

BRUNCH

Pre-Game

BUTTERNUT SQUASH & HONEYCRISP APPLE SOUP, COFFEE BEAN CRÈME, CRUNCHY OATS, PUMPKIN SEEDS \$13
FRESH CLAM AND CELERY CHOWDER, POTATOES, OLD BAY CORNBREAD CRUMBLE \$13
OLIVIA'S CHEESE BALL, LAVENDER, PISTACHIO, FIG-HONEY AND CRISPS \$10
CRISPY BEER BATTERED DELICATA SQUASH RINGS & WHIPPED PORT WINE CHEDDAR SCHMEAR* \$14
LITTLE LETTUCE SALAD, RADISHES, PINK PEPPERCORN VINAIGRETTE \$10
ARUGULA, APPLE, MAPLE SMOKED CHEDDAR SALAD, CRANBERRY & WALNUT GRANOLA \$12
LITTLE WARM PEAR & CRANBERRY HAND PIES WITH WHIPPED CREAM \$12

Back to Bed

SHRIMP AND GRITS, SOUTHERN SPICED SHELLFISH SAUCE, ONIONS AND PEPPERS \$24
HOUSE TURKEY MELT: FRIED EGG, PEPPER JACK CHEESE, FRESH AVOCADO, PIQUILLO AIOLI, ENGLISH MUFFIN \$17
OLD FASHIONED SHAVED PRIME RIB SANDWICH AU JUS, CHARRED ONION REMOULADE AND CHALLAH BUN \$20
LOX BOARD: OUR SMOKED SALMON GRAVLAX, EVERYTHING BIALY, CREAM CHEESE, CUCUMBER SALAD \$20
RICOTTA RAVIOLI, CHARDONNAY SAUCE, BUDDHA'S HAND, CRUSHED HAZELNUTS AND ROSEMARY \$20
FRESH CINNAMON WAFFLE, WHIPPED COFFEE BUTTER, CANDIED PECANS AND VERMONT MAPLE SYRUP \$17
JUICY, GRIDDLED ANGUS BURGER, CHEESE FONDUE, SLIVERED ONION, AIOLI AND POTATO BUN \$18 (ADD AN EGG! \$2)
LEMON POPPY PANCAKES, CANDIED GINGER SYRUP AND SOUR CHERRY SAUCE \$18
FARM EGG OMELET, EXOTIC MUSHROOMS, HERBS, AMISH COLBY JACK AND CRISP POTATOES \$19
MARKET VEGETABLE FRITTATA, SWEET POTATO AND SPINACH, GOAT CHEESE AND ONION AIOLI \$20
POSH BRUNCH: ITALIAN TRUFFLE SCENTED SCRAMBLED EGGS, CRISP POTATOES AND STEAMED SPINACH \$20
FRIED CATFISH & HUSHPUPPY PLATTER, WILD CHESAPEAKE CATFISH AND FRESH VEGETABLE SLAW \$22

Extras

SALT ROASTED CRISPY NEW POTATOES, SHALLOT AND PEPPERS \$6
BABY BUTTERMILK BISCUITS, MAPLE AND CAYENNE BUTTER \$5
SAVORY HUSHPUPPIES AND SALTED HONEY BUTTER \$8
PILE OF BACON \$6
ONION BIALY AND CREAM CHEESE \$6
ENGLISH MUFFIN AND BUTTER \$4

Sweet and Not So Sweet

RAPTURE. BLONDIE SUNDAE. MISO BUTTERSCOTCH ICE CREAM & CRUNCHY CASHEWS \$11
DIRT SUNDAE. CHOCOLATE MOUSSE, CRUSHED COOKIES AND CHERRY PÂTE DE FRUIT \$11
WARM GRAHAM MADELEINES, CHOCOLATE SAUCE & MARSHMALLOW CRÈME \$13
OLIVE OIL CAKE, BALSAMIC FIG ICE CREAM AND ROSEMARY HONEY \$12

