

# MICHAEL'S *Cafe*

## BRUNCH

### DAILY SPECIALS

monday • 1/2 price burgers & dollar wings  
 tuesday • taco & tequila tuesday  
 wednesday • wine wednesday- half off  
 bottles all day

thursday • prime rib  
 saturday • brunch | 10-3  
 sunday • brunch | 10-3 lobster night | 5pm

## COCKTAILS & CRUSHES

**BOTTOMLESS ORIGINAL MIMOSAS** | 15

**BRAND NEW CADILLAC MARGARITA**  
 dobel tequila, fresh lime juice, cointreau, simple syrup, black salt rim | 10

**APEROL SPRITZ**  
 aperol, prosecco, soda | 10

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

**BLOODY MARY** | 8

**LOOK ALIVE**  
 bacardi 8, giffard banana du brésil, coconut syrup, house mad cold brew, angostura bitters | 12

**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

**WATERMELON CRUSH**  
 fresh watermelon juice, three olives watermelon vodka, simple syrup, club soda | 8

**CHESAPEAKE BLOODY MARY**  
 crab, shrimp, bacon, celery, pickles, olives | 17

## STARTERS

**BACON TRIFECTA**  
 smorgasbord of applewood, jalapeño & maple sesame 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

**SHRIMP COCKTAIL**  
 U-10 gulf shrimp, cocktail sauce, | 15

## 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

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

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

**APPLE & WALNUT SALAD**  
 Gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vina-grette | 9

**THE CHOPHOUSE WEDGE**  
 grilled bavette steak, iceberg wedge, tomato, radish, pickled onion, lardons, bleu cheese dressing, everything bagel spice | 22 gf  
 w/o steak full | 11 half | 6

## CARB-LOADING

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

**PANCAKES**  
 lemon ricotta: lemon zest, strawberry, whipped cream | 11 v  
 og: double-stack, butter & maple syrup | 8 v

**FUN TOPPINGS**  
 TREATS | .50  
 chocolate chips • strawberries • rainbow jimmies  
 nutella

**BERRY COMPOTE** | 1.50

## 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

## 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

**GET HIM TO THE GREEK OMELETTE**  
 green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 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 | 40  
 7OZ. PRIME FILET MIGNON | 39  
 7OZ. PRIME BAVETTE STEAK | 22  
 22OZ. BONE-IN RIBEYE | 55

## SIDES

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

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

**MEATS** | 5 gf  
 BREAKFAST SAUSAGE  
 TURKEY SAUSAGE  
 CHEESE KIELBASA  
 JALAPEÑO BACON  
 APPLEWOOD 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  
**CHOPTANK SWEETS (MD)** | 2 each

**TUNA TARTARE**  
 yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 20

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

**STEAMED SHRIMP**  
 U-15 gulf shrimp, onions, shrimp spice, cocktail & lemon (1/2#)14.5 | (1#)26 gf

**MOULES FRITES**  
 P.E.I. mussels, beer broth, malt vinegar, bistro fries, lemon aioli, parsley | 14

**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

**YELLOWFIN TUNA POWERHOUSE**  
 sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 17

**LAUREN'S DELI**  
 house-roasted pulled turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpernickel-raisin bread | 11

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

**GOOD OL' CHICKEN SALAD**  
 all white meat, bibb lettuce, tomato, griddled sourdough | 12

## SOUPS

**MARYLAND CRAB**  
 cup | 6 bowl | 8

**CREAM OF CRAB**  
 cup | 8 bowl | 10

**SPLIT LEVEL**  
 cup | 7 bowl | 9

**CHILLED GAZPACHO SHRIMP & CRAB**  
 cup | 8 bowl | 11

**CHILLED GAZPACHO**  
 cup | 4 bowl | 6

## BEVERAGES

CAPPUCCINO | 4.5  
 ESPRESSO | 3.5  
 COFFEE | 3.5  
 ORANGE JUICE | 3  
 CRANBERRY JUICE | 3  
 PINEAPPLE JUICE | 3

MILK | 3  
 CHOCOLATE MILK | 3



# MICHAEL'S *Cafe*

## LIBATIONS

### HAPPY HOUR

3-6 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

### FULL MENTA JACKET

hangar 1 vodka, fernet branca, orgeat syrup, fresh grapefruit, bitters | 12

### DORSIA SPRITZ

bombay dry gin, aperol, razmazzotti rosado apetivo, prosecco, lavender bitters, club soda | 11

