

MICHAEL'S *Cafe*

BRUNCH

COCKTAILS & CRUSHES

BOTTOMLESS ORIGINAL MIMOSAS | 11

BRAND NEW CADILLAC MARGARITA

dobel tequila, fresh lime juice, cointreau, simple syrup, black salt rim | 10

APEROL SPRITZ

aperol, prosecco, soda | 10

MORNING CHAI

vodka, frangelico, milk, cinnamon, coffee sphere, espresso sugar rim | 8

POME PALOMA

dobel diamante tequila, pama liquor, lemon, agave, mint, ginger beer | 8

ORANGE CRUSH

fresh orange, 3 olives orange vodka, triple sec, club soda | 8.5

GRAPEFRUIT CRUSH

three olives grapefruit vodka, fresh grapefruit, elderflower liqueur, soda | 8

BLOODY MARY | 8

BACON BLOODY MARY | 9

add shrimp | 3

add jumbo lump crab | 3

STARTERS

BACON TRIFECTA

smorgasboard of applewood, jalapeño & miso-glazed bacon | 8

YOGURT PARFAIT

greek yogurt layered with blueberries, blackberries & strawberries with housemade fruit & nut granola | 7

PUB WINGS

house buffalo or old bay, celery, blue cheese or ranch | 13

CRAB DIP

lump crab, house cheese blend, scallions, griddled baguette | 14

SUMMER BURRATA

creamy burrata cheese, strawberries, heirloom cherry tomatoes, balsamic reduction, toasted pistachio | 13

BREAKFAST POUTINES

NEW YORKER

house-cured corned beef, braised sauerkraut, swiss, 1K island, bistro fries, sunny egg, caraway seeds | 13

SOUTHERNER

sausage gravy, homefries, hot sauce, sunny egg, chives | 11

SALADS

MARKET

chef's weekly selection of local produce | 8

CAESAR

romaine, parmigiano-reggiano, garlic-herb croutons, creamy caesar dressing | 9

GREEK

romaine, field greens, feta, Kalamata olives, bell pepper, onion, cucumber, tomato, anchovies, house dressing dressing | 11

CARB-LOADING

CEREAL FRENCH TOAST

challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, choice of meat | 12

PANCAKES

compost: filled with chocolate, peanut butter & potato chips, salted pretzel, whiskey-toffee sauce | 14

og: classic pancake batter, maple syrup | 8

FUN TOPPINGS

TREATS | 1

chocolate chips • potato chips • salted pretzel rainbow jimmies • toasted coconut • peanut butter chips

COMPOTES | 2

blueberry-blood orange • blackberry-lemon • strawberry-almond

ALL THAT HASH

sweet & Idaho potatoes, caramelized peppers & onions, parsnips, rainbow swiss chard, shiitake mushroom, fennel

BRAISED BEEF SHANK

sunny egg | roasted jalapeno hollandaise | 18

DUCK CONFIT

sunny egg | blood orange glaze | 20

FARMERS

aji verde | 14 add sunny egg | 1.5

SOUTH OF THIS BORDER

SHRIMP & GRITS

Anson Mills old-fashioned cheddar grits, jalapeño bacon, green tomato & grilled corn succotash | 19

CHICKEN & WAFFLES

corn flake-crust chicken thigh, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 16

HUEVOS RANCHEROS

2 sunny eggs, chorizo, tomatillo salsa, pico de gallo, guacamole, bean purée, cotija cheese, corn tortillas | 15

OMELET CENTRAL

served with homefries

MEATHEAD

bacon, ham, sausage, smoked gouda, roasted red peppers, homefries, hollandaise | 14

LORD BAWLMORE

shrimp, fresh mozzarella, cream of crab, green tomato & grilled corn succotash | 18

GET HIM TO THE GREEK

asparagus, caramelized onions, spinach, cremini mushrooms, feta, red onion, olive tapenade | 13

BREAKFAST CLASSICS

CRAB CAKE BENNY

petite crab cake, poached eggs, english muffin, roasted jalapeño hollandaise, homefries | 22

THE HUNGRY MAN

2 eggs your way, choice of meat & bread, homefries | 10

STEAK & EGGS

2 eggs your way, 7oz. prime bavette steak, homefries, salsa verde | 22

CLASSIC BENNY

canadian bacon, poached eggs, english muffin, hollandaise, homefries | 13

STEAK FRITES

bistro fries, blistered shishito peppers, salsa verde

28OZ. COWBOY RIBEYE | 57

12OZ. PRIME NY STRIP | 33

7OZ. PRIME BAVETTE STEAK | 22

7OZ. PRIME FILET MIGNON | 32

SIDES

HOMEFRIES | 4

2 EGGS YOUR WAY | 3

ANSON MILLS CHEDDAR GRITS | 4

BREADS | 2

EVERYTHING BAGEL

ENGLISH MUFFIN

COUNTRY RYE WHITE

SOURDOUGH

MEATS | 5

BREAKFAST SAUSAGE

CHEESE KIELBASA

TURKEY SAUSAGE

PORK ROLL

JALAPENO BACON

MISO-GLAZED BACON

APPLEWOOD BACON

RAW BAR & FISH

OYSTERS ON THE 1/2 SHELL

served with cocktail sauce, cucumber mignonette & fresh horseradish | 2 each

BLUE POINTS (NY)

