



# BRUNCH MENU

EST. 1984

## COCKTAILS & CRUSHES

### APEROL SPRITZ

aperol, prosecco, soda | 12

**POME PALOMA** dobel diamante tequila, pama liqueur, lemon, agave, mint, ginger beer | 12

### CHESAPEAKE BLOODY MARY

crab, shrimp, bacon, celery, olives | 17

### FRESCO BLOODY MARIA

21 Seeds Jalapeno Cucumber Tequila | 13

**ORANGE CRUSH** fresh orange juice, three olives orange vodka, triple sec, club soda | 10

### GRAPEFRUIT CRUSH

fresh grapefruit, western sun ruby red vodka, st. germaine, club soda | 10

### NITRO COLD BREW ESPRESSOTINI

griffo cold brew liqueur, three olives vanilla vodka, kahlua, 16-hr cold brew, hint of cinnamon| 13

## STARTERS

### BACON TRIFECTA

smorgasbord of applewood, jalapeño & maple sesame bacon | 10

### YOGURT PARFAIT

greek yogurt layered with seasonal & fresh fruits, house-made granola & honey | 8

### PUB WINGS

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

### HULK SMASH

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

### CHESAPEAKE CRAB DIP

lump crab, white cheddar, sourdough | 19

### OYSTERS ON THE 1/2 SHELL

accompanied by cucumber mignonette, cocktail, horseradish & lemon | *gf*

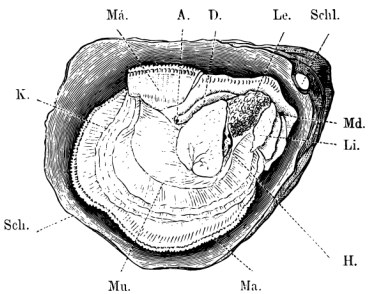
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*Chincoteague Salts* (NY, CT) | 2.5 each

*Chef Selection* (PEI) | 3 each

### STEAMED SHRIMP

u-15 gulf shrimp, onions, spice, cocktail sauce & lemon (1/2lb) 16 | (1lb) 29 *gf*

## RAW BAR & FISH



*Consuming raw or undercooked foods may increase your chances of foodborne illness.*

### TUNA TARTARE

yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 24

### SHRIMP COCKTAIL

u-15 gulf shrimp, cocktail & lemon | 18 *gf*

### MOULES FRITES

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

## SOUTH OF THIS BORDER

### SHRIMP & GRITS

u-15 gulf shrimp, jalapeño bacon, anson mills grits, pepper jack & cheddar, grilled corn & green tomato succotash | 27 *gf*

### CHICKEN & WAFFLES

corn flake-crusted chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 16

## STEAK & EGGS

Our USDA Prime steaks come from Creekstone Farms in Arkansas City, KS. They are seasoned with our secret blend & served with herb butter, 2 eggs your way, & homefries.

—  
*12oz. Prime NY Strip* | 52

*7oz. Prime Filet Mignon* | 58

*7oz. Prime Bavette Steak* | 28

### FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared, herb garlic butter, served steak & eggs style | 80

## CARB-LOADING

### CEREAL FRENCH TOAST

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

### PANCAKES

#### *Blueberry:*

fresh blueberries, powdered sugar | 12 *v*

#### *OG:*

double-stack, butter & maple syrup | 9 *v*

#### *Toppings*

chocolate chips • strawberries• nutella berry compote | 1.50

### NEW YORKER

house-cured corned beef, braised sauerkraut, swiss, 1k island, bistro fries, sunny egg, caraway seeds | 14

## BREAKFAST CLASSICS

*served with homefries*

### CRAB CAKE BENNY

petite crab cakes, poached eggs, english muffin, old bay hollandaise | 28

### CLASSIC BENNY

canadian bacon, poached eggs, english muffin, hollandaise | 15

### THE HUNGRY MAN

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

### BISCUITS & GRAVY

buttermilk biscuits, sausage gravy, two sunny eggs | 15

### GET HIM TO THE GREEK OMELETTE

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

## 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*

### MEATS | 5 *gf*

breakfast sausage  
turkey sausage  
jalapeño bacon  
applewood bacon

*An upcharge of \$2 will be applied for side substitutions.*

*A 20% gratuity will be applied to parties of 8 or more.*

## GREENER THINGS

**GREEK** feta, kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 13  
half | 8 *v, gf*

### APPLE & WALNUT SALAD

gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vinaigrette | 14

### PROTEIN ADD-ONS

bavette steak | 20  
chicken breast | 9  
salmon | 15  
seared tuna | 14  
u-15 shrimp | 14  
chesapeake rockfish | mkt  
jumbo lump crab | mkt

## SANDWICHES

*Sandwiches served with house kettle chips & pickle Upgrade to bistro fries, sweet potato fries, or homefries for \$2 or truffle-parm fries for \$5*

**EGG SAMMY** your choice of meat, egg, cheese on choice of bread | 13

**SMOKED BRISKET** 12-hour brisket, crispy onions, house b&b pickles, bourbon bbq, brioche bun | 18

**GOLDILOX** spence salmon, whipped herb cream cheese, capers, onion, dill, hard egg, everything bagel | 17

**GOOD OL' CHICKEN SALAD** all white meat, bibb lettuce, tomato, sourdough | 15

### CLASSIC BURGER

custom burger blend, applewood bacon, american, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 17  
add fried egg | 1.5  
add guacamole | 3

