



## mains

### family butcher omelet 18

bacon and sausage (family butcher, dagsboro, de) / organic free range farm eggs / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam (GF\*)

### crabby omelet 23

jumbo lump crab meat (easton, md) / monterrey jack / tomato relish / cherry tomato / balsamic reduction

### steak n' eggs 22

peruvian marinated "never ever" bavette steak (roseda farm, monkton, md) / two cheese scrambled organic free range farm eggs / home fries / salsa verde / pickled onions (quindocqua farms, marion station, md)

### huevos rancheros 18

scrambled organic free range farm eggs / chapel cheddar / sautéed peppers and onions / chipotle ranch / chorizo (family butcher, dagsboro, de) / guacamole / corn tortillas (GF\*, V\*)

### biscuits 'n gravy 18

southern style corned beef gravy (family butcher, dagsboro, de) / buttermilk cheddar biscuits / organic free range farm egg / crispy kale (chesterfield heirlooms, pittsville, md) / home fries

### chicken and waffle 19

shark bite honey buffalo chicken / organic free range farm egg / bourbon pickled blueberries / buttermilk waffle / bourbon barrel aged maple syrup

### avocado crab toast 22

jumbo lump crab (easton, md) / house guacamole / tomato relish / wheatberry toast / smoky cheddar (chesapeake bay farms, pocomoke, md) / organic free range farm egg / home fries

### french toast 13

cinnamon rasin loaf (crack of dawn bakery, berlin, md) / 4-berry jam / fresh berries / whipped cream / powder sugar

## brunch service

### Easter Sunday

*A complimentary buttermilk biscuit is served with each brunch entrée.*

*(\*\*If you follow a gluten free diet please inform your server, and we will not include the biscuit. Thank you.)*

## small plates

### skillet corn pone 10

bacon, smoked cheddar (chesapeake bay farms, pocomoke, md) and hot cherry peppers / bourbon butter / candied pecan (GF)

### stuffed avocado 23

spicy jumbo lump crab (easton, md) salad / natty boh beer battered avocado / miso caramel / tobiko / benne / rainbow micro greens (chesterfield heirlooms, pittsville, md)

### crispy brussel sprouts 16

crispy fried brussels / butternut squash / carrot / balsamic reduction / goat cheese / smoky bacon (GF\*, V\*, VG\*)

### shrimp and lobster dip 20

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

### crispy oysters 18

cornflake encrusted oysters (chincoteague, va) / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions

## add

### home fries 5

### from the butcher (3) (ea) 5

bacon / sausage / scrapple

### scrambled organic free range farm eggs (2) 6

biscuit buttermilk cheddar / house 4-berry jam / strawberry, sage, and honey butter 4

### fruit palette 12

cantaloupe / pineapple / fresh berries / greek yogurt / fresh mint / blueberry muffin

## soups & salads

*make it a meal by adding:*

jumbo lump crab cake 20 / swordfish 16 / all natural  
chicken breast 10 / cornflake encrusted oysters  
(chincoteague, va) 16

### **chef jims cream of crab 14**

fresh tarragon / cream sherry / md jumbo lump crab  
(easton, md) (GF)

### **mixed green salad 11**

organic farm greens (quindocqua farms, marion station, md)  
/ red wine pickled onions / cucumber / cherry tomato  
/ candied pecan / pickled blueberries / basil vinaigrette  
(GF, V, VG\*)

### **beet & berry salad 14**

pickled beets / berries / whipped black garlic triple  
cream brie / truffle vinaigrette (GF, V, VG\*)

**GF= gluten free V= vegetarian VG= vegan**

**GF\*, V\*, VG\* = meets dietary restrictions with a modification.**

*\*\*consuming raw or undercooked meats may result in food born illness.*



## executive chef

Jim Sambataro

inspired by and created through the vision of executive chef  
travis wright

## lighter fare

### **signature burger 18**

"never ever" dry aged angus beef (roseda farm,  
monkton, md) / chapel cheddar / shark signature  
sauce / tomato / bacon jam / brioche roll (crack of  
dawn bakery, berlin, md) / fries

### **black & bleu beast burger 22**

bison, elk, boar and wagyu blend / gorgonzola /  
garlic confit aioli / irish whiskey caramelized  
vidalia / kaiser / sweet potato fries  
*\*\*this blend is very lean and is best enjoyed cooked  
medium or less*

### **crab cake sandwich 22**

*FRESH* jumbo lump crab (easton, md) / lemon  
caper dill aioli / sesame brioche (crack of dawn  
bakery, berlin, md) / tomato / fries

*please alert your server to any food allergies prior to  
ordering*