THE COMMON GRILL

• • SPECIALTY DRINKS • •

The Grill's Bloody Mary $12
Ugly Dog Vodka, Housemade Bloody Mary Mix

Peach Bellini Cocktail $11
Peach Nectar, Prosecco

Mimosa $10
Fresh Orange Juice, Prosecco

Fresh Orange or Grapefruit Juice $6

• • BRUNCH ENTREES • •

Buttermilk Waffles $14
Fresh Berry Compote, Pure Maple Syrup

Broiled Maryland Crab Cake Melt $18
Poached Eggs, English Muffin, Roasted Tomato-Red Pepper Salsa, Cheddar Cheese, Red Chile Aioli, Fresh Fruit

Buttermilk Waffle Egg Sandwich $15
Fried Eggs, Applewood Smoked Bacon, Honey Butter, Pure Maple Syrup, Fresh Fruit

+Shrimp and Maine Lobster Omelette $16
White Cheddar, Hollandaise Sauce, Potato Hash, Cinnamon Raisin Toast

+Roasted Vegetable Frittata $16
Whipped Ricotta, Orange Blossom Honey, Basil, Potato Hash, Cinnamon Raisin Toast

Breakfast Sandwich $15
Maple Herb Sausage, Soft Scrambled Egg, Cheddar Cheese, Black Pepper Aioli, Toasted Bun, Potato Hash, Fresh Fruit

Buttermilk Fried Chicken and Waffles $16
Honey Butter, Pure Maple Syrup

Honey Pecan Chicken Salad Sandwich $15
Toasted Multigrain Bread, Fresh Fruit, French Fries

Maryland Crab Cake Sandwich $18
Cheddar Cheese, Roasted Tomato- Red Pepper Salsa, Red Chile Aioli, Griddled Homemade Bun, Fresh Fruit, French Fries

***Grilled Ahi Tuna Club $19**
Napa Cabbage Slaw, Pancetta, Charred Fresno Chile Vinaigrette, Lemon Aioli, Toasted Bun, French Fries

• • SIDES • •

Breakfast Maple-Herb Sausage Patties $5
Potato Hash $3 Applewood Smoked Bacon $4

+ Available Egg Whites Only