MALPEQUE (PEI)

CHEF'S SELECTION

SHRIMP COCKTAIL

jumbo U-10 shrimp, cocktail & lemon | 15

BLUEFIN TUNA TARTARE

chili-soy marinade, spicy mayo 63°egg, mint, basil, cilantro | 17

CHEF'S FRESH CATCH

daily fish feature, choice of two classic sides | market

SANDWICHES

substitute bistro fries or homefries for an additional \$2

THE CURE

your choice of meat, egg & cheese on a croissant | 9

GOLDILOX

duck trap river salmon, whipped herb cream cheese, capers, onion, hard egg, dill, everything bagel | 14

HULK SMASH

smashed avocado, 6 minute egg, prosciutto di parma, olive oil, chili flake, fresh herbs, toasted challah | 12

THE PITBULL

pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun | 16

LOBSTAH' ROLL

hot tail & claw meat, beurre monté, buttered split-top roll | 25

CRAB CAKE

our famous jumbo lump crab cake, lettuce, tomato, brioche roll | 19

THE GROUPIE

beer-battered grouper, green papaya slaw, citrus-herb aioli, brioche roll | 17

CLASSIC BURGER

custom blend of short rib & brisket, applewood smoked bacon, american cheese, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 14
add fried egg | 1.5
add guacamole | 3

BANH MI

classic: lemongrass-marinated pork cutlet, thai chili pork paté, head cheese, jalapeño, pickled carrots, onions & daikon, cucumber, mint, cilantro, maple-soy aioli, baguette | 14

vegetarian: lemongrass-marinated tofu, jalapeño, pickled carrots, onions & daikon, cucumber, mint, cilantro, maple-soy aioli, baguette | 11

CURRIED CHICKEN SALAD

whole roasted chicken, curry mayo, golden raisins, baby arugula, warm croissant | 12

HOT POCKET

smoked maple ham, caramelized onion & fennel, gruyere, peach preserves | 12

SOUPS

MARYLAND CRAB

cup | 6 bowl | 8

CREAM OF CRAB

cup | 8 bowl | 10

SPLIT LEVEL

cup | 7 bowl | 9

CHICKEN NOODLE

cup | 4.5 bowl | 5.5

BEVERAGES

CAPPUCINO | 4.5

ESPRESSO | 3.5

COFFEE | 3.5

FRENCH PRESS | 6

ORANGE JUICE | 3

CRANBERRY JUICE | 3

PINEAPPLE JUICE | 3

MILK | 3

CHOCOLATE MILK | 3



MICHAEL'S *Cafe*

LIBATIONS

HAPPY HOUR

3-7 pm Monday - Friday

\$6 prosecco

\$6 sparkling rose

\$6 moscow mules

\$6 maryland mules

\$3 maryland beers

\$1 OFF bud light, bud, coors light, miller light

\$1 OFF all wines by the glass

\$1 OFF house liquors

\$1 Wings 3-5 pm

Buck a Shuck Oysters 3-5 pm

COCKTAILS

THE DELLIS

ouzo, vodka, lime juice, simple syrup, muddled grapes, mint | 9

CLAMPDOWN SOUR

deep eddy ruby red vodka, aperol, lemon juice, simple syrup, angostura bitters, orange bitters, egg white | 9

PRESSURE DROP

nolet's gin, yellow chartreuse, lemon juice, simple syrup, lavender bitters, basil | 11

POR VIDA

jalepeno infused dobel tequila, pineapple syrup, lime juice, agave, cilantro | 12

