

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

HOUSEMADE BISCUITS WITH HONEY BUTTER

MAIN

BELGIAN WAFFLE STATION

*fresh strawberries, salted caramel, apple compote,
whipped cream, chocolate sauce, maple syrup*

SLOW-ROASTED RIBEYE GF

*fresh herbs and garlic, horseradish crème, red
wine sauce*

FRIED CHICKEN WITH HOT HONEY

CAJUN ANDOUILLE SAUSAGE & PEPPERS GF

presented with byrd mill grits

BAKED CRÈME BRÛLÉE FRENCH TOAST

LOCAL VEGETABLE PRIMAVERA PASTA

SEAFOOD

HOUSE-CURED GRAVLAX, SMOKED TROUT BAGEL PLATTER

OLD BAY PEEL-AND-EAT SHRIMP GF

EGGS

DEVILED EGGS - classic; crab & old bay; bacon GF

FARM FRESH SCRAMBLED EGGS GF

MADE-TO-ORDER OMELET

Your choice of:

*house smoked ham, turkey sausage, bell peppers,
cremini mushrooms, onions, spinach,
cheddar cheese, swiss cheese*

Please place your omelet order with your Server.

SIDES

APPLEWOOD SMOKED BACON GF

SMOKED TURKEY SAUSAGE GF

FRIED BREAKFAST POTATOES WITH ONIONS GF

RICH AND CREAMY GRITS GF

SALAD STATION

CAESAR SALAD GF

SEASONAL MIXED GREENS & LOCAL VEGETABLES GF

CHEF'S SELECTION OF SEASONAL ROASTED VEGETABLES GF

FRESH FRUIT SALAD GF

DESSERT

STRAWBERRY SHORTCAKE

CLASSIC CHEESECAKE

LEMON POSSET GF

MINI CHOCOLATE MOUSSE GF

BEVERAGES INCLUDED WITH THE BUFFET:

Coffee, Hot Tea, Iced Tea, Sodas

Ask your Server.

SUMMER RESTAURANT WEEK BRUNCH BUFFET

\$35* per person

Kids aged 5 - 12: \$16* | 4 & under: FREE.

**Tax and gratuity are not included. A 18% Gratuity will
be automatically added to the check.*

PLEASE NOTE: THERE IS A STRICT TWO-HOUR SEATING LIMIT
TO ENSURE ALL GUESTS MAY ENJOY THE EXPERIENCE.
We kindly ask that no more than four credit cards be
used per table. Thank you for your understanding.

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RAW BAR

a la carte + not included in the brunch buffet

20 FOR \$25 SPECIALS

20 perfectly chilled shrimp or 20 briny Chesapeake
Bay oysters or 10 shrimp + 10 oysters- \$25

OYSTERS

daily selection of oysters
smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
half lobster, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
whole lobster, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

NON-ALCOHOLIC

ESPRESSO	4.5
regular/ decaf	
DOUBLE ESPRESSO	6
regular/ decaf	
CAPPUCCINO	6
AMERICANO	4
MACCHIATO	4.5
AFFOGATO	8
JUICE	5
orange, grapefruit, pineapple, cranberry	

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BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling
brut wine
14

MIMOSA

oj, sparkling wine
12



GRAND ROYAL

grand mariner
sparkling brut wine
18

SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine and an
assortment of juices
35

PITCHER THIS!

SANGRIA

seasonal stone fruits and berries, brandy, wine
ask your server for today's mix.
GLASS 9.5 / CARAFE (SERVES 6) 42



TURN UP THE HEAT.

OYSTER SHOOTER

vodka, fresh shucked oyster,
cocktail sauce, and tabasco
7

BLOODY MARY

housemade mix
12

GET CAFFEINATED.

LONDON FOG

bulleit bourbon, earl
grey tea,
lemon juice, honey,
whipped cream
14

THE FLATLINER

blackleaf organic
vodka, frangelico,
bailey's irish cream,
fresh pressed espresso
18

