

BRUNCH MENU

COFFEE & CAPPUCCINO BAR

Espresso – a single shot of dark roast extracted by steam	1.75
Double Espresso – a double shot of dark roast extracted by steam	3
Cappuccino - a shot of espresso with equal parts of steamed and foamed milk	3
Café Latte - double shot of espresso with hot milk topped with foamed milk	3
Café Viennese - single cappuccino topped with whipped cream and cinnamon	3
Mocha Ghirardelli - espresso, chocolate syrup & steamed hot milk with whipped cream	4
Macchiato - double shot of espresso with a dollop of foamed milk on top	3
Irish Coffee – Jameson’s Irish Whiskey, coffee, whipped cream, green crème de menthe	5
Italian Coffee – Amaretto, cappuccino, whipped cream	5
French Coffee – Brandy, Gran Marnier, coffee, whipped cream	6
Sicilian Coffee – Sambuca Romana, double espresso	5
Mexican Coffee – Kahlua, coffee, whipped cream	5
Caribbean Coffee – Myers Dark rum, coffee, whipped cream	5
Americana Coffee – Baileys, amaretto, brandy, coffee, whipped cream	6
Mocholata – Godiva Dark, Kahlua, hot cocoa, whipped cream	6
English Coffee – Bacardi 151, hot tea, honey	5
Texas Tea – Milagro tequila, iced tea, lime garnish	6

BAR DRINKS

Bloody Mary – vodka, homemade spicy bloody Mary mix, celery garnish	5
Screwdriver - Fris vodka, freshly squeezed orange juice, orange garnish	5
Sea Breeze - Fris vodka, fresh squeezed grapefruit juice, splash cranberry	5
Tequila Sunrise - Milagro tequila, fresh squeezed orange juice, splash grenadine	5
Americana Sangria - Burgundy wine, brandy, rum, fresh fruit	5
Mimosa - Cava brut champagne, fresh squeezed orange juice	5
Bellini - Cava brut champagne, peach schnapps	5
Kir Royal - Cava brut champagne, Chambord raspberry liquor	5
Mochalata - Godiva liquor, Kahlua, hot chocolate, whipped cream	6
Sapphire Cocktail - Sapphire gin, sweet & dry vermouth, fresh squeezed orange juice	6

BRUNCH SPECIALS

Poached Eggs Florentine - poached eggs, creamed spinach, 9-grain toast, Swiss cheese, home fries (8)
Granola Wheat Cakes – topped with sliced bananas, honey maple syrup (8)
Eggs Edessa – Poached eggs on a toasted feta cheese roasted pepper muffin, prosciutto, roasted pepper mornay sauce. Red bliss potato green pea and roasted pepper hash (8)
Latina Fritatta - black beans, tomatoes, chipotle sour cream, manchengo cheese, scallions, cilantro, chorizo (8)
Chicken Rarebit – broiled chicken breast layered with bacon, tomatoes, onions, topped with cheddar cheese & mornay sauce, on an English muffin. With roasted potatoes (11)
Pan Seared Salmon Oscar - asparagus crab hash topped with a dill hollandaise (12)
Blueberry Stuffed French Toast – stuffed with blueberries, mascarpone cheese, dipped in a vanilla egg batter, drizzled with maple syrup. Served with fresh fruit (7)

HOT CEREALS

Served with fresh fruit, banana bread, cinnamon and brown sugar

Classic Irish Steel Cut Oatmeal, Grits or Cream of Wheat (6)
Granola Steel Cut Oatmeal - steel cut oatmeal with granola, sun-dried cranberries, cinnamon (7)
Apple Cinnamon Cream of Wheat – with apples and cinnamon (7)
Carolina Grits – blend of sausage, ham, cheddar cheese and grits (7)

BREAKFAST FAVORITES

Apple Cinnamon Crepes - whipped or sour cream, toasted banana nut bread, fresh fruit (8)
Athenian Feta Crepes - tomatoes, spinach, fresh basil, feta, tzatziki sauce and grilled zucchini (8)
Huevos Rancheros - fried eggs, tomato salsa, shredded cheese on crispy tortillas, with a black bean cajun ham hash (8)
Bagel Deluxe - house smoked salmon, lettuce, tomatoes, black olives, red onions, diced egg, capers, cream cheese (10)
Morning Wrap - Virginia ham, American cheese, home fried potatoes, scrambled eggs, served with fresh fruit (7)
Strawberry Crepes - whipped or sour cream, toasted banana nut bread, fresh fruit (8)
The Light Start - egg whites, turkey sausage, tomatoes, whole wheat wrap, served with fresh fruit (7)
Chorizo and Egg Quesadilla - pico de gallo, sour cream (8)

