





BRUNCH SPECIALTIES

Brunch Specialty items are available Saturday 11am – 2pm and Sunday from 10am – 2pm

SNICKERDOODLE PANCAKES cinnamon and vanilla pancakes, vanilla bean drizzle, pure maple syrup  12

CHICKEN + WAFFLES cheddar waffles, crispy chicken tenders, sriracha butter, chives, pure maple syrup  17


CRAB CAKE BENEDICT* jumbo lump crab cakes, toasted English muffin, poached local eggs, citrus hollandaise, Old Bay potato wedges  19

BERRIES + YOGURT fresh seasonal berries, citrus honey yogurt, shortbread cookie crumble  8

EGGS BENEDICT* poached local eggs, Canadian bacon, English muffin, citrus hollandaise, Old Bay potato wedges 15

STEAK + EGGS* grilled flat iron steak, poached local eggs, asparagus, béarnaise sauce, Old Bay potato wedges 17

CHEF'S SEASONAL FRITTATA* baked egg custard, seasonal local ingredients, served with your choice of mixed salad greens or Old Bay potato wedges 13

OMELET* white cheddar and choice of three: tomato, onion, bell pepper, mushroom  Canadian bacon, bacon, served with Old Bay potato wedges 13

FEATURED BLOODY MARYS

DEVON BLOODY MARY* Tito's vodka, lobster claw, grilled shrimp, pimento olive, Old Bay rim 14

SPICY BLOODY MARY Absolut Peppar vodka, Applewood smoked bacon, cherry pepper, bleu cheese stuffed olive, cajun sugar rim 11

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

 indicates vegetarian options |  indicates vegan options |  indicates options that can be prepared vegan upon request