### DON'T BE A PRICK

dobel diamaté tequila, creyente mezcal, solerno blood orange liqueur, prickly pear syrup, lime juice, lavender bitters | 13

### BRAND NEW CADILLAC MARGARITA

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

### PELOTA L'IBRE

bacardi 8 rum, spiced cola syrup, lime juice, angostura bitters, club soda | 10

### GALYPSO'S KISS

kraken black spiced rum, lime juice, passion fruit syrup, angostura bitters | 10

### BLACK WATER BRAMBLE

stranahan's whiskey, carpano antica vermouth, lemon juice, blueberries, basil, angostura bitters | 11

### THAI ME UP OLD FASHION

tin cup whiskey, lemongrass-aleppo syrup, angostura bitters | 11

### OLD FASHION

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

### GUINNESS

### RESURRECTION

### LOOSE CANNON

### GOOSE ISLAND

### EVOLUTION NO. 3

### UNION DUCKPIN

### UNION ANTHEM

### AUSTIN PINEAPPLE CIDER

### ALLAGASH WHITE

### STELLA ARTOIS

### PACIFICO

## WINES BY THE GLASS

### ROSÉ

Villa Viva Cotes de Thau France | 8

Whispering Angel France | 15

### WHITES

Broadbent Vinho Verde, Portugal | 9

Voga Pinot Grigio, Italy | 9

Santa Margherita Pinot Grigio, Italy | 15

Kung Fu Girl Riesling, WA | 9

Boordy Riesling, MD | 10

The Little Sheep Sauvignon Blanc, New Zealand | 10

Robert Mondavi Buttery Chardonnay, CA | 10

William Hill Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 13

### REDS

Hangtime Pinot Noir, CA | 9

Meiomi Pinot Noir, CA | 12

Cyprus Pinot Noir, CA | 13

Camina Tempranillo, Spain | 8

Velvet Devil Merlot, WA | 10

Penfolds Koonunga Hill Shiraz-Cab, Australia | 11

Brazin Lodi Zinfandel, CA | 10

Bodega Estancia Malbec, Argentina | 9

Antigual Uno 1 Malbec, Argentina | 12

Tom Gore Cabernet, CA | 10

Josh Cabernet, CA | 11

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 9

### SPARKLING

Freixenet Carta Nevada Brut, Spain | 7

La Marca Prosecco 187m, Italy | 9

Rotari Rosé Brut, Italy | 10

## BOURBON

	1 oz.	2 oz.
Angel's Envy	6	11
Basil Hayden	6	11
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	6.25	11.5
Elijah Craig	5	9.5
Four Roses Small Batch	5.5	10
George T Stagg Jr.	6	11
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jefferson's Ocean	12.5	24
Jim Beam	4	6.25
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Rough Rider	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

## CRUSHES

### ORANGE CRUSH

fresh orange juice, three olives orange vodka, triple sec, club soda | 8

### GRAPEFRUIT CRUSH

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

### WATERMELON CRUSH

fresh watermelon juice, three olives watermelon vodka, simple syrup, club soda | 8

## 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	6	11
Pendleton 1910	6	11
Rittenhouse	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	13
Whistle Pig Piggy Back	5.5	10
Whistle Pig 10 year	6.75	13

## 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
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
Jameson	5	9.5
Jameson Caskmates IPA	5	9.5
Jameson 18	10	19
Proper Twelve	5	9
Redbreast 12	7	13.5
Sexton	5	9
Slane	7	13.5
Tullamore Dew	7	12.5

## SCOTCH

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bruichladdich Laddie Single Malt	9.5	18
Chivas 12	5	9.5
Chivas 18	7.5	13
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenfiddich 12	6	11
Glenfiddich 14	8	15
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Kavalan Concertmaster Port Cask	8.5	16
Single Malt	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 8.1	11	20