



SUNDAY FUNDAY

FUNDAY STARTERS

MARYLAND STYLE SEARED CRAB CAKES.	18
<i>(2) served with a green apple and pecan arugula salad, bacon jalapeno pepper jam, pepperoncini aioli</i>	
KUNG PAO CHICKEN FINGERS.	NEW 13
<i>crispy tenders tossed in Kung Pao sauce topped with chopped peanuts and shaved scallions</i>	
NITTY GRITTY.	12
<i>crispy polenta cakes, (3) sauteed shrimp, chimichurri</i>	
TRUFFLE PARMESAN FRIES.	10
<i>hand cut fries tossed in truffle oil, fresh rosemary & fresh shaved parmesan</i>	
SOFT PRETZEL ROLLS.	12
<i>beer cheese fondue, honey mustard</i>	

LIBATIONS

SEASONAL G&T.	10
<i>Ford's Gin, homemade cranberry chai tonic</i>	
<i>**ON DRAFT**</i>	
RISE & SHINE SPRITZ.	14
<i>gin lane cucumber watermelon mint gin, watermelon juice, select aperitivo, lemoncello, prosecco</i>	
<i>a bright and bubbly easy sipper to start your day right!</i>	
MULL IT OVER.	11
<i>Prairie vodka, mulled cider, allspice dram, lemon, ginger beer</i>	
<i>light and fruity with fall spices and spicy ginger</i>	
ESPRESSO YOURSELF.	15
<i>flor de caña 12yr rum, borghetti espresso liqueur, pineapple, chinese five-spice, cynar, topped with pineapple cream cold foam</i>	
<i>a fun tropical latte meets the espresso martini</i>	
BACK PORCH OF A BEACH HOUSE.	13
<i>old forester bourbon, pineapple, chinese five-spice, black walnut bitters</i>	
<i>when an old fashioned meets summer vacation</i>	
TO INFINITY AND BEYOND.	14
<i>blackwell rum, chinola passionfruit liqueur, velvet falernum, tonka syrup, lime, angostura</i>	
CHAMOY BLOODY MARY.	v 13
<i>bloody mary with chamoy vodka, charleston bloody mix, and homemade spicy pickle</i>	
MIMOSA.	single 8 double 10
<i>choice of: orange, cranberry, peach, pineapple, mango, or guava</i>	



**Prosecco
Bottle \$25
& Juice
Flight**



BEVERAGES

Coffee.	4
Juice.	4
<i>Orange, Pineapple, Cranberry, Apple</i>	
Espresso.	single 3.5 double 5
Cappuccino.	6

HANDHELDS

PASTRAMI MELTO-CRISTO 19

house smoked pastrami, custard dipped sourdough bread, melted havarti & and provolone cheese, port wine caramelized onions, seasonal jam and black truffle roasted garlic aioli

RUSTEAK BRUNCH BURGER* 20

smashed brisket short rib blend beef, American cheese, brioche, bacon, bacon pepper jalapeno jam, sliced tomato, sunny side egg, rusteak sauce, potato strings

BRUNCH BIRRIA BURRITO 20

slow braised beef birria, hash browns, fire roasted pepper aioli, shredded pepper jack, scrambled eggs, caramelized onions, consume broth

CATCH BLT 18

fresh catch of the day, bibb lettuce, bacon, tomato, pepperoncini aioli, toasted brioche

GOUDA'S FINAL STAND 17

fire grilled chicken breast, applewood smoked bacon, smoked gouda, potato strings, tomato, mayo, toasted brioche

BLACK & BLUE PRESS* NEW 17

shaved prime rib, garlic cilantro, blue cheese, pickled onion, balsamic glaze on a pressed baguette

SALADS

SOUTHERN GENT 18

grilled chicken breast, spring mix, cucumbers, sangria tomatoes, corn, smoked gouda cheese, bacon, edamame, honey citrus vinaigrette

CITRUS SHRIMP SALAD 21

grilled shrimp, asian pears, candied walnuts, goat cheese, watermelon radish, edamame, red onion, and mixed greens honey citrus vinaigrette

RUSTEAK WEDGE 15

romaine hearts, sangria tomato, gorgonzola, bacon, red onion, dried cranberries, balsamic glaze, blue cheese dressing

Add Hangar Steak* +15

Add Grilled Chicken +7

Add Grilled Shrimp +10

Add Chopped Crispy Chicken Tenders +7

FUNDAY ENTREES

KOREAN CHICKEN & WAFFLES 18

hand battered Korean style chicken tenders, house made scallion waffle, gochujang maple glaze, whipped cilantro butter

LET'S GET FRITEEEEEEEY* Pick Your Protein

truffle ranch potato wedges, chimichurri, rusteak sauce

Hangar Steak \$28

Center Cut Filet \$35

14oz Ribeye \$40

Grilled Salmon \$27

Seared Tofu \$26

KETO KETO 30

grilled faroe island salmon, loaded cheddar and pancetta cauliflower casserole, grilled asparagus

EGGS & CHORIZO HASH* NEW 15

2 eggs your way over chorizo potato hash, topped with fire roasted pepper aioli

SMOKED SALMON BENNY* 19

house smoked salmon belly, whipped herb ricotta, spinach, over medium basted eggs, chive hollandaise, English muffin

CRAB CAKE BENNY* 23

maryland seared crab cakes, creamy dill sauce, arugula, over medium basted eggs, chive hollandaise, english muffin

FUNDAY SIDES

HAND CUT FRIES..... 7

RANCH POTATO WEDGES..... 9

MIXED GREEN SALAD..... 7

GRILLED ASPARAGUS..... 7

CAULIFLOWER CASSEROLE..... 7

2 EGGS YOUR WAY..... 7

MAPLE PEPPER BACON..... 7

SCALLION WAFFLE..... 7

CHORIZO HASH..... 8