



Restaurant Week

Brunch Menu \$35 per person

FIRST COURSE

ANGIE CAESAR

crispy cream cheese, everything bagel croutons, parmigiano

GRILLED CORN SALAD

grilled yellow corn, cucumber, tomato, Greek feta

BLUE CRAB RANGOON (+5)

MD blue crab, cream cheese, sweet chili sauce

WARM SHRIMP SALAD (+10)

mesclun mix, beurre blanc, avocado, watermelon radish, dill

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 ROYALE

breakfast potatoes, poached eggs, hollandaise, served benedict style

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

PROFITEROLES

vanilla gelato stuffed bignets, warm chocolate ganache

NAPOLEON

mille-feuille layered with house custard

RAINBOW COOKIE CAKE

almond paste, raspberry jam, chocolate