



SUNDAY BRUNCH

SUNDAY, MARCH 15th, 2020

Specials

BRUNCH Specials

- BACON & GOAT CHEESE FRITTATA** spinach tossed in greens topped w/ avocado crème **12**
- SAUSAGE GRAVY** over buttermilk biscuits with Neva's potatoes **12**
- EGGS BENEDICT** Poached egg with choice of sausage, scrapple or bacon topped w/ hollandaise sauce
Served on English muffin with side of Neva's Potatoes **13**
- B.E.L.T** classic BLT topped with an egg, served on wheat bread with Neva's Potatoes **11**
- STEAK & EGGS** sliced filet medallions, 2 sunny eggs, Neva's potatoes & sautéed spinach **18**
- BREAKFAST HASH** tri color smash potatoes, bacon, slow roasted pork, onions, peppers & 2 eggs **12**

BRUNCH Cocktails

- BLOODY MARY** glass 7/**bottomless** 13* **MIMOSA** glass 7/**bottomless** 13*
- *Must purchase an entrée to receive a Bottomless Bloody Mary or Bottomless Mimosa*

SOUPS, SALADS, OYSTERS, & STARTERS

- ROASTED RED PEPPER CRAB BISQUE 7 | MARYLAND CRAB 7**
- FRESH TOPPED SALAD** top one of our fresh salads w/ chicken or shrimp skewer **12/** salmon **16/** hake **18/** tuna **18**
- BAKED GOAT CHEESE & SPRING GREENS** Dried cherries, candied pecans, & lemon-thyme vinaigrette **7/12**
- BLACKENED CHICKEN QUESADILLA** served with all the fixings **9**
- CRAB WONTONS** jumbo lump crab stuffed and fried over a sriacha honey BBQ topped w/ fresh scallions **10**
- OYSTERS ON THE HALF SHELL TANGIER ISLAND (VA) \$2.75 EACH | \$14 HALF DOZEN | \$27 DOZEN**

FRESH MADE SANDWICHES *(with choice of one side)*

- GRILLED SCOTTISH SALMON BLT** toasted sour dough, L, T, bacon, lemon basil mayo with one side **15**
- TURKEY CLUB SANDWICH** roasted turkey with bacon, L, T, cheese & honey mustard on Ciabatta bread with one side **11**

TODAY'S LUNCH ENTREES

- LUNCH PASTA** grilled chicken over rigatoni pasta in a tomato garlic wine broth **12**
- DAILY VEGGIE PASTA** chef's choice daily veggies tossed in a lemon basil pesto with linguini **10**
- YUMMY LUNCH COMBO** (choose two) ½ turkey club, any small salad, baked potato or soup **12**

SUMMER HOUSE BOWLS served with a choice of one protein

- BLACKENED COD FISH 14/ BLACKENED SHRIMP BOWL 14/ BLACKENED CHICKEN 12/ GRILLED TUNA 18**
over jasmine rice, spanish slaw, cilantro, avocado, cucumber, tomato, queso fresco, and topped with chipotle mayo

DRAFT BEERS

- GUINNESS 5 | MILLER LITE 3 | YUENGLING 3**
- DOGFISH 60 MIN IPA 5.75 | ALLAGASH WHITE 5.50**
- TROEGS SUN SHINE PILSNER 5.75 | BURLEY OAK LOST IPA 5.75**
- OTTER CREEK RASPBERRY SOUR 6.00**
- RAR COUNTRY RIDE PALE ALE 5.75 | BLUE MOON 5**
- SAM ADAMS COLD SNAP 5.25**

CANS AND BOTTLES

- DOGFISH SUPER 8 GOSE 5.50 | DOGFISH SLIGHTLY MIGHTY 7**
- DOGFISH NAMASTE 5.75 | SAM ADAMS BOSTON LAGER 5.25**
- NATURDAYS STRAWBERRY LEMONADE 3**
- GOLDEN ROAD MANGO CART 4**
- CORONA PREMIER 5 | TRULY PINEAPPLE & BLUEBERRY SPIKED SELTZER 5**
- BLUE EARL CLOCKWORK ORANGE 5.25**

ADDITIONAL SIDES

- BROCCOLI**
- BRUSSEL SPROUTS**
- ASPARAGUS**
- LOADED CHIPOTLE POTATO SALAD**
- *LOADED BAKED POTATO (\$3 up charge)**

DESSERTS 8

- APPLE COBBLER A LA MODE**
- BROWNIE CHEESECAKE A LA MODE**