EGGS & BENEDICTS

2 Eggs Any Style with Home Fries with bacon, grilled ham, pork roll, Canadian bacon, pork or turkey sausage (6)
2 Eggs Any Style with homemade corned beef hash or turkey hash (6) grilled rib eye (16)
Eggs Benedict - Canadian bacon, english muffin, hollandaise sauce (8)
Salmon Benedict - house smoked salmon, english muffin, tzatziki sauce (11)
Filet Mignon Benedict - grilled filet mignon, english muffin, béarnaise sauce (13)
Maryland Benedict - mini crab cakes, english muffin, roasted red pepper sauce (11)

PANCAKES, FRENCH TOAST AND WAFFLES

Cinnamon French Toast with one side of bacon, grilled ham, pork roll, Canadian bacon, pork sausage, turkey sausage or strawberries and bananas (6.5)
Buttermilk Pancakes with one side of bacon, grilled ham, pork roll, Canadian bacon, pork or turkey sausage, strawberries & bananas, chocolate chips or blueberries (6.5)
Granny Smith Apple Oat Cakes – fresh granny smith apples in an apple cider cinnamon glaze on oatmeal pancakes (6.5)
Crispy Crunch French Toast - rolled in rice crispy cereal (6)
Belgium Waffle with chocolate, vanilla or strawberry ice cream (7)
Banana Foster’s Waffle - maple rum-pecan sauce, whipped cream (7)
Sky High French Toast – whipped cream, cream cheese, strawberry jam, raspberry sauce, candied walnuts, fresh strawberries and bananas (7)

OMELETTES – Additional \$1.50 for egg whites or egg beaters

Memphis – pulled pork, onions, cheddar cheese (9)	Greek – feta cheese, fried potatoes, tomatoes (9)
Monte Bianco – portabella, fresh mozzarella, sun-dried tomatoes (9)	Irish – corned beef, potatoes (9)
Chorizada – chorizo, cilantro, scallions, Monterey Jack, cheddar (9)	Louisiana – cajun chicken, portabella mushroom, asparagus (9)
Brooklyn – lox, red onions, sun-dried tomatoes, capers (11)	New York – house smoked salmon, onion, tomatoes (11)
Spanish –folded with our creole sauce (8)	Italian –Italian sausage, onions, peppers, mozzarella, mushroom, marinara (9)
Florentine – spinach, mushrooms, feta cheese (8)	Deli – corned beef, pastrami, Swiss cheese (9)
Western – ham, onions, peppers (8)	B.T.O. – basil, tomatoes, onion(8)
Farmer’s – broccoli, zucchini, tomatoes, mushrooms, cauliflower, onion, peppers (8)	Frittata Mediterranean – basil, kalamata olives, roasted pepper, onions, feta, parmesan cheese (9)

BREAKFAST PASTRIES

Almond Horn	2.75
Apple Turnover	2
Chocolate Horn	2.5
Nut Roll	2.5
Croissants	1.5
Banana Walnut Muffin	1
Blueberry Muffin	1
Bran Raisin Muffin	1
Chocolate Chip Muffin	1
Corn Muffin	1
Fruit Danish	1.5
Cheese Danish	1.5
Pound Cake Slice	1.5
Banana Bread Slice	1

JUICES

Freshly squeezed orange or grapefruit juice (3.25/5)
V8, tomato, pineapple, cranberry, apple juice (2.25/3.5)

SANDWICHES & WRAPS

Served with coleslaw, pickle and your choice of French fries or mesclun greens with balsamic vinaigrette

Asparagus Add \$5, Green Beans Add\$4, Sautéed Spinach Add \$4

Hand Carved Roast Turkey B.L.T - bacon, lettuce, tomato, mayonnaise, sesame semolina toast, (10)

Crispy Chicken Sandwich - lettuce, tomato, mayo, ciabatta (8)

Turkey Ciabatta – hand sliced turkey, tomato, field greens, balsamic, sharp provolone (10)

Tomato and Fresh Mozzarella Ciabatta - black olive tapenade, fresh basil (8)

Classic Reuben - corned beef, sauerkraut, Russian dressing and Swiss cheese grilled rye (11)

Chicken Salad Sandwich – multigrain roll (8) **Egg Salad Sandwich**- toasted sesame semolina (7)

Albacore Tuna Salad Sandwich - toasted rye (9) **Tuna Melt** – roasted tomato, Swiss cheese on grilled rye (10)

B.L.T. - bacon, lettuce, tomato, mayonnaise, sesame semolina toast (7) **Philly Cheese Steak** - provolone, fried onions, mushrooms (9)

