



Sunday Brunch
(Served until 2pm)

Southern Specialties

TRADITIONAL BENEDICT

Two basted eggs and Canadian bacon topped with hollandaise on an English muffin. Served with breakfast potatoes and fresh fruit.
\$14

CRAB BENEDICT

Two basted eggs and our lump crab mixture on an English muffin and topped with hollandaise. Served with breakfast potatoes and fresh fruit.
\$19

Breakfast Favorites

THE CLASSIC

Two eggs, two strips of bacon, two sausage patties, breakfast potatoes, and fresh fruit.
\$15

FRENCH TOAST

Rich challah bread dipped in our sweet and creamy egg mixture and grilled. Served with butter and maple syrup.
\$11
Topped with seasonal fruit compote and whipped cream
\$14

AVOCADO TOAST

Toast, seared tomato, avocado and eggs to order. Served with breakfast potatoes.
\$15

LOADED BREAKFAST BOWL

Cheesy scrambled eggs, breakfast potatoes, crumbled sausage, and chopped bacon topped with a sweet pepper and onion mix.
\$14

STEAK AND EGGS

Grilled 8oz. top sirloin steak, two eggs, breakfast potatoes, and fresh fruit.
\$25

MONTE CRISTO SANDWICH

Layers of ham, turkey, and swiss cheese on challah bread dipped into an egg custard and grilled. Dusted with powdered sugar and served with jam.
\$17

HUEVOS RANCHEROS STACK

Stacked bacon and sausage quesadilla topped with queso, pico de gallo, and a fried egg. Served with breakfast potatoes and fresh fruit.
\$14

Build Your Own Omelette

Each omelette is prepared with three eggs and your choice of two ingredients and served with breakfast potatoes, fresh fruit, and choice of bread.
\$14

PICK TWO

Cheddar, Swiss, mushrooms, onions, spinach, tomatoes, peppers, pico

ADD \$1 FOR EACH INGREDIENT

Bacon, sausage, jalapenos, asparagus, goat cheese

ADD \$3 FOR EACH INGREDIENT

Lump crab, shrimp

Side Orders

BACON	\$4
SAUSAGE	\$4
BREAKFAST POTATOES	\$4
FRESH FRUIT	\$5
BUTTERED TOAST	\$3
ONE EGG	\$4

Brunch Drinks

PINEAPPLE MARTINI

Tito's Vodka, triple sec, simple syrup, and pineapple juice
\$12

GRAPEFRUIT APEROL SPRITZ

Aperol, grapefruit juice, club soda, and Champagne
\$11

MIMOSA

Orange juice and champagne
\$8

SPICED COLD BREW COFFEE

Stoli Vanilla Vodka, Rumchata, and cold brew coffee
\$10

BULLE ROCK BLOODY MARY

Our special tomato-based mix with an assortment of seasonings, spices, and Tito's Vodka
\$11

TEE TIME HOT COFFEE

Crown Vanilla, Bailey's Irish Cream, and coffee
\$10



Starters

CRAB BALLS

Six Maryland-style mini crab cakes lightly fried or broiled. Served with our Chesapeake sauce.
Market Price

CLUB BRUSSEL SPROUTS

Roasted Brussel sprouts topped with balsamic glaze, crumbled bacon, bleu cheese and green onion.
\$15

AHI TUNA SASHIMI

Thinly sliced seared blackened tuna over seaweed salad, topped with cusabi aioli and ginger soy reduction.
\$19

TIN CUP NACHOS

Tri-color corn tortillas, rich queso cheese, jalapenos, and pico de gallo. Served with sour cream.
\$12 | ADD CHICKEN \$18 | ADD STEAK \$23

CITRUS SHRIMP STREET TACOS

Grilled shrimp, shredded lettuce, cheddar jack cheeses, pico and citrus aioli.
\$18

BREADED ONION RINGS

Fried and served with our own smoked ketchup.
\$12

CLASSIC QUESADILLA

Seared 12-inch tortilla with cheddar jack cheese and corn salsa. Served with sour cream.
\$13 | ADD CHICKEN \$18 | ADD STEAK \$23
ADD SHRIMP - \$19

STEAMED SHRIMP

Large shrimp steamed with Old Bay and onions. Served with lemon and cocktail sauce.
HALF POUND \$14 | FULL POUND \$26

BULLE ROCK CRAB DIP

Our lump crab mixture covered with cheddar and jack cheeses and baked. Served with pretzel nuggets.
\$19

PORK DOTSICKERS

Pan seared and served with our oriental dipping sauce.
\$14

FRIED DICHELES

Zesty pickle slices breaded and fried. Served with our homemade smoked ketchup.
\$13

