

RAMW Summer 2026 Restaurant Week

BRUNCH \$25

Course 1

½ Doz Beignet

Cinnamon Sugar, Caramel Sauce, Whipped Cream

Maryland Crab Bisque and Sherry

Crackers

Caesar

Romaine, Radicchio, White Anchovy, Garlic Croutons

Field Greens

Parmesan, Cherry Tomato, Spiced Pecans, Cider Vinaigrette

Buttermilk Fried Calamari

Jalapeno Salsa Verde

Smoked Salmon Platter

Capers, Dill, Lemon, Crostini

Pate de Champagne

Pork and Duck, Cornichon, Whole Grain Mustard, Pear Jam, Crostini

Burrata and Frisee Salad

Honey and Balsamic Glazed Beets and Sweet Potato, Black Pepper, Pistachios

Chapa Bread and Harissa

Pistachio Dukkah, Shawarma Spices, Olive Oil

Course 2

Chicken fried pork chop

Fingerling Potato, Arugula, Sausage-Black Pepper Gravy

Belgian Waffle and Fry Chicken

Maple Syrup, Garlic-Butter Hot Sauce

Smoked Salmon -Potato Hash

Poached eggs, Dill, Capers, Lemon, Hollandaise

Omelete

Wild Mushroom, Arugula, Goat Cheese, Homefries, Petite Salad

Steak and eggs

Ny Steak Home Fries, Petite Salad, Hollandaise

Blackened Shrimp and Grits

Poached Egg, Smoked Tomato-Tasso Ham Gravy

French Toast and Smoked Bacon

Maple Syrup and Seasonal Fruit Jam

Eggs Benedict

Home Fries, Choice of Smoked Salmon, Ham or Pork Patties

Corned Beef and Potato Hash

Poached Egg, Hollandaise

Seafood and Andouille Gumbo

Shrimp, Mussels, Crawfish, Rice

Fried Eggs and Sausage

Fried easy eggs, Home fries, pork sausage

Course 3

Creme Brulee

Kumquat Jam, Pistachio

Chocolate Bread Pudding

Vanilla Ice Cream