

BRUNCH

Winter Restaurant Week: Select a Snack or Board, Plate, and Sweet for \$35

SNACKS & BOARDS

Era Marinated Olives (v) | 8

Mediterranean blend, preserved lemon

Mezze '24 | 26

Confit garlic hummus, feta tzatziki, fresh & grilled vegetables, halloumi, warm pita

Salute! | 28

Selection of Italian meats & cheeses, marinated olives, Lambrusco jelly, rosemary focaccia

Tour de France | 29

Selection of French meats & cheeses, cornichons, honey, baguette

PLATES

BYO Avocado Toast (v) | 14

Smashed avocado, rustic bread

-Add fried egg (+2), Norwegian smoked salmon (+3), Old Bay shrimp (+4), fresh vegetables (+2)

Salata Arabiya | 17

Za'atar chicken, cucumbers, red peppers, cherry tomatoes, red onions, Greek feta

Challah French Toast* | 16

Fresh berries, maple syrup, powdered sugar

Garden Omelette* | 18

Choice of spinach, mushrooms, tomatoes, onions, jack/cheddar cheese blend, home fries

Grand Cru Burger* | 23

8 oz. Creekstone Farms Angus beef, cabernet braised mushrooms, caramelized onions

-Add-ons: fried egg (+2), smashed avocado (+2)

-Choice of seasoned fries or Salata Arabiya

Butcher's Cut & Eggs* | 46

9 oz. Fells Point NY Strip, 2 eggs your way, home fries

Southern Shrimp & Grits* | 26

Gulf shrimp, Cajun cream, butter grits

Strawberry "Shortcake" Belgian Waffle | 17

Fresh strawberries, whipped cream, coulis

SIDES

Maple Pork or Turkey Sage Breakfast Sausage* | 7 Home Fries (v, gf) | 6 Two Eggs Your Way | 6

SWEETS

Old Fashioned Chocolate Cake | 13 Warm Pecan Pie | 14 Sparkling Sorbet | 14

BRUNCH DRINKS

Fresh Ground Coffee | 5

Classic Mimosa | 13

Cipriani Bellini | 14  Era