RIBYEYE 32oz prime

97

* Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness.
A 4% operational service charge is added to every tab to support wages and employee benefits and is retained by the restaurant. This is not a tip to the service staff.