DRINK

BREW LAB BOTTOMLESS ICED TEA WITH ORANGE \$4
LACROIX WATER - PLEASE ASK FOR TODAY'S FLAVORS \$2
HOMEMADE SOUR APPLE SODA \$5
SAN PELLEGRINO ARIANCIATA ROSSA (BLOOD ORANGE) \$4
BOYLAN'S CREAM SODA \$4
BABA'S BREW BLUEBERRY KOMBUCHA \$8
LA COLOMBE ICED COFFEE \$6
LOVE LATTE \$6 VANILLA LATTE \$6 CUP O' JOE \$4

COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$14
PERFECT PEAR. BUBBLY WINE, CHAI SPICED VODKA AND BARTLETT PEAR \$13
THE FIG AND THE LEMON. BLUECOAT GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$14
A VERY GOOD BOURBON DRINK: JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$14
A MULE WITH NO NAME. SMOKEY MEZCAL, GINGER, APEROL, DOWNEAST CIDER \$14
THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
I'M YOUR HUCKLEBERRY. OLD OVERHOLT BONDED RYE, HUCKLEBERRIES, SAGE AND CITRUS \$14
PHILLIPS-HEAD. A POWERFUL SCREWDRIVER. VODKA, OJ AND SOLERNO BLOOD ORANGE LIQUEUR \$14
LOVE SAZERAC. OUR BOOZY TAKE ON THE CLASSIC WITH KNOB CREEK TWICE BARRELED RYE,
VIEUX CARRÉ ABSINTHE, AND PEYCHAUD'S BITTERS \$17

BY THE GLASS

CAVA BRUT ROSÉ, JUVE Y CAMPS, PENEDES, SP, NV \$13/\$65
METHODE CAP CLASSIQUE BRUT, GRAHAM BECK, SOUTH AFRICA, NV \$15/\$75
CHAMPAGNE 'GRAND VINTAGE', MOËT & CHANDON, ÉPERNAY, FR, 2009 \$28/\$140

GRENACHE BLANC BLEND, CÔTÉ MAS, CÔTEAUX DU LANGUEDOC, FR (1L) \$10/\$60
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$13/\$60
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2017 \$14/\$68
CHARDONNAY, SEAN MINOR, CENTRAL COAST, CA, 2017 \$13/\$60
NERELLO MASCALESE ROSÉ 'VURRIA...', DIGIOVANNA, SICILY, IT, 2017 \$12/\$58

GRENACHE/SYRAH, DOMAINE DES CHANSSAUD, CÔTES DU RHÔNE, FR, 2016 \$12/\$56
CABERNET SAUVIGNON, TARRICA WINE CELLARS, PASO ROBLES, CA, 2016 \$14/\$68
PINOT NOIR 'ESTATE', ILLAHE, WILLAMETTE VALLEY, OR, 2017 \$18/\$88
MALBEC, PORTILLO, MENDOZA, ARGENTINA, 2017 \$13/\$60

BEER AND CIDER

ALLAGASH WHITE BELGIAN STYLE WHEAT BEER 5.2% ABV \$9
ANCHOR BREWING COMPANY ANCHOR STEAM BEER 4.9% ABV \$7
MILLER HIGH LIFE 4.6% ABV \$5
VON TRAPP HELLES 4.9% ABV \$6
STILLWATER 'CELLAR DOOR'. FARMHOUSE STYLE WHEAT BEER WITH SAGE 6.6% ABV \$10
WISEACRE GOTTA GET UP TO GET DOWN. COFFEE MILK STOUT 5% ABV \$8
DOGFISH HEAD FLESH & BLOOD IPA WITH BLOOD ORANGE AND LEMON 7.5% ABV \$8
DOWNEAST WINTER BLEND. APPLE CIDER WITH TOASTED OAK, CINNAMON, AND NUTMEG 6.5% ABV \$8
EMBARK CRAFT CIDERWORKS OLD MARAUDER DRY CIDER 6.9% ABV \$8

The Love.