

SUNDAY 10 - 2PM

BRUNCH MENU



SWEET & SAVORY SNACKS

CHEDDAR BISCUITS 8

- sharp cheddar drop petite buttermilk biscuits, sea salt, molasses butter

CAKE FRITTERS 12

- raspberry filled warm vanilla cake fritters, powdered sugar, buttermilk cinnamon dip

SCRAPPLE NUGGETS 13

- Delaware's famous Rapa scrapple, spicy mustard, warm maple syrup dipping sauce

MONKEY BREAD 15

- cinnamon, brown sugar & sweet butter baked pastry chunks, apple rum dipping sauce ..."just sweet gooeey goodness"

serves 3-5

SOUPS

LOW COUNTRY SHE-CRAB 10

- pepper flakes, sherry, cream, lump crab, Texas Pete, green onion

FRENCH ONION 10

- vidalia, bermuda & spring onions, beef broth, gruyere & asiago cheeses, buttered focaccia crostini

ROCKWELL'S CHILI 9

- sirloin, rib-eye, coulotte beef, guajillo & ancho chilis, honey, pickled onion, jalapeño, tomato crema, queso fresco

SALADS

All dressings made in house

6oz filet \$20 | 4oz jumbo lump crabcake \$18 | salmon \$14

GF SPINACH 14

- mushrooms, artisan olives, roasted peppers, cucumbers, heirloom tomatoes, feta, lemon vinaigrette

CAESAR 14

- romaine hearts, focaccia crouton, Caesar dressing, grana padano, red wine vinegar reduction

WEDGE 13

- baby iceberg, pickled onion, pancetta, chopped heirloom tomatoes, gorgonzola dressing, cracked peppercorn

ROCKWELL'S MAINS

Served with fruit & Yukon gold home fries

PANCAKES 14

- maine blueberry or original buttered maple syrup, choice of bacon Or sausage

HONOR'S STEAK & EGGS 24

- seared 7oz flank steak, chimichurri, two eggs

BUTCHER'S OMELETTE 18

- three eggs, shaved ribeye, caramelized sweet onion, roasted tomatoes, sharp cheddar, béarnaise sauce, chives

SHRIMP & GRITS 18

- Carolina shrimp, smoked sausage, spices, green onions, buttered sweet grits

QUICHE & PETITE SALAD 15

- chef's weekly quiche creation, choice of caesar or wedge salad

BANANA WALNUT FRENCH TOAST 17

- artisan banana nut bread, brown sugar & vanilla batter, warm buttered maple syrup, chantilly cream

POACHED EGGS & AVOCADO TOAST 18

- smoked tomato crema, EVOO, Hass avocados, cilantro, lime, pickled onion, heirloom tomato, ancho powder, sourdough

ROCKWELL'S BENEDICT 28

- grilled sourdough, poached egg, jumbo lump crabcake & filet mignon, béarnaise sauce, crispy sweet onions, chives

SIDES

BACON 5

- cherrywood smoked •

SCRAPPLE 5

- Delaware's claim to fame •

HOME FRIES 4

GRITS 4

- buttered sweet grits •

SAUSAGE 5

- pork links •

SHORT STACK 5

- 2 cakes •

GF 100% Gluten Free | Vegetarian

EXECUTIVE CHEF | BRANDON M. GENTRY