

MICHAEL'S *Cafe*

BRUNCH

DAILY SPECIALS

sunday • brunch | 10-3 & lobster night | 5pm
 monday • beer, bourbon, bbq featuring
 1/2 price burgers & steamed shrimp
 (bar areas only)

tuesday • taco & tequila tuesday
 wednesday • wine wednesday featuring a
 mediterranean night menu after 5pm
 thursday • prime rib night
 friday • live music | 9pm
 saturday • brunch | 10-3

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
 smorgasbord of applewood, jalapeño & General Tso's bacon | 8

YOGURT PARFAIT
 Greek yogurt layered with seasonal & dried fruits, house-made granola, and honey | 7 v

CHESAPEAKE CRAB DIP
 lump crab, white cheddar, sourdough, celery & carrots | 15

PUB WINGS
 house buffalo, old bay or gold fever with blue cheese or ranch | 13

FRIED GREEN TOMATOES
 grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 15
 + w/o jumbo lump | 10 v

BREAKFAST POUTINES

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

PHILLY-STYLE
 shaved beef, caramelized onions, cheese whiz, sunny egg, bistro fries | 14

GREENER THINGS

CAESAR
 'Grana Padano', herb croutons, creamy garlic-parm dressing full | 10 half | 6

GREEK
 feta, Kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 11 half | 7 v, gf

AUTUMN ORCHARD
 3 Springs Farm apples, feta, rocket & spicy greens, candied walnuts, apple cider & maple vinaigrette | 12 v, gf

KALE & ROASTED SQUASH
 roasted winter squash, dried cranberries, chevre, spiced yogurt dressing, pepitas | 11 v, gf

CARB-LOADING

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

PANCAKES
 nutella & strawberries: double-stack, chocolate-hazelnut, fresh strawberries, butter & maple syrup | 11
 og: double-stack, butter & maple syrup | 8

FUN TOPPINGS TREATS | .50
 chocolate chips • salted pretzel • rainbow jimmies
 toasted coconut

SEASONAL COMPOTE | 1.50

ALL THAT HASH

seasonal root vegetables, mushrooms & greens

SHORT RIB
 sunny egg | hollandaise | 16 gf

JUMBO LUMP CRAB
 sunny egg | Old Bay hollandaise | 18 gf

FARMERS
 salsa verde | scallions | 13 gf

SOUTH OF THIS BORDER

SHRIMP & GRITS
 U-10 gulf shrimp, jalapeño bacon, Anson Mills grits, grilled corn & green tomato succotash | 19 gf

CHICKEN & WAFFLES
 corn flake-crust chicken thigh, Belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 16

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 cakes, poached eggs, English muffin, Old Bay hollandaise, homefries | 22

CLASSIC BENNY
 canadian bacon, poached eggs, English muffin, hollandaise, homefries | 13

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

BISCUITS & GRAVY
 buttermilk biscuits, sausage gravy, 2 sunny eggs | 13

STEAK & EGGS

All of our steaks by Creekstone Farms are graded USDA Prime. They are seasoned with our Secret Blend and served with herb butter, 2 eggs your way, & homefries.

12OZ. PRIME NY STRIP | mkt
7OZ. PRIME FILET MIGNON | mkt
7OZ. PRIME BAVETTE STEAK | 22
22OZ. COWBOY RIBEYE | mkt

SIDES

BREADS | 2
 EVERYTHING BAGEL
 ENGLISH MUFFIN
 BUTTERMILK BISCUIT
 WHITE
 RYE
 SOURDOUGH

OTHERS
 2 EGGS YOUR WAY | 3 gf
 HOMEFRIES | 4
 BISTRO FRIES | 4
 BELGIAN WAFFLE | 5
 SINGLE PANCAKE | 5
 ANSON MILLS GRITS | 6

MEATS | 5 gf
 BREAKFAST SAUSAGE
 TURKEY SAUSAGE
 CHEESE KIELBASA
 JALAPEÑO BACON
 APPLEWOOD BACON
 GENERAL TSO'S BACON

RAW BAR & FISH

OYSTERS ON THE 1/2 SHELL
 accompanied by cucumber mignonette, cocktail sauce & fresh horseradish | gf

BLUE POINTS (NY, CT) | 2 each
MALPEQUE (P.E.I.) | 2 each
CHEF'S SELECTION | mkt

SHRIMP COCKTAIL
 U-10 gulf shrimp, cocktail & lemon | 15 gf

BIGEYE TUNA CRUDO
 citrus vinaigrette, fried capers, orange, radish, pistachio | 17 gf

MARKET CATCH
 Prepared pan-seared, grilled or blackened. Served with choice of two classic sides. Ask about available fish selection | mkt

