

KIDS MENU
AVAILABLE ALL DAY
\$20

AVAILABLE 11:00AM-2:00PM

MOTHER'S DAY BRUNCH

CHAMPAGNE COCKTAILS

Mimosa	8
Bellini	8
Raspberry Champagne	9
Elderflower Champagne	9

MOCKTAIL

DEAR MOM	8
STRAWBERRY PUREE, FRESH LIME MINT, SODA WATER	

COCKTAILS

B.I.B Bloody Mary	12
Vodka, Tomato Juice, Citrus, Pickle, Crispy Bacon	
Sunrise Martini	14
Vodka, Coconut Rum, Pineapple Juice, Touch of Grenadine	
Maple Bacon Old Fashion	14
Maple Bourbon, Aromatics, Smoked Bacon	
Wine Slushie	13
Pink, Red or Mix	
Wild Berry Aperol Spritz	14
Wild Berry Puree, Aperol, Prosecco, Soda Water	

ENTREES

BRUNCH TACOS	21
Served With Crispy Fries Scrambled Eggs, Spanish Chorizo, Aged Cheddar, Fresh Pico De Gallo, Crema	

BRUNCH SKILLET	20
Sunny Side Up Eggs, Rich Spiced Tomato And Pepper Mix, Crispy Bacon, Crumbled Feta, Toasted Herb Focaccia	

BRUNCH BURGER	21
(GF Available) Sunny Side Up Egg, Smoked Gouda, Tomato, Mixed Greens Pickled Onions, Hot Honey	

FRENCH TOAST	19
Fluffy French Toast Topped With Seasonal Berries Syrup, Crispy Bacon	

STEAK & FRITES (GF)	28
8oz NY Steak, Chimichurri Sauce, Arugula, Crispy Fries, Shaved Parmesan	

BRUNCH BOWL (GF)	20
Homemade Cheddar Egg Bites, Roasted Butternut Squash, Fresh Spinach, Avocado, Fresh Lemon Dill Sauce <i>Add: Chicken 8, Salmon 13, Steak 15, Shrimp 13</i>	

PANCAKE TACOS	19
Soft Buttermilk Pancakes, Nutella Filling, Fresh Fruits	

WAFFLE SANDWICH	20
Crispy Buffalo Chicken, Tomato, Gorgonzola Slaw, Crispy Fries	

MOTHER'S DAY MENU

available 11:00am-8:00pm

MOM'S COCKTAILS

WINE SLUSHIE
Refreshing Wine.
Pink, Red or Mix. 13

PEAR BASIL MARTINI
Pear Vodka, Elderflower Liquor
Sour Mix, Basil 14

APPETIZERS

- ROASTED CARROT COCONUT SOUP** (GF) 12
- FILET MIGNON MEATBALLS** Tender bites, spicy pink vodka sauce, aged parmesan. (GF) 17
- SHRIMP & AVOCADO** Cucumber, avocado, spicy aioli, tobiko, corn chips.(GF) 18
- TRUFFLE WHIPPED RICOTTA** Honey, walnuts, herbs, toasted focaccia. 16
- AVOCADO FRIES** Panko-parmesan crusted, herbs, pan fried served with lemon zest-sweet chilli sauce. (GF) 15
- GOLDEN CALAMARI** Buttermilk battered, panko, pepperoncini, house dip.(GF) 18
- CORN RIBS** Iowa corn, chilli butter, lime zest creamy sauce. (GF) 16
- ZESTY BASIL BURRATA** Burrata, garlic, EVOO, lemon, arugula, sungolds. (GF) 15
- ARUGULA SALAD** Hazelnuts, granny smith apple, shaved parmesan, zesty dressing.(GF) 15
- BERRY SALAD** Arugula, red cabbage, basil, feta cheese, pistachio, wild berry vinaigrette. (GF) 15
- CAESAR SALAD** Crisp romaine, smoky ciabatta, aged parmesan. 13
- CHESAPEAKE BAY OYSTERS** 6PCS /\$20 12 PCS/\$35 **SEASONAL OYSTERS** 6PCS /\$23 12 PCS/\$39
- JUMBP SHRIMP COCKTAIL** 3PCS 16
- DOUBLE CUT MAPLE BACON** Thick-cut, smoked bacon glazed with maple syrup and black pepper. (GF) 19

ENTREES

- SANTORINI SALMON** Topped with Feta Spinach Tomato Mix, Citrus, Dill. (GF) 32
- SHRIMP & POLENTA** Creamy Polenta, Thai Chilli Sauce, Scallions. (GF) 32
- BRANZINO** Pan seared over a silky carrot-ginger puree, finished with crispy leeks and a touch of citrus. (GF) 35
- COASTAL BUCATINI** Shrimp, Sungolds, Citrus, Aged Parmesan.(GF available) 32
- MOLTO BRAISED** Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan.(GF available) 32
- CARBONARA POCKETS** Cheese Ravioli, Tuscan Bacon, Carbonara Sauce. 29
- DRY AGED RIBEYE** Juicy ribeye topped with cowboy cajun butter (GF) 59
- BABY BACK RIBS** Slow cooked, Louisiana rub, Homemade BBQ sauce served with bacon mac n cheese. 34
- DRY AGED NEW YORK STRIP LOIN 14 OZ.** Grilled, Served With Cacio & Pepe Sauce. (GF) 47
- FILET MIGNON 10 OZ.** Juicy filet crowned with aromatic truffle butter made in house. (GF) 49
- TEQUILA-LIME SHRIMP TACOS** Charred Pineapple Salsa, Avocado, Crema. (GF available) 26
- SMASHBURGER TACOS** American Cheese, Shredded Lettuce, Pickles, Chipotle Aioli. (GF available) 26
- CRISPY CHICKEN** Arugula, Avocado, Cucumber, Sungolds, Red onion, Citrus Vinaigrette, Aged Parmesan.(GF) 27
- LEMON CHICKEN** Crispy Cutlet, Garlic Lemon Parmesan Sauce. (GF) 26
- B.I.B CHICKEN** Grilled, White Wine, Boursin Cheese, Corn, Crunchy Spanish Chorizo.(GF) 29
- RACK OF LAMB** Coated in fresh herbs and garlic, served over vibrant mint pea puree. (GF) 45

SPECIAL DESSERT

RICOTTA LIMONCELLO CHEESECAKE 12