Roast Beef Sandwich – lettuce, mayonnaise on rye bread (9) **Roasted Turkey Sandwich**- lettuce, mayonnaise on rye bread (9)

Beef Gyro or Chicken Gyro – shredded lettuce, tomato, tzatziki sauce, onions, feta cheese in a pita (9)

Monte Cristo – oven-roasted turkey, Virginia ham, Swiss cheese on cinnamon swirled French toast bread (10)

Fried Tilapia Sandwich - lemon caper mayonnaise, lettuce, tomato, onion on rye bread (9)

Sloppy Joe - turkey, pastrami, corned beef, coleslaw, Russian dressing, rye bread (13)

City Grill - pastrami, Swiss cheese, tomato, bacon, coleslaw, Russian dressing, grilled rye bread (11)

BBQ Pulled Pork Sandwich – cheddar cheese, red onion, ciabatta (9)

Salmon Burger – 100% ground fresh salmon burger on a whole wheat roll with cucumber and balsamic marinated onions, topped with a dill crème served with field greens (9)

Virginia Ham – aged provolone, crisp romaine, multigrain roll (9)

Corned Beef Sandwich – on rye bread (10) **Pastrami Sandwich** – on rye bread (10)

Balsamic Chicken Wrap – herb grilled chicken, green leaf lettuce, onions, tomatoes (8)

Caesar Wrap - grilled chicken, croutons, romaine, caesar dressing, (8) **California Turkey Wrap** - avocado, tomatoes, roasted garlic peppercorn dressing (9)

Yankee Wrap - buffalo chicken tenders, celery, lettuce, bleu cheese dressing (9)

BURGERS AND GRILLED CHICKEN SANDWICH CHOICES 6.50 - Served with coleslaw, pickle and French fries

• Grilled 100% freshly ground *angus beef* served on toasted sesame seed brioche roll.

• Grilled 100% freshly ground *turkey* served on toasted sesame seed brioche roll

St. Louis Style - grilled onions, mushrooms, mozzarella (8.5)

Pesto Style - grilled tomatoes, red onion, pesto, mozzarella (8.5)

Bacon Dijon Style - Canadian bacon, Swiss, honey mustard (9)

Caprese Style – fresh basil, roasted peppers, tomato, fresh mozzarella (9)

Patty Melt Style – grilled onions, Swiss cheese (8.5)

Gorgonzola-Stuffed Style - scallions, shiitake mushrooms (8.5)

• Char-grilled *chicken breast* served on olive oil-grilled ciabatta bread.

• *Vegetable burger* - zucchini, yellow squash, pepper, spinach, basil on sesame seed roll

Pizza Style - mozzarella, marinara dipping sauce (8)

Mexicali Style - Monterey jack and cheddar, guacamole, pico de gallo (9)

Western Style – bacon, cheddar jack cheese, onion rings, chipotle mayo (9)

Greek Style - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (9)

Santa Monica Style - avocado, arugula, grilled onion, dijon balsamic dressing (9)

Hickory Style - Canadian bacon, cheddar cheese, BBQ sauce (9)

FIRST COURSE

Smoked Salmon Carpaccio– extra virgin olive oil, brunoise vegetables and lemon (7)

Chilled Hickory Smoked Tenderloin of Beef – horseradish sour cream, marinated onions, black pepper herbed Sardinian flatbread (8)

Island Seared Tuna Bites - chipotle mango salsa, lime, sour cream (7)

Crispy Calamari – chili-lime sauce & marinara sauce (8)

Shrimp Cocktail – jumbo gulf shrimp with traditional cocktail sauce (8)

Crab Cake Appetizer – hand-picked crabmeat, fried sweet potato hay, pico de gallo and cajun remoulade (9) Entrée served with spinach and rice (18)

Chicken Fingers - honey mustard sauce (7)

Potato Boats - Monterey jack and cheddar cheese, bacon, sour cream, chives (6)

Blackened Chicken Quesadilla- Monterey jack and cheddar cheese, sour cream, guacamole, pico de gallo (8)

Buffalo Chicken Tenders - celery sticks, bleu cheese dressing (7) **Buffalo Chicken Wings** – celery sticks, bleu cheese dressing (6)

Spinach, Artichoke & Cheese Dip - tri-color tortilla chips (8) **Chesapeake Bay Crab Dip** – creamy Atlantic crab, Chesapeake Bay seasonings, pita chips (8)

Crispy Baked Nachos – crispy tortilla chips baked with sharp cheddar and Monterey Jack cheeses, jalapenos, pico de gallo, olives (8)

Homemade Mozzarella Triangles - lightly breaded, marinara sauce (7)

