



AVAILABLE ON SUNDAYS FROM 11 AM TO 3 PM

**\*Brunch Shrimp & Grits**

*Cajun Seared Shrimp/Andouille Sausage/Smoked Gouda Infused Stone Ground Grit Cake  
Bell Pepper/Tomato/Scallion/Shrimp Infused Beer Broth/Poached Egg \$17.9*

**\*Chesapeake Benedict**

*Griddled Blue Crab Cake/Smoked Gouda Grit Cake/Spinach/Pork Belly Cracklings  
Old Bay Hollandaise/Poached Egg \$Market Price*

**\*Corned Beef “Smash”**

*Boiled Corned Beef Brisket/Smashed Baby Potatoes/Over Easy Eggs \$10.9*

**\*Homestyle Breakfast <sup>GFA</sup>**

*2 Eggs Any Style/Applewood Smoked Bacon/Breakfast Sausage/Creamy Stone Ground Cheese Grits  
Fresh Baked Buttermilk Biscuit/Raspberry Preserves/Fresh Fruit \$14.9*

**\*Sausage Gravy Bowl**

*Crispy Buttermilk Biscuit Bowl filled with Sausage Gravy, topped with two Over Easy Eggs \$9.9*

**Carrot Cake Pancakes**

*Trio of Spiced Sweet Potato Pancakes topped with Golden Raisins/Candied Pecans/Cream Cheese Icing \$8.9*

**Breakfast Pizza**

*Applewood Smoked Bacon/Sausage/Sausage Gravy/Fresh Tomato/Biscuit Crumbles/Jack Cheese \$9.9*

**Waffles & Berries**

*Duo of Crispy Waffles/Fresh Berries/Whipped Cream/Warm Maple Syrup \$8.9*

**Chicken & Waffles**

*Fried Chicken Tenderloins/Waffles/Chipotle Honey Glaze \$11.9*

**\*Smothered Pork Chop Breakfast**

*Panko Fried Boneless Pork Chop/Creamy Smoked Gouda Grits/Sausage Gravy/2 Eggs Over Easy \$12.9*

**ADD A SIDE TO ANY BRUNCH ENTRÉE \$3.9**

*Fresh Fruit Salad <sup>GF</sup> ■ Creamy Cheese Grits <sup>GF</sup> ■*

*Applewood Smoked Bacon <sup>GF</sup> ■ Breakfast Sausage <sup>GF</sup>*

*Fried Gouda Grit Cakes ■ Carrot Cake Pancake ■ Sausage Gravy*

**ADDITIONAL SIDES**

*\*2 Eggs Any Style \$2.9 <sup>GF</sup> ■ Biscuit & Gravy \$5.9 ■ Single Waffle \$4.9 ■*

*Fresh Baked Biscuit \$1.9*

5/1/19. GF = Gluten Free    GFA = Gluten Free Option Available.    Please see Gluten Free Menu for details.  
One check per table. Separate totals available on request. \*Items may be cooked to order

5/23/19.



## BRUNCH COCKTAILS

### Jumbo Mimosas

#### Classic Mimosa

*Fresh Squeezed Orange Juice & Sparkling Brut*

Regular \$4.5 Jumbo \$7

#### Strawberry Orange Mimosa \$7

*Fresh Squeezed OJ, Strawberry Preserves, & Sparkling Brut*

#### French Connection Mimosa \$7

*Chambord Liqueur, Pineapple Juice, & Sparkling Brut*

#### Ruby Red Mimosa \$7

*Fresh Squeezed Ruby Red Grapefruit Juice, & Sparkling Brut*

#### Raspberry Sorbet Mimosa \$8

*Ice cold Raspberry Sorbet, Black Raspberry Liqueur, & Sparkling Brut*

#### Cranberry Mimosa \$8.5

*Deep Eddy Cranberry Vodka, Cranberry Juice, & Sparkling Brut*

#### The "Man-Mosa" \$8.5

*Fresh Squeezed OJ, Svedka Vodka, & Sparkling Brut*

#### Watermelon Mimosa \$8.5

*House made Watermelon Puree & Sparkling Brut*

### Signature Bloody Mary's

#### 2<sup>nd</sup> Street Classic Bloody Mary \$7

*2nd Street's Classic Bloody Mary with our over the top Garnish!*

#### Spicy Peppar Basil Bloody Mary \$9

*Absolut Peppar, Sriracha, Basil and a dash of Red Pepper Flakes!*

#### Bloody Maria \$7

*Sauza Tequila and 2<sup>nd</sup> St's Classic Bloody Mary Mix*

#### Cucumber Bloody Mary \$9

*2<sup>nd</sup> St's Bloody Mary recipe with Effen Cucumber vodka with our over the top garnish!*

#### Bloody by the Bay \$12

*Svedka Vodka with our over the top garnish, fresh crab and an Old Bay rim!*

#### Bacon Bloody Mary \$9

*2<sup>nd</sup> St's Bloody Mary recipe with the world's premier bacon infused Vodka (Bakon) and our over the top garnish!*

#### Classic Bellini \$6.5

*The original recipe created in Harry's Bar, Venice - in the 1930's... Smashed Peaches and Sparkling Brut*

## GLUTEN FREE BRUNCH

### \*Homestyle Breakfast

*2 Eggs Any Style/Applewood Smoked Bacon/Breakfast Sausage*

*Creamy Stone Ground Cheese Grits/Gluten-Free Toast*

*Strawberry Preserves/Whipped Butter \$17.4*

### ADD A SIDE TO ANY BRUNCH ENTREE

Fruit Salad \$3.90 Creamy Cheese Grits \$3.9

Applewood Smoked Bacon \$3.9 \*2 Eggs Any Style \$2.9

Breakfast Sausage \$3.9