

brunch fare



At Hen Quarter, we believe in the power of the table, gathering and community. When you dine with us, we want you to come in and be a part of our family. We hold fast to our responsibility to support the sustainable farming community within our region and local artisan craftsmanship.

brunch buffet

weekends 9am - 3pm

adults - 30.50, kids 7-12 - 12.95, kids 6 & under - free

starters & sides

SALAD STATION

chopped romaine with your choice of cucumbers, grape tomatoes, red onions, carrots, croutons, bacon, cheddar cheese, and sun-dried cranberries with balsamic vinaigrette, ranch, and Caesar dressings

CHILLED STATION

fresh fruit platter with yogurt and granola, peel-and-eat-shrimp, deviled eggs, and smoked salmon platter with your choice of capers, red onions, diced eggs, tomatoes, cucumbers, and dill cream cheese

SIDES

bacon, sausage links, hash browns, grits, steamed green beans, roasted vegetable medley, buttermilk biscuits

mains

SWEET WAFFLES

your choice of maple syrup, whipped cream, fruit compote, and whipped butter

SOUTHERN FRIED CHICKEN

your choice of Nashville hot sauce and rooster hot honey

OMELET STATION

build your own omelet or scramble with your choice of ham, bacon, onions, mushrooms, green and red peppers, tomatoes, spinach, and cheddar cheese

CARVING STATION

herb-roasted beef and country ham with your choice of beef au jus, horseradish cream, and mustard sauce

KID FAVORITES

macaroni and cheese, chicken tenders, and fries

sweets

assorted seasonal baked sweets and pastry selections

buffet add-ons

pick 3 for 12 with purchase of brunch buffet

CRISPY BRUSSELS SPROUTS

shaved parmesan, balsamic glaze

CRISPY CATFISH

spicy slaw, lemon, remoulade

TRUFFLE CHEESE FRIES

shaved feta, chives, white truffle oil

GOAT CHEESE FLATBREAD

arugula, pickled watermelon, roasted garlic confit, cracked black pepper

APPLE CIDER PORK BELLY

egg, cheese grits, pan jus

LOBSTER OMELET

chives, cream cheese

HANGOVER SLIDER

shaved beef, pimento cheese, au jus, crispy onions

CRAB CAKE BENEDICT

poached egg* and lemon hollandaise* on a buttermilk biscuit

SHRIMP & GRITS

served with creamy anson mill grits

HQ BENNY

honey pit ham, poached egg*, red hollandaise* on a buttermilk biscuit

RED VELVET WAFFLE

cream cheese glaze, chocolate crumb, vanilla ice cream

brunch plates

HOUSE OMELET

three eggs, peppers, onions, tomatoes, spinach, mushrooms, ham, bacon, hash brown potatoes 14.50

CHICKEN & WAFFLES

savory cheddar, corn & scallion waffle, watermelon, honey butter, Tennessee bourbon maple syrup
2 piece 19 | 4 piece 25

HQ CLASSIC

two eggs any style*, sausage or bacon, waffle, hash brown potatoes 15

FRIED CHICKEN COBB SALAD

southern fried chicken, greens, smoked bacon, shredded cheddar, hard boiled egg, green goddess dressing 16

HANGOVER BURGER

tri-blend ground beef*, smoked bacon, and cheddar cheese, sunny-side up egg*, poblano ranch 15.50

HQ BLT

grilled chicken breast, smoked bacon, fried green tomatoes, pimento cheese, arugula, goddess dressing on grilled naan 15

*can be cooked to order. Consuming raw or under-cooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially in certain medical conditions.