PIMM'S CUP

pimm's, lemon, orange bitter, mint, cucumber, strawberry, soda | 9

SUMMER THYME CRUSH

voga vodka, dimmi, blueberry thyme syrup, lemon juice, prosecco, club soda | 11

CUCUMBERSOME DAIQUIRI

bacardi rum, lime juice, simple syrup, orange bitters, cucumber | 9

BOURBON FLIP

rough rider bourbon, simple syrup, orange bitters, egg | 11

BANKROBBERS BRAMBLE

bulleit bourbon, vya dry vermouth, lemon juice, simple syrup, blackberries | 10

BRAND NEW CADILLAC MARGARITA

dobel diamante, cointreau, lime juice, simple syrup | 10

SUPER FILTHY MARTINI

wheatley vodka, carpano antica vermouth, olive juice, blue cheese | 11

MOCKTAILS

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 7

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 7

ON TAP PATIO BAR

UNION ANTHEM GOLDEN ALE

UNION ROTATING TAP

RESURRECTION

HEAVY SEAS LOOSE CANNON IPA

HEAVY SEAS SMOOTH SAIL SUMMER ALE

HEAVY SEAS POUNDER PILSNER

AUSTIN EASTCIDERS PINEAPPLE

DALES PALE ALE

LAGUNITAS IPA

NEW BELGIUM FAT TIRE

ALLAGASH WHITE

DOGFISH SEAQUENCH

SIERRA NEVADA HAZZY LITTLE THING IPA

GUINNESS

STELLA ARTOIS

NATTY BOH

ON TAP ORIGINAL BAR

UNION DUCKPIN PALE ALE

DOGFISH 60MIN IPA

GOOSE ISLAND IPA

NEW BELGIUM FAT TIRE

SAM ADAMS

SAM ADAMS SEASONAL

ANGRY ORCHARD

STELLA ARTOIS

GUINNESS

YUENGLING

BLUE MOON

BUD LIGHT

WINES BY THE GLASS

WHITES

Broadbent Vinho Verde, Portugal | 8

Voga Pinot Grigio, Italy | 8

Santa Margherita, Italy | 14

14 Hands Riesling, Wa | 8

Boordy Riesling, Md | 8

Ponga Sauvignon Blanc, New Zealand | 9

Provenance Sauvignon Blanc, Napa | 12

Hess Select, CA | 9

Kendall Jackson Vitner's Reserve Chardonnay, CA | 10

Sonoma Cutrer Russian River Chardonnay, CA | 12

REDS

Mirrasou Pinot Noir, CA | 8

Angeline Pinot Noir, CA | 10

El Circo Tempranillo, Spain | 8

Blackstone Merlot, CA | 9

Penfolds Koonunga Hill Shiraz-Cab, Australia | 9

Ravenswood Zinfandel, CA | 9

Punto Final Classico Malbec, Argentina | 9

Ruta 22 Malbec, Argentina | 9

Josh Cellars Cabernet, CA | 9.5

Hess Select Cabernet, CA | 11

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 9

ROSÉ

Mont Gravet Cinsault, France | 8

Kim Crawford, New Zealand | 10

SPARKLING ROSÉ

Rotari Brut, Italy | 10

SPARKLING

Freixenet Carta Nevada Brut, Spain | 7

Sophia Coppola Blanc de Blancs, CA | 7.5

La Marca Prosecco 187m, Italy | 9

BOURBON

	1 oz.	2 oz.
1792	5.5	10
Basil Hayden	6	11
Belle Meade Sour Mash Bourbon	5.5	10
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	6.25	11.5
Eligah Craig	5	9.5
Four Roses Small Batch	5.5	10
Henry McKenna	5	9.5
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jim Beam	4	6.25
John J Bowman Single Barrel	6.25	11.5
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Orphan Barrel Barterhouse	9	17
Orphan Barrel Rhetoric 22	9	17
Orphan Barrel Lost Prophet	9	17
Orphan Barrel Forged Oak	9	17
Orphan Barrel Gifted Horse	6.5	12
Rough Rider	5.5	10
Russels Reserve	5.5	10
Waitsburg OOLA	5.5	10
Woodford	5	9.5
Woodford Double Oaked	6.5	12
Wild Turkey 101	4.5	8.5
Wild Turkey Honey	4.5	8.5
Wild Turkey 17	12	20
William Wolf Pecan	4.75	9.25

MULES

MOSCOW MULE

titos vodka, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 10

MARYLAND MULE

sagamore rye, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 11

NAVY STRENGTH

green hay navy strength gin, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 10

MEXICAN MULE

dobel tequila, ginger beer, fresh lime, simple syrup | 11

RYE

	1 oz.	2 oz.
Bulleit	4.5	8.5
Corsair Ryemageddon	6	11
High West Double	6	11
High West Rendezvous	6.5	12
Knob Creek	5.5	10
Rittenhouse	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	13
Templeton	5.5	10

AMERICAN WHISKEY

	1 oz.	2 oz.
Gentleman Jack	5	9.5
High West Campfire	6.5	12
Jack Daniels	4.5	8.5
Jack Daniels Single Barrel	5.5	10
Manatawny	5.5	10
Stranahan's	6.25	11.5
Tin Cup	5	9.5
Tin Cup 10	6.25	11.5

IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Bushmills Black	5	9.5
Bushmills Red	4.5	8.5
Glendalough	5.5	10
The Irishman Single Malt	5.5	10
Jameson	5	9.5
Jameson Caskmates	5	9.5
Jameson 18	10	19
Proper Twelve	5	9
Sexton	5	9
Tullamore Dew	7	12.5

SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bastille Single Malt	7	13
Bruichladdich Laddie Single Malt	9.5	18
Bunnahabhain 12 Single Malt	6.5	12
Chivas 12	5	9.5
Chivas 18	7.5	13
Cutty Sark	4	7
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Haig Single Grain	8	14
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Johnnie Walker Platinum 18	8.5	16
Kavalan Concertmaster Port Cask	8.5	16
Lagavulin 16	7.5	14
Ledaig 10	7.5	13
Macallan 12	8	15
Macallan 18	15	29
Monkey Shoulder	5	9.5
Oban 14	6.75	13
Octomore 7.1	11	20
Pine Barrens Single Malt	8.5	16
Yamazaki 12	8.5	16