

b

Sunday Brunch

Juice

Orange...4
Cranberry...3
Apple...3

Specialty Drinks

Mimosa...8.5
Blood Orange Mimosa...9
Lillet and OJ...8.5
Ginger Fizz...10
*Elderflower syrup, Ginger
Liqueur, Cava*
Erin's Grava...9
Lillet, Cava, San Pellegrino
Limonata

Café

Zeke's Drip Coffee...3.00
Regular or decaf
Caffè macchiato...6.00
*Espresso shot with a dollop
of foamed milk*
Cappuccino...5.00
Espresso with foamed milk
Espresso...4.00
Double Espresso...6.00
Regular or decaf
Caffè latte...5.00
Espresso with steamed milk
Tea (assorted)...3.00
Hareny & Sons
Hot Chocolate...4.00

Brunch Sides

grits and cheese...4
breakfast potatoes...4
applewood smoked bacon...4
maple sausage links...5

Arugula Salad...10

confit potatoes, grilled pickled onions

Beet Salad...9

orange supremes, avocado, cumin yogurt

Traditional French Toast...11

served with powdered sugar

Brioche French Toast...14

mascarpone, fig, pistachio, local honey

Chicken & Waffle...16

house-made sausage gravy, local honey

House Cured Salmon...15

*Jalapeño corn pancakes, pickled onion, sunny side eggs,
ancho cream*

Shrimp and Grits...18

*house-made andouille sausage, tomato, poblano & red
bell peppers, white wine pan jus*

Eggs Benedict...14

poached eggs, Canadian bacon, hollandaise

Smoked Salmon Benedict15

French baguette

Duck Omelet...15

duck confit, asparagus, goat cheese

Classic b Bistro Breakfast...13

*two eggs cooked to order, choice of biscuit or english
muffin accompanied by bacon or sausage and brunch
potatoes*

Biscuits & Gravy...10

house-made buttermilk biscuits, sausage gravy

b Burger...14

*brioche bun, lettuce, tomato, onion, served with pomme
frites*

add bacon, cheese, or fried egg... 1.50

two free range eggs...5

Wine By The Glass

Sparkling

Cava 'Avinyo'

Joan Esteve Nadal
Spain 2013
9 / 11

White Wine

Chateau Les Arromans

sauvignon blanc
bordeaux, france 2013
8 / 11

Bernier Val De Loire

chardonnay
loire, france 2015
9 / 11

Secateurs

chennin blanc / viognier
west cape south Africa 2015
8 / 11

Red Wine

Situla Rosso

*teroldego / lagrein /
marzemino*
trentino, italy
9 / 11

Gerard Bertrand

*minervois/ syrah/
carignan*
languedoc-roussillon, france
2012
9 / 11

Chateau du Cayrou, Cahors ,

95% malbec, 5% merlot
puy leveque-france 2012
10/12

Espelt

Garnacha

Pastrami Rachel...14

*house-cured pastrami, red cabbage slaw, bistro sauce,
swiss cheese*

consuming raw or undercooked foods may increase your risk of foodborne illness

Micro-Brews

Sam Adams, Boston Lager...6.00
Pendulum Pilsner, Peabody Heights...6.00
Dogfish Head Indian Brown Ale...5.00
Brooklyn Lager, New York...5.00
Flying Dog, Dogtober Marzen, Frederick...6.00
Flying Dog, Winter Warmer Seasonal Ale, Frederick...6.00

Imports

Samuel Smith Organic Pale Ale, England...6.00
Delirium Tremens Tremens Ale, Belgium...9.00
Chimay Red Ale, Belgium...11.00
Stella Artois, Belgium...7.00
Green's IPA, Belgium (Gluten free)...9.00

Canned Specials

Union Duckpin Pale Ale, Baltimore...6.00
Union Blackwing Lager, Baltimore...6.00
Union Anthem Golden Ale, Baltimore...6.00
Brewers Art, Resurrection, Baltimore...5.00
Jailbreak Brewers, Big Punisher IPA...7.00

Soft Drinks

House brewed iced tea...2.00
Mexican Coca-Cola Bottle...4.00
Diet Coca-Cola Bottle ...3.00
Root Beer...4.00
Ginger Ale...4.00
Sprite...4.00
Nehi Orange...4.00
San Pellegrino Limonata...3.00
San Pellegrino Arancita...3.00
San Pellegrino Pompelmo...3.00

