



Mother's Day Brunch

Soups

She Crab Soup \$5.95 cup / \$6.95 bowl
Prepared with delicate crab, dry sherry, and diced peppers.

Soup du Jour \$5.95 cup / \$6.95 bowl
Prepared fresh daily by our Chef.

Brunch Items

Ribeye Yukon Hash & Eggs \$14.95
House made hash with Certified Angus Beef ribeye steak, Yukon Gold potatoes, peppers and onions, topped with sautéed baby spinach, two poached eggs, and served with grilled Cuban bread.

Shockoe Omelet \$11.95
Three egg omelet with Black Forest Ham, onions, tomatoes, and sharp cheddar cheese, served with TC potatoes..

Goat Cheese Frittata \$11.95
Open face omelet topped with goat cheese, broccoli, roasted red peppers, and black olives, served with fresh cut fruit.

Vegetable Quiche \$11.95
Flaky pie crust filled with eggs, zucchini, tomatoes, asparagus, and Fontina cheese, served with a side of lightly dressed field greens.

Classic Eggs Benedict \$12.95
English muffin topped with Canadian bacon, poached eggs and hollandaise sauce, served with asparagus and fresh cut fruit.

Chesapeake Benedict \$15.95
English muffin topped with poached eggs, hollandaise sauce and lump crabmeat, served with asparagus and fresh cut fruit.

Crab Cake Benedict \$14.95
Crispy Crab Cakes, tomato slices, poached eggs and wasabi hollandaise sauce, served with asparagus and fresh cut fruit.

Southern French Toast \$13.95
Toasted buttery pound cake dipped in a cinnamon egg batter, topped with fresh berries, powdered sugar, and warm maple syrup.

Sandwiches & Salads

All sandwiches are served with choice of fresh fruit, steak fries, potato salad or lightly dressed field greens.

Southern Fried Chicken BLT \$12.95
Buttermilk marinated fried chicken breast topped with Applewood bacon, lettuce and tomato on pretzel bun with whole grain mustard sauce.

Kobe Beef Burger \$16.95
8oz grilled Kobe Beef Burger topped with baby arugula, red and yellow vine ripe tomatoes, crisp fried sweet onions, and chipotle mayo on a potato bun.

Grilled Fish Sandwich \$11.95
Grilled Tilapia with blackened seasonings topped with pickled red onions, Asian Napa slaw, and a wasabi ginger mayo on a potato bun.

Veggie Sandwich \$11.95
Baby Kale, sliced tomato, cucumbers and shredded carrot piled high on whole grain bread with fresh edamame spread.

Ahi Tuna \$14.95
Ruby red tuna dipped in Asian spices and sesame seeds, seared rare over sesame ginger slaw and drizzled with beer mustard sauce. Served with pickled ginger and wasabi.

Classic Caesar Salad
A bed of romaine lettuce, tossed with classic Caesar dressing and topped with imported Parmesan cheese.

with Chicken \$12.95

with Shrimp \$15.95

with Filet Tips \$15.95

Sides

Certified Angus Beef Ribeye Yukon Hash \$5.95

TC Potatoes \$2.95

Boar's Head Applewood Smoked Bacon \$2.95

Maple Sausage Links \$2.95

Fresh Fruit \$3.50

Steak Fries \$3.95

Potato Salad \$2.75

Lightly Dressed Field Greens \$3.50

Desserts

Butter Cake for Two \$10.95
Our signature dessert, blended with extra butter and cream cheese before baking. Served warm and topped with vanilla ice cream, strawberries, and chocolate sauce.

Mary Martin Cheese Pie \$6.95
With sliced peaches and drizzled with raspberry sauce.

Curles Neck Pecan Pie \$7.95
Southern homemade pecan pie made with fresh cracked pecans from the famous Curles Neck Farm topped with vanilla ice cream.

Key Lime Pie \$7.95
In a pecan, gingersnap, graham cracker and coconut crust, topped with raspberry sauce and fresh whipped cream.