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bloody mary bar

we proudly serve award winning **George's Bloody Mary Mixes** made locally in Maryland 12

THE CLASSIC

George's Bloody Mary Mix and vodka, garnished with deviled egg, bacon, celery, romaine spear

Hen on FIRE

George's Spicy Mix and vodka, garnished with jalapeno, cracklin, celery, romaine spear

CHESAPEAKE

George's Old Bay Mix and vodka, garnished with lump crab cocktail, bacon, celery, romaine spear

cajun BAYOU

George's Cajun Mix and vodka, garnished with shrimp, bacon, celery, romaine spear

free range cocktails

THE CLASSIC manHATTAN

George Dickel Rye, Carpano Antica Formula Vermouth, Fee Brothers Cherry Bitters 14.50

SMOKED MAPLE OL' FASHIONED

Knob Creek Smoked Maple Whiskey, Vermont maple syrup, orange peel 14.50

PRACTICE WHAT YOU PEACH

Four Roses Bourbon, Canton Ginger Liqueur, peach, lemon 12.50

WATERMELON PATCH

Tito's Vodka, muddled watermelon, lemon, mint, basil 13.50

DIRTY PALMER

Deep Eddy Sweet Tea Vodka, lemonade 9.50

FRESH BLUEBERRY margarITA

Sauza Blue Tequila, triple sec, blueberries, lime, salt 11.50

MOSCOW MULE

Tito's Vodka, ginger beer, lime 11.50

BEE'S KNEES

Bombay gin, lemon, honey, simple syrup 11.50

FreakI TIKI

Flor de Caña 4 yr rum, pineapple, lime 10.50

HQ JULEP

Four Roses, muddled mint, simple syrup 12.50

BOURBON SMASH

Buffalo Trace Bourbon, muddled lemon, mint 11.50

bottomless mimosa/bellini

choose your flavor or mix and match 15 (with 25 cent refills)

CLASSIC | WATERMELON | PEACH | STRAWBERRY

hot beverages

HOT COCOA (non-alcoholic)

international hot cocoa, fresh whipped cream 3

APPLE CIDER HOT TODDY

Four Roses bourbon, apple cider, honey, cinnamon 12

PEPPERMINT PATTY

hot cocoa, peppermint liqueur, chocolate liqueur, whipped cream 12

CAMPFIRE HOT COCOA

whipped cream vodka, Bailey's, hot cocoa, graham crackers, whipped cream 12

THE SOUTHERN GINGERBREAD

Four Roses bourbon, coffee, gingerbread syrup, whipped cream 12

beer

ask us about our seasonal drafts!

bottles & cans

Sam Adams seasonal 8.25

Dogfish Head 60 Min 8.25

Bud Light 6.25

Corona 7.25

Heineken 7.25

Miller Lite 6.25

Budweiser 5.25

O'Doul's 5.25

PBR cans 5.25

Guinness cans 8

drafts

Bud Light 5.50

Shocktop 6.50

Yuengling 6.50

Angry Orchard 7.50

Modelo 7.50

Dogfish Head rotating 7.50

Jail Break rotating 7.50

Seasonal Selections 7.50

wine

whites

Arabella
chenin blanc 8.50 | 31.50

Kung Fu Girl
reisling 9.50 | 35.50

Rayun
sauvignon blanc 8.50 | 31.25

Yealands
sauvignon blanc 12.50 | 48

Barboursville
chardonnay 13.50 | 52

Rock Point
pinot gris 10.50 | 39.50

Smithereens
rhone style white 14.50 | 56

Du Pro Rose Cava
extra dry rosé 9.50

sparkling

Bella Jardin
blanc de blanc 9.50 | 35.50

reds

Domaine de Couron
merlot 10.50 | 39.50

James Bryant Hill
pinot noir 9.50 | 35.50

Byron
pinot noir 14.50 | 56

Arabella
shiraz 8.50 | 29

GaucheZco
malbec 9.50 | 35.50

Stave and Steel
bourbon barrel cabernet
14.50 | 54

Prince Michel
cabernet franc 12 | 43.50

Rock and Vine
cabernet 12.50 | 45.50

mocktails

alcohol-free libations 7.50

STRAWBERRY FIELDS FOREVER

muddled strawberries, lemonade

MELON TWIST

watermelon, mint, basil, club soda

PEACH FIZZ

peach nectar, sprite, grenadine