Sampler Platter - potato boats, Buffalo wings, chicken fingers 11)

SALADS – (Starter/Entrée)

Spinach, Iceberg and Roasted Turkey – bacon, onion, tomato, cucumber, hardboiled egg, blue cheese crumbles, buttermilk dressing (12)

Herb Seared Chicken – romaine, spinach, aged provolone, onion, roasted pepper, green olives, artichokes, sunflower seeds, roasted garlic basil vinaigrette (12)

Caesar Salad - crisp romaine, shaved parmesan, croutons, caesar dressing (4.5/7) with grilled or blackened chicken (add 4); with garlic grilled shrimp (add 5)

Greek Salad - tomatoes, cucumbers, red onions, kalamata olives, feta, red wine vinaigrette, garlic crostini, tyropitas (6/10)

Skylark Salad - mesclun greens, pears, red onion, dried cranberries, candied pecans, crumbled bleu cheese, aged sherry dressing (5/8)

Americana Sliced Fresh Fruit Platter – seasonal fresh fruit, greek yogurt with honey and walnuts, served with lightly toasted banana nut bread (6/10)

Fried Goat Cheese Salad – arugula, iceberg, walnuts, roasted beets, honey pear vinaigrette topped with prosciutto wrapped fried goat cheese (12)

Trio of Salads – scoop of chicken, solid white albacore tuna and egg salads, atop mixed greens, cucumber, tomatoes, red onions (10)

Mediterranean Salad – chopped greens, fresh mozzarella, kalamata olives, artichoke hearts, roasted peppers, tomatoes, almonds, grilled chicken, crumbled bleu cheese (12)

Southwestern Salad – grilled chicken breast, shredded cheddar jack cheeses, tomatoes, avocado, black bean corn salsa, chorizo and chipotle ranch dressing (12)

Sesame Glazed Asian Chicken Salad – mixed lettuce, daikon, cucumbers, tomatoes, pineapple and sesame ginger vinaigrette layered with crispy wontons (11)

MAIN COURSE– (Served with house salad)

Jamaican Spiced Pan Seared Mahi Mahi – black bean coconut lime sauce, butternut papaya salsa, fried sweet potatoes (16)

Pistachio Crusted Pan Seared Salmon – Honey lemon kiwi butter, rice and asparagus (16)

Semi-Boneless Roasted Chicken Olympia – rosemary, oregano, olive oil, feta cheese, roasted potatoes, clementine arugula salad (16)

Grilled Center Cut Pork Steaks – oven dried tomatoes, caramelized onions, feta cheese, roasted potatoes and broccoli (15)

Sautéed Egg Battered Chicken – roasted peppers, prosciutto ham, roasted garlic, basil, Madeira wine sauce, roasted potatoes and broccoli (15)

Oven Roasted Hand Carved Turkey – sweet potato turkey cornbread hash, green beans, whipped potato and herb pan gravy (16)

Broiled Pork Chops – roasted pear sundried apricot sauce, broccoli and mashed potato (15)

Seafood Linguini Florentine – shrimp, clams, mussels, garlic, basil and spinach tossed in linguini with olive oil (17)

Apple Brandy Pork Medallions – sautéed pork medallions in an apple brandy sauce with almonds & raisins, served with sweet potatoes and green beans (14)

Chicken Parmesan –traditionally served with linguini marinara (15)

Chicken Francaise – golden egg dipped cutlets in a white wine lemon butter sauce served with rice and broccoli (15)

Chicken Szechwan – chicken tenders glazed in a honey sesame sauce with fresh vegetables over rice (15)

Fish & Chips – beer batter dipped market fresh filet with French fries, homemade tartar sauce, malt vinegar (15)

Fettuccine Alfredo – in a traditional parmesan cream sauce (11) add grilled chicken (4) add shrimp (7)

Penne a la Vodka – penne pasta tossed in a tomato cream sauce with peas and cracked black pepper, flamed in vodka (13) add grilled chicken (4) add shrimp (7)

Roasted Eggplant Provencal – half roasted eggplant topped with tomatoes, garlic, tarragon, green beans and cannellini beans served over rice (11)

Grilled Rib of Lamb Chops – with a three-cheese broiled tomato, fresh green beans, crispy potato wedges, tzatziki sauce (22)

Grilled Filet Mignon – brandy mushroom gorgonzola sauce, asparagus and mashed potatoes (21)

Grilled NY Strip Steak – topped with a roasted shallot merlot compound butter, served with baked potato and steamed broccoli (21)

Grilled Rib-Eye Steak – teriyaki seared onions served with baked potato and seasonal vegetables (16)