

MICHAEL'S *Cafe*

BRUNCH

DAILY SPECIALS

monday • beer, bourbon, bbq & 1/2 price 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 | 13

APEROL SPRITZ

aperol, prosecco, soda | 10

POME PALOMA

dobel diamante tequila, pama liquor, lemon, agave, mint, ginger beer | 10

CHESAPEAKE BLOODY MARY

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

BLOODY MARY | 8

SUMMER THYME CRUSH

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

ORANGE CRUSH

fresh orange juice, three olives orange vodka, triple sec, club soda | 9

GRAPEFRUIT CRUSH

fresh grapefruit juice, deep eddy grapefruit vodka, elderflower liqueur, club soda | 9

WATERMELON CRUSH

fresh watermelon, watermelon vodka, simple syrup, club soda | 9

STARTERS

BACON TRIFECTA

smorgasbord of applewood, jalapeño & maple sesame bacon | 9

YOGURT PARFAIT

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

CHESAPEAKE CRAB DIP

lump crab, white cheddar, sourdough | 19

HULK SMASH

6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 14

FRIED GREEN TOMATOES

grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 20 + w/o jumbo lump | 12 v

PUB WINGS

house buffalo, old bay or gold fever with blue cheese or ranch | 16

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 | 13 half | 8 v, gf

CAESAR

'Grana Padano', herb croutons, creamy garlic-parm dressing full | 13 half | 8

THE CHOPHOUSE WEDGE

grilled bavette steak, iceberg wedge, tomato, radish, pickled onion, lardons, bleu cheese dressing, everything bagel spice | 31 gf w/o steak full | 13 half | 9

APPLE & WALNUT SALAD

Gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vina-grette | 14

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 • nutella
 BERRY COMPOTE | 1.50

SOUTH OF THIS BORDER

SHRIMP & GRITS

U-10 gulf shrimp, jalapeño bacon, Anson Mills grits, pepper jack & cheddar, grilled corn & green tomato succotash | 25 gf

CHICKEN & WAFFLES

corn flake-crusting chicken breast, 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 | 19

GET HIM TO THE GREEK

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

BREAKFAST CLASSICS

CRAB CAKE BENNY

petite crab cakes, poached eggs, English muffin, Old Bay hollandaise, homefries | 26

CLASSIC BENNY

canadian bacon, poached eggs, English muffin, hollandaise, homefries | 14

THE HUNGRY MAN

2 eggs your way, choice of meat & bread, homefries | 14

BISCUITS & GRAVY

buttermilk biscuits, sausage gravy, 2 sunny eggs | 15

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 | 50

7OZ. PRIME FILET MIGNON | 55

7OZ. PRIME BAVETTE STEAK | 26

22OZ. BONE-IN RIBEYE | 65

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, horseradish & lemon | gf

BLUE POINTS (NY, CT) | 2.5 each

CHEF'S SELECTION OYSTER | 2.5 each

TUNA TARTARE

yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 22

SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail & lemon | 17 gf

STEAMED SHRIMP

U-15 gulf shrimp, onions, shrimp spice, cocktail & lemon (1/2#) 16 | (1#) 29 gf

MOULES FRITES

P.E.I. mussels, beer broth, malt vinegar, bistro fries, lemon aioli, parsley | 17

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 | 12

GOLDILOX

duck trap river salmon, whipped herb cream cheese, capers, onion, hard egg, dill, everything bagel | 16

THE PITBULL

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

LOBSTAH' ROLL

hot tail, knuckle, & claw meat, split-top roll, drawn butter | 37

CRAB CAKE

our famous jumbo lump crab cake, lettuce, tomato, brioche roll | 26

YELLOWFIN TUNA POWERHOUSE

sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 18

LAUREN'S DELI

sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpernickel-raisin bread | 15

GOOD OL' CHICKEN SALAD

all white meat, bibb lettuce, tomato, griddled sourdough | 15

CLASSIC BURGER

custom burger blend, applewood bacon, American, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 16
 add fried egg | 1.5
 add guacamole | 3

SOUPS

MARYLAND CRAB

cup | 7 bowl | 9

CREAM OF CRAB

cup | 10 bowl | 12

SPLIT LEVEL

cup | 9 bowl | 11

CHICKEN NOODLE

cup | 5 bowl | 7

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

\$2.50 bud light, bud, coors light, miller light

\$7 OFF all wines by the glass

\$7 OFF house liquors

COCKTAILS

BLACKBIRD

boodle's gin, blue curacao, blackberry syrup, lemon juice, egg white | 12

RIVER'S BEND

dobel diamante tequila, aperol, raspberry lavender syrup, lemon juice, fresh basil | 13