WINGS

Eight jumbo wings tossed in your choice of sauce, served with bleu cheese or ranch and celery.
Hot / Mild / Lemon Pepper / Old Bay / Caribbean Honey / Kansas City BBQ / Garlic Parmesan
\$17

Soups

WILD MUSHROOM BISQUE **\$10**

MARYLAND CRAB **\$10**

Pizzas

BOURBON BBQ CHICKEN

Grilled chicken, crispy chopped bacon, red onion, cheddar cheese, with bourbon BBQ sauce.
\$20

THE TRIPLE BOGEY

House tomato sauce, provolone, and mozzarella cheese topped with pepperoni, bacon, and fennel sausage.
\$20

BRUSCHETTA

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, and basil. Finished with a balsamic reduction.
\$19

VEGGIE

House tomato sauce with peppers, onion, mushroom, spinach and kalamata olives topped with provolone and mozzarella cheese.
\$19

**GLUTEN FREE CAULIFLOWER CRUST AVAILABLE

Handhelds

All handhelds come with a pickle spear and our seasoned pub chips. Substitute fries for \$2, or sweet potato fries for \$3, or onion rings for \$4.

GROWN-UP GRILLED CHEESE

Garlic parmesan encrusted marble rye with swiss, cheddar, herbed goat cheese, and ripe tomato.
\$15

CLASSIC TURKEY CLUB

Shaved roasted turkey, crisp bacon, lettuce, and tomato between your choice of toasted bread.
\$18

CRAB CAKE SANDWICH

Jumbo lump Maryland-style crabcake served with house remoulade, lettuce and tomato on a brioche bun.
MARKET PRICE

STEAK SANDWICH

8 oz. sirloin steak topped with peppers, caramelized onion, provolone cheese, and horseradish aioli on grilled ciabatta.
\$22

THE RACHEL

Sliced turkey, coleslaw, swiss cheese and thousand island on marble rye.
\$19

SALMON BLT WRAP

Grilled salmon, crisp bacon, lettuce, tomato, avocado, and poblano chimichurri rolled into a wrap.
\$20

SALMON BURGER

Our own mixture of Atlantic salmon blended with sweet onion and peppers, herbs and spices. Served on a brioche roll with chipotle mayonnaise.
\$19

NASHVILLE HOT CHICKEN SANDWICH

Marinated chicken breast dredged in a seasoned corn meal and fried, topped with hot sauce, pepper jack cheese and served on toasted ciabatta.
\$18

POKE BOWL

Marinated cubed yellowfin tuna, jasmine rice, seaweed salad, thinly sliced avocado, carrots, and cucumber shred, with a yum yum drizzle
\$19

GRILLED BLACK ANGUS BURGER

Our specialty sourced Black Angus 8 oz. burger made from brisket, chuck, and short ribs. Served on a brioche bun with tomato, lettuce, red onion and a pickle. Choice of provolone, cheddar, American, pepper jack, swiss or bleu cheese. French fries included with our smoked ketchup. (Turkey Burger available as a substitution)
\$19

HANDHELD ADD-ONS: Sautéed Mushrooms | Sautéed Onions | Jalapenos | Bacon | Avocado
\$2 EACH

Salads

STEAK & BLEU

Choice sirloin steak sliced on top of spinach and arugula, red onion, cherry tomatoes, cucumber, kalamata olives, garlic croutons, and aged bleu cheese. Served with a balsamic vinaigrette.
\$22

HOUSE SALAD

Spring mixed greens, cherry tomatoes, carrots, red onion, cucumbers, calamata olives, and garlic croutons.
\$13
SIDE SALAD \$9

CHOPPED CAESAR

Romaine hearts served with shaved parmesan, garlic croutons, and our own creamy Caesar dressing.
\$13
SIDE SALAD \$9

BULLE ROCK CORN

Diced roasted turkey, poached shrimp, bleu cheese, chopped bacon, hard boiled egg, cherry tomatoes, and red onion over a spring mix of lettuce.
\$20

SALAD ADD-ONS:

Chicken +\$9
Salmon +\$14
Sirloin Steak +\$16
Crab Cake +market price
Shrimp +\$10

NUTS AND BERRIES SALMON

Spring mix salad tossed in raspberry vinaigrette. Topped with grilled salmon, blueberries, strawberries, red onion, kalamata olives, feta cheese and candied walnuts
\$21

DRESSINGS:

Bleu Cheese, Ranch, Honey Mustard
Italian, Balsamic Vinaigrette,
Caesar, 1000 Island

*When possible, we partner locally with THIRD WAY FARM to bring you the freshest seasonal vegetables available.

