



CHARCUTERIE

CHEF'S BOARD

Chef's selection of cheeses and charcuterie, assorted mustards, pickled veggies, gherkins, candied nuts, spicy honey, artisanal crackers

GRAND (SERVES 2) | 26 **ROYAL (SERVES 4-6) | 45**

CHEESE PLATE

Local and imported cheeses, honey, red beet mustard, candied nuts, artisanal crackers

13

CHARCUTERIE BOARD

Chef's rotating selection of house made and imported charcuterie, assorted mustards, pickled veggies, gherkins, warm crostini

18

SMALLS & SHARED

GOAT CHEESE CROQUETTE 16
pineapple-mango compote, warm crostini

GRIDDLED JOHNNY CAKES 12
spicy honey, red pepper coulis

AVOCADO TOAST 12
whole wheat toast, everything bagel spice, cholula hot sauce, arugula, sunflower seeds, charred tomatoes

TRUFFLE FRIES 10
hand cut fries, smoked paprika, truffle oil, parmesan cheese

FRIED ORGANIC WINGS 15
*served with ranch or blue cheese, pickled veggies
choice of: honey-truffle-butter hot sauce, korean bbq, buffalo, old bay-honey*

SALMON GRAVLAX 12
brown sugar-dill cure, pickled red onion, tomatoes, caper oil, hard boiled eggs

PATE DE CHAMPAGNE 14
house made "countrystyle" liverless pork pate wrapped in applewood bacon, inlet with pork tenderloin and yellow raisins

CRAB DIP 19
sweet claw meat, crispy pita, crackers

YOGURT & GRANOLA 9
fresh berries, greek yogurt, vanilla-tossed almond granola, spicy honey

SOUP

CRAB BISQUE 9
traditional maryland style with a sweet sherry cream, maryland claw meat, old bay

WATERMELON YUZU GAZPACHO 6
micro mustard greens, basil oil, diced cucumber

SIDES

SAUSAGE PATTY 6
BACON 7
HOME FRIES 6
TOAST 3
ENGLISH MUFFIN 3
FRIES 6
TRUFFLE FRIES 10

BEVERAGES

COFFEE 4
TEA 4
SODA 4
SAN PELLEGRINO 9
AQUA PANNA 9

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. **A customary gratuity of 20% will be added to all parties.**

Menu created by Executive Chef Mark Davis & Sous Chef Brian Greene

SALAD

VERY BERRY SALAD 16
assorted greens, fresh berries, goat cheese crumbles, toasted sunflower seeds, herb croutons, blackberry dressing

BABY KALE-APPLE SALAD 13
gala apples, shaved red onion, crumbled goat cheese, lemon-poppy dressing, herb croutons

RUSTIC CAESAR 11
housemade caesar dressing, romaine, baby kale, parmesan, anchovies, herb croutons

ADDITIONS CHICKEN 7 | GRILLED STEAK 10 | GRILLED SHRIMP 15 | SOUTH ARCTIC SALMON 16

MAIN STAGE

FRITTATA OF THE DAY 15
served with tossed greens, tomato, red onion, seasonal vinaigrette

CARROT CAKE PANCAKES 15
spiced pancakes with shredded rainbow carrots, whipped maple-mascarpone cream cheese

BANANAS FOSTER STUFFED CHALLAH FRENCH TOAST 16
stuffed with sweetened spiced rum mascarpone, flambe bananas, real maple syrup

CHICKEN & WAFFLES 17
buttermilk chicken, fresh malted buttermilk cornmeal waffle, honey-truffle-butter hot sauce, warm maple syrup

BREAKFAST PLATTER 16
two eggs any style, choice of breakfast meats, choice of home fries or toast

THE POTTHAST BROTHERS BURGER 16
8 oz. Creekstone burger, mozzarella, caramelized onions, house cured bacon, bread & butter pickles, bibb lettuce, toasted challah roll, fries

BARNYARD CHICKEN 15
buttermilk-fennel ranch-honey-truffle-butter hot sauce, bacon, bibb lettuce, bread & butter pickles, toasted roll, fries

THE FULL MONTE CRISTO 16
shaved black forest ham, swiss cheese, dijon, thick cut challah, house made jam, hand cut french fries, toasted roll, fries

BENEDICTS

KIMCHI BENE 17
spicy kimchi style nappa-cilantro slaw, crispy pork belly, everything bagel spice, poached eggs, siracha hollandaise

MANOR BENE 15
homemade canadian bacon, poached eggs, hollandaise

OMELETTES

BUTCHERS HILL OMELETTE 17
local chorizo, bacon, spicy italian sausage, fire roasted peppers, sharp cheddar

DRUID HILL OMELETTE 15
caramelized shallots, wild mushrooms, arugula, broccolini, smoked mozzarella

PARISIAN OMELETTE 16
brie, baby spinach, smoked salmon, hollandaise, home fries

BOTTOMLESS

MIMOSAS, BLOODY MARY'S & ROSE 25
enjoy your brunch favorites limitlessly from 11am-2:30pm