

MICHAEL'S *Cafe*

BRUNCH

DAILY SPECIALS

monday • beer, bourbon, bbq featuring 1/2 price burgers & steamed shrimp (bar areas only)
 tuesday • taco & tequila tuesday
 wednesday • wine wednesday- half off bottles all day

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

COCKTAILS & CRUSHES

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

CHESAPEAKE BLOODY MARY

crab, shrimp, bacon, celery, pickles, olives | 17

BLOODY MARY | 8

LOOK ALIVE

bacardi 8, giffard banana du brasil, 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

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

green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 13

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

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 | 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 vermouht, 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 vermouht, 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 STEADY EDDIE WHEAT IPA

RESURRECTION

TROEGS PERPETUAUL IPA

SIERRA NEVADA HAZZY LITTLE THING IPA

HEAVY SEAS LOOSE CANNON IPA

LAGUNITAS IPA

DALES PALE ALE

EVIL GENIUS PURPLE MONKEY DISHWASHER CHOC-PB STOUT

BOLD ROCK HARD CIDER

PACIFICO

ALLAGASH WHITE

GUINNESS

GUINNESS BLONDE

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

HOEGAARDEN

BUD LIGHT

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

Provenance Sauvignon Blanc, Napa | 14

Robert Mondavi Buttery Chardonnay, CA | 10

Kendall Jackson Vitner's Reserve Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 13

REDS

Hangtime Pinot Noir, CA | 9

L'Oliveto 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

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.
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

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	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