GOLD N' DELICIOUS

loveton farms distillery apple pie rum, giffard banana liqueur, cinnamon syrup, apple cider, ginger beer | 13

RITE OF SPRING

tin cup whiskey, lillet blanc, creme de peach, peach bitters, luxardo cherry syrup | 14

DON'T BE A PRICK

dobel diamanté tequila, creyente mezcal, solerno blood orange liqueur, prickly pear syrup, lime juice, lavender bitters | 14

BRAND NEW CADILLAC MARGARITA

dobel diamanté tequila, cointreau, lime juice, simple syrup | 13

MANHATTAN

whistle pig rye, carpano antica sweet vermouth, black walnut bitters | 14

SIGNATURE OLD FASHION

tin cup whiskey, luxardo liquor, simple syrup, thatcher's blood orange liquor, angostura bitters | 12

LAUREN'S FAVORITE ESPRESSOTINI

fresh brewed cold espresso, van gough espresso vodka, godiva liqueur, baileys's, creme de cacao, half & half cream | 13

SUPER FILTHY MARTINI

hanger one vodka, carpano antica vermouth, olive juice, blue cheese | 13

MARYLAND MULE

sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 12

MOSCOW MULE

tito's vodka, ginger beer, housemade ginger syrup, fresh lime | 11

MOCKTAILS

LYCHEE MIST

lychee puree, ginger syrup, fresh lime | 9

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 9

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 9

JOSÉ'S COLLINS

cucumber, lemon juice, simple syrup, club soda | 9

ON TAP PATIO BAR

ZADIE'S LAGER

UNION DEVINE IPA

HEAVY SEAS RIP CURRANT

MINISTRY WISPY HAZY PALE ALE

SIERRA NEVADA HAZZY LITTLE THING IPA

HEAVY SEAS LOOSE CANNON IPA

LAGUNITAS IPA

DALES PALE ALE

MONUEMENT CITY PENCHANT PILS

BLUE POINT TOASTED LAGER

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 | 10

Whispering Angel France | 15

WHITES

Broadbent Vinho Verde, Portugal | 10

Voga Pinot Grigio, Italy | 11

Santa Margherita Pinot Grigio, Italy | 15

Kung Fu Girl Riesling, WA | 10

Boordy Riesling, MD | 11

Little Sheep Sauvignon Blanc, NZ | 11

Decoy Sauvignon Blanc, CA | 15

Kendall Jackson Vitner's Reserve Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 14

REDS

Hangtime Pinot Noir, CA | 10

Pacific Pinot Noir, Oregon | 11

Camina Tempranillo, Spain | 9

Velvet Devil Merlot, WA | 10

Penfolds Koonunga Hill Shiraz-Cab, Australia | 11

Saldo Zinfandel, CA | 16

Kadabra Malbec, Argentina | 10

Antigual Uno 1 Malbec, Argentina | 12

Josh Cabernet, CA | 11

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 10

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
Belle Meade Sour Mash Bourbon	5.5	10
Blanton's	8	15
Booker's	9	17
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	8	15
Eligah Craig	5	9.5
Four Roses Small Batch	5.5	10
Henry McKenna	5	9.5
High West American Prairie	6	11
Jefferson's Ocean	9	17
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
Mitcher's Small Batch	6	11
Mitcher's Single Barrel 10	9.5	18
Old Rip Van Winkle 10	16	30
Van Winkle 12	20	38
Russels Reserve	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

SUMMER THYME

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

ORANGE

fresh orange juice, three olives orange vodka, triple sec, club soda | 9

GRAPEFRUIT

fresh grapefruit juice, deep eddy grapefruit vodka, elderflower liqueur, club soda | 9

WATERMELON

fresh watermelon, watermelon vodka, simple syrup, club soda | 9

RYE

	1 oz.	2 oz.
Bulleit	4.5	8.5
High West Double	6	11
High West Rendezvous	6.5	12
High West Midwinter Night Dram	8.5	16
High West Yippee Ki-Yay	8	15
Rittenhouse	4.5	8.5
Pendleton 1910	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	12.50
Templeton	5.5	10
Whistle Pig Piggy Back	5.5	10
Whistle Pig 10	6.75	13
Whistle Pig 15	8	15
Whistle Pig Boss Hog Samurai Scientist	30	55
Whistle Pig Boss Hog Magellan's Atlantic	30	58
Whistle Pig Boss Hog Lapulapu	30	58
Wild Turkey Cornerstone	20	39

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
Pendleton	5	9
Pendleton Midnight	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
Redbreast 12	7	13
Sexton	5	9
Tullamore Dew	7	12.5

SCOTCH

	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