



# BRUNCH

## BRUNCH BITES

MARYLAND STYLE SEARED CRAB CAKES* (2) served with a green apple and pecan arugula salad, bacon jalapeno pepper jam, pepperoncini aioli	18
FRIED FUNNEL CAKES served with whipped ube cream, finished with powdered sugar	12
FRESH SCALLOP & ROCK SHRIMP CEVICHE* served with blackened Hawaiian plantain cups, garlic cilantro, lime	18
BEER BATTERED PICKLES Binny's Brew battered crispy pickles served with a creamy dill sauce	12
CHA CHA CHIA JAR layered house made chia seed pudding, locally sourced fruit	VG 11

## LIBATIONS

SEASONAL G&T. Ford's Gin, homemade saffron chamomile tonic **ON DRAFT**	12
DEATH OF A STRAWBERRY strawberry-infused prairie vodka, giffard rhubarb liqueur, lemon, ginger beer <i>juicy ripe strawberry with a gingery zip</i>	12
BACK PORCH OF A BEACH HOUSE four roses bourbon, pineapple, chinese five-spice, black walnut bitters <i>when an old fashioned meets summer vacation</i>	13
RISE & SHINE SPRITZ gin lane cucumber watermelon mint gin, watermelon juice, select aperitivo, lemoncello, prosecco <i>a bright and bubbly easy sipper to start your day right!</i>	14
ESPRESSO YOURSELF flor de caña 12yr rum, borghetti espresso liqueur, pineapple, chinese five-spice, cynar, topped with pineapple cream cold foam <i>a fun tropical latte meets the espresso martini</i>	15
CHAMOY BLOODY MARY bloody mary with chamoy vodka, charleston bloody mix, and homemade spicy pickle	V 13
TO INFINITY AND BEYOND blackwell rum, chinola passionfruit liqueur, velvet falernum, tonka syrup, lime, angostura	14
MIMOSA choice of: orange, cranberry, peach, pineapple, mango, or guava	single 8 double 10

## SIDES

2 Eggs Your Way	6
Andouille Hash	8
Fresh Fruit	6
Soup of The Day	9
Bourbon Barrel Aged Maple & Black Pepper Bacon	7
Home Fries	7
Side House Salad	7
Side Toast	3

## BEVERAGES

Coffee	4
Juice Orange, Pineapple, Cranberry, Apple	4
Espresso	single 3.5 double 5
Cappuccino	6

## HANDHELDS

<b>PASTRAMI MELTO-CRISTO</b> .....	18
house smoked pastrami, custard dipped sourdough bread, melted havarti & and gruyere cheese, port wine caramelized onions, seasonal jam and black truffle roasted garlic aioli	
<b>RUSTEAK BRUNCH BURGER*</b> .....	19
smashed brisket short rib blend beef, sharp white cheddar, brioche, fire grilled andouille sausage, sliced white onion, sunny side egg, rusteak sauce, potato strings	
<b>BRUNCH BIRRIA BURRITO</b> .....	20
slow braised beef birria, hash browns, fire roasted pepper aioli, shredded pepper jack, scrambled eggs, caramelized onions	
<b>BAHN MI TACOS</b> .....	19
adobo marinated pork belly, pickled vegetables, cucumber, fresno chilis, cilantro, garlic cilantro	

## ADD-ONS

<b>GRILLED CHICKEN</b> .....	6
<b>HANGER STEAK</b> .....	12
<b>SLICED AVOCADO</b> .....	3

## MAIN EVENT

<b>KOREAN CHICKEN &amp; WAFFLES</b> .....	18
hand battered Korean style chicken tenders, house made scallion waffle, gochujang maple glaze, whipped cilantro butter	
<b>MUST BE THE MOURNAY! *</b> .....	25
andouille potato hash, soft scrambled eggs, fire grilled hanger steak, iberico chorizo mornay, fresh sliced avocado	
<b>FRUITY PEBBLES FRENCH TOAST</b> .....	17
fruity pebble anglaise soaked artisan sourdough, house made cereal milk, maple syrup, macerated berries	
<b>OMURICE BOWL *</b> .....	18
house shiitake pork belly fried rice, soft scrambled eggs, demi glace, green onion curls, crispy shallots	
<b>TOFU YAKITORI</b> .....	20
unagi glazed tofu skewers, cauliflower fried rice, spiced haas avocado, thai arugula salad, charred scallion jus	

## SECRET MENU OF THE DAY



## KIND OF A BENEDICT

<b>BIRRIA BENNY *</b> .....	20
slow braised guajillo shredded short rib, english muffin, pickled white onions, over medium basted eggs, consommé hollandaise, micro cilantro, achiote dust	
<b>THE "CLUCK NORRIS" *</b> .....	19
English muffin, crispy marinated chicken, dijon mustard, sautéed spinach, over medium basted eggs, iberico chorizo mornay	
<b>LIVIN' ON THE VEG *</b> .....	v 19
citrus marinated tofu, tomato, avocado crema, dressed arugula, over medium basted eggs, roasted pepper hollandaise, English muffins	

Presented By:  
General Manager - Meaghan Halley  
Executive Chef - Eboni Chisolm  
Beverage Director - Connor Clifford