

SUNDAY BRUNCH

STARTERS

SWEET

Krispy Kreme Bread Pudding \$6
cappuccino sauce

Homemade Cinnamon Roll \$6
cream cheese frosting

Navajo Fry Bread \$5
rolled in cinnamon-sugar

Cheese Blintz \$6
orange zest, sour cherry compote

SAVORY

Avocado Toast \$7
multi-grain bread, Bulgarian feta

GF Crab & Corn Chowder \$9
potatoes, onions, sherry, snipped chives

Steel-Cut Oatmeal \$8
poached pears, candied pecans

GF Oysters Casino \$13
white wine, onion, red pepper, garlic butter, bacon, parmesan

LUNCH ENTRÉES

Prime Brunch Burger \$15
American cheese, bacon, fried egg, melted onions, garlic-herb French fries

**Filet Mignon
Cheesesteak Sliders \$14**
garlic-herb french fries

**GF *Mustard Seed Crusted
Salmon Salad \$16**
romaine lettuce, chickpeas, green beans, carrots, ginger-mustard vinaigrette

Turkey Pot Pie \$14
carrots, mushrooms, peas, caramelized onions,
GF rosemary, black pepper biscuit

Jumbo Shrimp and Grits \$17
country ham, andouille, green onions, creole broth

Jumbo Lump Crab Cake \$18
spicy cole slaw, potato purée, baby arugula, stone-ground mustard

BRUNCH COCKTAILS

Bazin's Bloody Mary \$8
Our housemade mix with a perfect balance of flavor

Dirty Mary w/ Blue Cheese Olives \$10
Our bloody mix with a splash of olive juice, traditional garnish, and three plump Hook's blue cheese stuffed olives

The Bellini \$10
Our original recipe as made at Harry's Bar in Venice, Italy. Prosecco with white peach puree and a splash of raspberry

Mimosa \$9
Prosecco with orange juice

BRUNCH ENTRÉES

Buttermilk Biscuit Eggs Benedict \$13
country ham, red-eye gravy, smoked paprika hollandaise

Charm City Eggs Benedict \$18
crab cakes, toasted brioche, hash browns, chive hollandaise

Norwegian Poached Eggs \$15
smoked salmon, smashed potatoes, chive hollandaise

GF Short Rib Hash \$14
potatoes, onions, poached eggs, smoky hollandaise

Fried Egg Sandwich \$10
grilled ham, cheddar cheese, hash browns

Breakfast Flatbread \$13
tomato, prosciutto, fontina, thyme, ricotta, fried eggs

Wild Mushroom Quiche \$12
gruyere cheese, arugula salad with beets and goat cheese

Huevos Rancheros \$13
pulled chicken, fried eggs, crème fraîche, chihuahua cheese, crispy corn tortilla

GF Cheddar Cheese Omelet \$12
breakfast chili, chipotle creme, pickled jalapeño, hash browns

Bananas Foster French Toast \$12
maple syrup, smoked bacon

* THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF INDICATES GLUTEN FREE