

MICHAEL'S *Cafe*

BRUNCH BANQUET MENU

50.00 | PP

includes coffee, iced tea, and soda.

STARTERS *(choose 1 per/person)*

MINI YOGURT PARFAITS | BACON TRIFECTA | ARTISAN CHEESE AND FRUIT BOARD | BUTTERMILK BISCUITS & SEASONAL PRESERVES

SOUP OR SALAD *(choose 1 selection)*

CREAM OF CRAB | MARYLAND CRAB | SPILT LEVEL (MD CRAB & CREAM OF CRAB BLEND) | FARMERS SALAD | CAESAR SALAD

MAIN COURSE *(choose up to 3 selections)*

CEREAL FRENCH TOAST

challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, marshmallow cream

GARDEN OMELET

green pepper, spinach, mushroom, tomato, red onion, dill

CRAB CAKE BENNY

petite crab cakes, poached eggs, English muffin, Old Bay hollandaise

STEAK AND EGGS BAVETTE

Creekstone Farms USDA | 7oz. prime bavette steak cooked medium, 2 eggs your way

ABOVE SERVED WITH CHOICE OF MEAT (BREAKFAST SAUSAGE OR APPLEWOOD BACON) | HOME FRIES

SHRIMP & GRITS

U-10 gulf shrimp, jalapeño bacon, Anson Mills grits, grilled corn & green tomato succotash | GF

NEW YORKER

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

GOLDILOX

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

APPLE & WALNUT SALAD | HERBED GRILLED SALMON

Gala apples, candied walnuts, bleu cheese, and mixed greens tossed in a champagne vinaigrette

CHICKEN CAESAR SALAD

Grana Padano, herb croutons, creamy garlic-parm dressing | grilled chicken

CRAB CAKE SANDWICH

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

LOBSTAH ROLL

hot tail, knuckle, & claw meat, split-top roll, drawn butter

DESSERT

(choose 1 per/event)

BROOKIE BAR A LA MODE | NY STYLE CHEESECAKE WITH SEASONAL COMPOTE | CHOCOLATE TRUFFLE TARTE | GF FLOURLESS