

THE Grace

SUMMER RESTAURANT WEEK 2026

BRUNCH | 35 PER PERSON | Choice of 1 per course

TO START

CRISPY OYSTER

avocado, 3 hour chili oil, pickled veg, garlic aioli

DEVILED EGGS

sweet + spicy lardons, tomato jam, whipped egg yolk

FRIED GREEN TOMATO

fried green tomatoes, whipped pimento cheese

SAVORY

BROWN-BUTTER LOBSTER SCRAMBLE

confit crispy potatoes, pickled fresno, white truffle oil, soft-scrambled eggs, parmesan

CHICKEN + WAFFLES

fried chicken tenders, buttermilk waffle, honey thyme butter

"GRACE" MADAME

milk bread, honey ham, truffle bechemel, mixed greens, sunny egg

CHARRED STEAK + EGGS

ny strip-steak, smoked butter, fried eggs, crispy shallot, roasted tomato bearnaise sauce

CUBANO BENNIE

braised mojo pork shoulder, pickled mustard seeds, mustard hollandaise, pork cracklins, butter brioche

MARYLAND CRAB OMELETTE

3 egg omelette, crab fat, white cheddar, old bay creme

SMOKED MUSHROOM OMELETTE

herb creme fraiche, confit onions, white cheddar

SWEET

3 LAYERED FRENCH TOAST

brioche french toast, peach compote, peach caramel, whipped citrus honey cream

MANGO PARFAIT

marinated mango, whipped yogurt, granola, mint



**Consuming raw or undercooked foods, (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness or disease.*