

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

BAGEL PLATTER WITH ASSORTED CREAM CHEESES

HOUSEMADE CHEDDAR BISCUITS

MAIN

BELGIAN WAFFLE STATION

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

ROASTED TOP SIRLOIN

fresh herbs & garlic, horseradish crème, red wine sauce

BUTTERMILK FRIED CHICKEN WITH HOT HONEY

CAJUN ANDOUILLE SAUSAGE & PEPPERS GF

presented with byrd mill grits

BRIOCHE ORANGE ZEST FRENCH TOAST

SALADS

CAESAR SALAD GF

MIXED GREENS & LOCAL VEGETABLES GF

SEASONAL ROASTED VEGETABLE PLATTER GF

EGGS

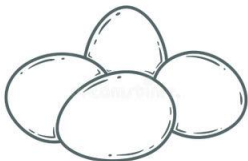
DEVEILED EGGS - classic; crab with old bay; bacon GF

FARM FRESH SCRAMBLED EGGS GF

OMELETS *made to order*

*Your choice of up to 4 of the following:
andouille sausage, turkey sausage, bacon,
bell peppers, mushrooms, onions, spinach,
cheddar cheese, swiss cheese*

Place your omelet order with your Server.



SEAFOOD

HOUSE-CURED GRAVLAX

COLD SMOKED PASTRAMI SALMON

SMOKED TROUT

OLD BAY PEEL-AND-EAT SHRIMP GF



SIDES

APPLEWOOD SMOKED BACON GF

SMOKED TURKEY SAUSAGE GF

FRIED BREAKFAST POTATOES WITH ONIONS GF

RICH AND CREAMY BYRD MILL GRITS GF

MAC & CHEESE

DESSERTS

CLASSIC CHEESECAKE

LEMON POSSET GF

MINI CHOCOLATE MOUSSE GF

FRESH FRUIT PLATTER GF



BEVERAGES INCLUDED WITH THE BUFFET:

Coffee, Hot Tea, Iced Tea, Sodas

Ask your Server.

RESTAURANT WEEK SUMMER 2026 SUNDAY 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 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

OYSTERS

daily selection of oysters

smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLE NECK CLAMS

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

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

CEVICHE

guacamole, plantain chips
15

CHILLED LOBSTER TAIL

horseradish crème, smoked cocktail sauce
18

BOATMAN'S PLATTER

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

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
lobster tails (2), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling
brut wine
14

MIMOSA

orange juice,
sparkling wine
12



GRAND ROYAL

grand mariner, sparkling wine
12

SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE

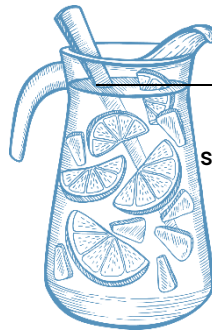
bottle of belle jardin sparkling wine
and an assortment of juices
35

PITCHER THIS!

SANGRIA

seasonal 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, tabasco
7

BLOODY MARY
house made mix
12



NON-ALCOHOLIC COFFEE

ESPRESSO

regular/ decaf

4.5

DOUBLE ESPRESSO

regular/ decaf

6

CAPPUCCINO

6

AMERICANO

4

MACCHIATO

4.5

JUICE

6

orange, grapefruit, pineapple, cranberry



GET CAFFEINATED.

THE FLATLINER

ketel one vodka, frangelico, bailey's irish cream,
fresh pressed espresso
18

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