SANDWICHES

Sandwiches served with house kettle chips & pickle
 Upgrade to bistro fries for \$2 or truffle-parm fries for \$4
 Burgers served with bistro fries & pickle

EGG SAMMY
 your choice of meat, egg, cheese & bread | 9

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

HULK SMASH
 6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 12

THE PITBULL
 pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun | 15

LOBSTAH' ROLL
 hot tail, knuckle, & claw meat, split-top roll, drawn butter | 25

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

CLASSIC BURGER
 custom burger blend, applewood bacon, American, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 14
 add fried egg | 1.5
 add guacamole | 3

BIG EYE TUNA POWERHOUSE
 General Tso's glaze, sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 17

THANKSGIVING LEFTOVER SANDWICH
 carved turkey breast, cornbread stuffing, cranberry-cabernet marmalade, sage mayo, frisée, sourdough | 13

FRIED GREEN TOMATO BLT
 jalapeño bacon, pimento cheese, bibb lettuce, griddled brioche | 12

ROTISSERIE CHICKEN SALAD
 fresh herbs, frisée, tomato, griddled sourdough | 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 Mon - Fri (bar only)

\$6 prosecco

\$6 sparkling rose

\$6 moscow mules

\$6 maryland mules

\$3 maryland beers

\$2.5 OFF bud light, bud, coors light, miller light

\$1 OFF all wines by the glass

\$1 OFF house liquors

\$1 Wings

Buck a Shuck Oysters

COCKTAILS

RUBY SOHO

hangar 1 mandarin vodka, elderflower liquor, house made grenadine, lemon juice | 12

IT'S QUITE ALRIGHT

bombay dry gin, aperol, blood orange syrup, lemon juice, allagash white toppler | 10

CHOCOLATE CHILI MARGARITA

dobel diamanté tequila, crème de cacao (dark), ancho reyes, lime juice, agave, chocolate bitters | 11.5

BRAND NEW CADILLAC MARGARITA

dobel diamanté tequila, cointreau, lime juice, simple syrup | 10

HOOVER ST. DAIQUIRI

bacardi 8 rum, lime juice, beet-anise-cinnamon syrup, angostura bitters | 9.5

HOLIDAY SUNRISE

femet branca, crème de cacao, heavy cream, cinnamon syrup | 11

FALL BACK DOWN

rittenhouse rye, bacardi 8 rum, banana liquor, arabica coffee infused carpano antica vermouth, angostura bitters, xocolatl mole bitters | 11

CONOR'S FLIP

proper 12 irish whiskey, guinness, cinnamon syrup, walnut bitters, egg | 10

MANHATTAN

whistle pig rye, carpano antica sweet vermouth, black walnut bitters | 13

MOCKTAILS

TICKLED PINK

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

JALAPEÑO GINGER SPRITZ

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

JOSÉ'S COLLINS

cucumber, lemon juice, simple syrup, club soda | 7

ON TAP PATIO BAR

UNION ANTHEM GOLDEN ALE

UNION ROTATING TAP

RESURRECTION

HEAVY SEAS LOOSE CANNON IPA

HEAVY SEAS POUNDER PILSNER

HEAVY SEAS ROTATING TAP

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 GOMIN 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 Pinot Grigio, Italy | 14

Kung Fu Girl Riesling, WA | 9

Boordy Riesling, MD | 8

The Little Sheep Sauvignon Blanc, New Zealand | 10

Provenance Sauvignon Blanc, Napa | 12

Robert Mondavi Buttery Chardonnay, CA | 10

Kendall Jackson Vitner's Reserve Chardonnay, CA | 10

Sonoma Cutrer Russian River Chardonnay, CA | 12

REDS

Hangtime Pinot Noir, New Zealand | 9

Cyprus Pinot Noir, CA | 13

Camina Tempranillo, Spain | 8

Velvet Devil Merlot, WA | 9

Penfolds Koonunga Hill Shiraz-Cab, Australia | 9

Brazin Lodi Zinfandel, CA | 10

Bodega Estancia Malbec, Argentina | 9

Antigual Uno 1 Malbec, Argentina | 10

Tom Gore Cabernet, CA | 10

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 9

ROSÉ

Villa Viva Cotes de Thau Rosé, 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

OLD FASHIONS

MILE HIGH FALL FASHION

stranahan's whiskey, rosemary-cranberry-anise syrup, angostura bitters, orange bitters | 12

PUMPKIN BUTTER OLD FASHION

tincup american whiskey, cointreau, cinnamon syrup, orange bitters, pumpkin butter | 12

OLD FASHION

high west american prairie, luxardo liquor, simple syrup, thatcher's blood orange liquor, angostura bitters | 10

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