

# MICHAEL'S *Cafe*

## BRUNCH

### DAILY SPECIALS

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

thursday • prime rib  
saturday • brunch | 10-3  
sunday • brunch | 10-3  
pasta 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

### LOOK ALIVE

bacardi 8, giffard banana du brasil, coconut syrup, house mad cold brew, angostura bitters | 12

### 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

### NEW YORKER POUTINE

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

### BACON TRIFECTA

smorgasbord of applewood, jalapeño & maple sesame bacon | 9

### YOGURT PARFAIT

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

### HULK SMASH

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

### CHESAPEAKE CRAB DIP

lump crab, white cheddar, sourdough | 18

### PUB WINGS

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

## GREENER THINGS

### WATERMELON

cubed watermelon, feta, mixed greens, red onion, balsamic glaze, honey lime dressing | 16

### APPLE & WALNUT SALAD

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

### GREEK

feta, Kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 12 half | 8 v, gf

### THE CHOPHOUSE WEDGE

grilled bavette steak, iceberg wedge, tomato, radish, pickled onion, lardons, bleu cheese dressing, everything bagel spice | 30 gf w/o steak full | 12 half | 9

### CAESAR

'Grana Padano', herb croutons, creamy garlic-parm dressing full | 12 half | 8

## CARB-LOADING

### CEREAL FRENCH TOAST

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

### PANCAKES

blueberry: fresh blueberries | 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, pepper jack & cheddar, grilled corn & green tomato succotash | 26 gf

### CHICKEN & WAFFLES

corn flake-crusting chicken breast, 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 | 27

### 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

### GET HIM TO THE GREEK OMELETTE

green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade | 14

## 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 sauce & fresh horseradish | gf

BLUE POINTS (NY, CT) | 2.25 each

MALPEQUE (PEI) | 2.25 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 | 16 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 grits.. 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 | 12

### LOBSTAH' ROLL

hot tail, knuckle, & claw meat, split-top roll, drawn butter | 36

### SEAFOOD CLUB

our famous jumbo lump crab cake & shrimp salad, Applewood smoked bacon, lettuce, tomato, Duke's mayo, choice of bread | 24

### THE PITBULL

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

### CRAB CAKE

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

### GOOD OL' CHICKEN SALAD

all white meat, bibb lettuce, tomato, griddled sourdough | 13

### GOLDILOX

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

### YELLOWFIN TUNA POWERHOUSE

sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 17

### LAUREN'S DELI

sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpernickel-raisin bread | 14

## SOUPS

### MARYLAND CRAB

cup | 7 bowl | 9 gf

### TOMATO BASIL

cup | 5 bowl | 7

### CREAM OF CRAB

cup | 9 bowl | 11

### SPLIT LEVEL

half maryland & half cream of crab  
cup | 8 bowl | 10

## 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

### GUINNESS

### SIERRA NEVADA HAZY LITTLE THING IPA

### LOOSE CANNON

### BLUE POINT TOASTED LAGER

### EVOLUTION NO. 3

### UNION DUCKPIN

### UNION ANTHEM

### AUSTIN PINEAPPLE CIDER

### ALLAGASH WHITE

### STELLA ARTOIS

### PACIFICO

### NATTY BOH

## 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

The Little Sheep Sauvignon Blanc, New Zealand | 11

Robert Mondavi Buttery Chardonnay, CA | 10

William Hill Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 14

### REDS

Hangtime Pinot Noir, CA | 10

Pacific Pinot Noir, OR | 11

Meiomi Pinot Noir, CA | 12

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 | 8

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	8	15
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	8	15
Elijah Craig	5	9.5
Four Roses Small Batch	5.5	10
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

### 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
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
Whistle Pig Boss Hog Magellan's Atlantic	30	58
Whistle Pig Boss Hog Lapulapu	30	58

## AMERICAN WHISKEY

	1 oz.	2 oz.
Gentleman Jack	5	9.5
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
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