



march 15
brunch service

- skillet corn bread** bacon, smoked cheddar and jalapeno cornbread / bourbon butter / candied pecans (GF) 8
- fruit palette** cantaloupe / honey dew / watermelon / berries / pineapple / cottage cheese / chocolate chip and pecan banana bread (V) 12
- family butcher omelet** bacon and breakfast sausage (family butcher, dagsboro, de) / organic free range farm eggs / smoked cheddar (chesapeake bay farms, pocomoke, md) / bacon jam (GF**) 12
- hangtown omelet** organic free range farm eggs / lump crab (a.e. phillips, fishing creek, md) / smoky bacon / tomato relish / old bay cheddar (chesapeake bay farms, pocomoke, md) / two (2) crispy oysters (GF**) 16
- jody's huevos rancheros** scrambled organic free range farm eggs / salsa verde / smoked cheddar (chesapeake bay farms, pocomoke, md) / sautéed peppers and onions / cilantro crème / chorizo (family butcher, dagsboro, de) / black bean salsa / guacamole / corn tortillas (GF**, V*) 12
- biscuit n' gravy** house baked smoked cheddar buttermilk biscuit / sausage gravy / two fried organic free range farm eggs / crispy confit potatoes 14
- chicken and waffle** country fried chicken breast / fried organic free range farm egg / bourbon pickled blueberries / whole wheat pimento cheese and bacon waffle / bourbon barrel aged maple syrup 15
- country fried monkfish** crispy monkfish / fried organic free range farm egg / organic yellow squash, broccoli, zucchini, mushrooms, onion and brussel sprout hash / bacon jam 16
- avocado crab toast** lump crab (j.m. clayton seafood co., cambridge, md) / mashed avocado / wheatberry toast / smoked cheddar (chesapeake bay farms, pocomoke, md) / organic fried free range farm egg / crispy confit potatoes 17
- shrimp and grits** pan seared jumbo gulf shrimp / andouille sausage red eye gravy / sautéed asparagus / pimento cheese grits (GF**) 17

A complimentary sweet potato biscuit is served with each brunch entrée.

*(**If you follow a gluten free diet please inform your server, and we will not include the biscuit. Thank you.)*

add

crispy confit potatoes 3

from the butcher 3 (ea)

(family butcher, dagsboro, de)

sausage links / bacon (*your choice*)

biscuit 2

smoked cheddar buttermilk **or** sweet potato /

house made preserves

berry bowl 6

chocolate chip and pecan banana bread 5

irish carb bomb doughnut 6

two (2) mini chocolate espresso stout doughnuts /
bailey's buttercream / jameson caramel drizzle

GF = gluten free **V** = vegetarian **VG** = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification

lunch selections small plates

cheesesteak biscuits “never ever” dry aged angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

stuffed avocado spicy FRESH lump crab salad (j.m. clayton seafood co., cambridge, md) / natty boh battered avocado / miso caramel / micro cilantro 15

crispy oysters cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

buffalo blow toads natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 14

stuffed artichokes spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12

soups and salads

fisherman’s stew cream base / andouille sausage / lump crab (chesapeake gold, chesapeake, va) cup 8 bowl 10

irish stew lamb / potatoes / carrots, celery and onion / burley oak porter (berlin, md) cup 8 bowl 10

beet and berry salad pickled beets / berries / black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG*) 12

mixed green salad organic greens / cucumber / pickled onion / grape tomato / candied pecans / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG*) 8

make any salad a meal by adding your choice of:

lump crab cake ... 12
(a.e. phillips, fishing creek, md)

monkfish ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

cornflake encrusted oysters ... 12

favorites

signature burger “never ever” dry aged angus beef (roseda farm, monkton, md) / shark signature sauce / bacon jam / smoked cheddar (chesapeake bay farms, pocomoke, md) / smoky maple brioche roll (crack of dawn bakery, berlin, md) / tomato / fries 13

crab cake sandwich lump crab (j.m. clayton seafood co., cambridge, md) / tomato / alabama white bbq / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

grilled bison burger (new frontier bison, madison, va) / smoked cheddar (chesapeake bay farms, pocomoke, md) / chimichurri / guajillo pepper and tomatillo sauce / smoky maple brioche roll (crack of dawn bakery, berlin, md) / sweet potato fries 15 ****bison is very lean and is best enjoyed cooked medium or less**

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