**CAESAR** grana padano, herb croutons, creamy garlic-parm dressing full | 13  
half | 8

### THE CHOPHOUSE WEDGE

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

**LOBSTAH' ROLL** hot tail, knuckle, & claw meat, split-top roll, beurre monté | 38

**CRAB CAKE** jumbo lump crab cake, lettuce, tomato, brioche roll | 27

**YELLOWFIN TUNA** power-house sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla wrap | 18

**LAUREN'S DELI** sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, choice of bread | 15

### SEAFOOD CLUB

crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 26

## SOUPS

*Maryland Crab* cup | 8 bowl | 10  
*Cream of Crab* cup | 10 bowl | 12  
*Split Level* cup | 9 bowl | 11  
*Tomato Bisque* cup | 6 bowl | 8

SPECIALTY  
COCKTAILS

**PUMPKIN BUTTER OLD-FASHIONED**  
elijah craig bourbon, cointreau, cinnamon  
syrup, pumpkin butter, orange bitters | 15

**ONE GOOD THING** lemongrass-infused  
hangar one vodka, chareau aloe liqueur,  
pineapple, fresh lime, basil salt | 12

**THE PANHANDLE** bluecoat gin, unico  
amaro, aperol, fresh grapefruit | 13

**BLAZING SADDLES** dobel diamanté  
tequila, st. germaine, yellow chartreuse,  
jalapeno, fresh lemon, simple syrup | 15

**DRIFTING & DREAMING** loveton farms  
hidden treasure rum, heering cherry  
liqueur, vanilla & anise, ginger beer,  
orange bitters | 11

**NITRO COLD BREW ESPRESSOTINI**  
griffo cold brew liqueur, three olives  
vanilla vodka, kahlua, 16-hr cold brew,  
hint of cinnamon| 13

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

**FRESCO BLOODY MARIA**  
21 Seeds Jalapeno Cucumber Tequila | 13

**BRAND NEW CADILLAC MARGARITA** dobel  
diamanté tequila, cointreau, fresh lime,  
simple syrup | 14

**MANHATTAN** whistle pig 10yr rye,  
carpano antica sweet vermouth,  
black walnut bitters | 15

**SIGNATURE OLD-FASHIONED** tin cup  
whiskey, luxardo liquor, simple syrup,  
solerno blood orange liqueur,  
angostura bitters | 14

**SUPER FILTHY MARTINI** hangar one  
vodka, carpano antica vermouth, olive  
juice, bleu cheese | 14

BEVERAGES

cappuccino | 4.5  
espresso | 3.5  
coffee | 3.75  
orange juice | 4  
cranberry juice | 4  
pineapple juice | 4  
milk | 4  
chocolate milk | 4

MOCKTAILS

**LYCHEE MIST** lychee puree, ginger  
syrup, fresh lime, club soda | 10

**TICKLED PINK** elderflower tonic,fresh  
grapefruit, fresh lime club soda | 10

**JALAPEÑO GINGER SPRITZ** fresh lime  
ginger beer, club soda, jalapeño | 10

**JOSÉ'S COLLINS** cucumber, fresh  
lemon simple syrup, club soda | 10

CRUSHES & MULES

**ORANGE** fresh orange juice, three  
olives orange vodka, triple sec, club  
soda | 10

**GRAPEFRUIT** fresh grapefruit, three  
olives grapefruit vodka,  
st. germaine, club soda | 10

**MARYLAND MULE** sagamore rye,  
ginger beer, housemade ginger  
syrup, fresh lime | 13

**MOSCOW MULE** tito's vodka, ginger  
beer, housemade ginger syrup,  
fresh lime | 12

WINES BY THE GLASS

ROSÉ

*Villa Viva Cotes de Thau*, France | 11

*Whispering Angel*, France | 16

WHITES

*Broadbent Vinho Verde*, Portugal | 11

*Voga Pinot Grigio*, Italy | 12

*Santa Margherita Pinot Grigio*, Italy | 16

*Kung Fu Girl Riesling*, WA | 11

*Boordy Riesling*, MD | 12

*The Little Sheep Sauvignon Blanc*, New Zealand | 12

*Decoy Sauvignon Blanc*, CA | 15

*Robert Mondavi Chardonnay*, CA | 11

*William Hill Chardonnay*, CA | 13

*Sonoma Cutrer Russian River Chardonnay*, CA | 15

REDS

*Hangtime Pinot Noir*, CA | 11

*Oregon Breeze Pinot Noir*, Oregon | 12

*Tres Buhis Tempranillo*, Spain | 10

*Noble Vines 181 Merlot*, Monterey, CA | 11

*Penfolds Max's Shiraz-Cab*, Australia | 12

*Terre di Bò Barolo*, Italy | 16

*Kadabra Malbec*, Argentina | 11

*Antigal Uno 1 Malbec*, Argentina | 13

*Josh Cabernet*, CA | 12

*Coppola Director's Cut Cabernet*, CA | 14

*19 Crimes Red Blend*, CA | 11

SPARKLING

*Freixenet Carta Nevada Brut*, Spain | 9

*Villa Sandi Prosecco*, Italy | 10

*La Marca Prosecco Rosé*, Italy | 10

*Sofia Coppola Blanc de Blanc*, CA| 10

HAPPY HOUR

3-6 PM MON - FRI (BAR ONLY)

\$7 PROSECCO

\$7 SPARKLING ROSE

\$7 MOSCOW MULES

\$7 MARYLAND MULES

\$4 ASSORTED SELTZERS

\$4 MARYLAND BEERS

\$2.50 BUD LIGHT, BUD, COORS LIGHT, MILLER LIGHT

\$1 OFF ALL WINES BY THE GLASS

\$1 OFF HOUSE LIQUORS

DRAFT BEER ON TAP

Guinness Draught | 7.5

Monument City American Brown Ale | 7.5

Heavy Seas Loose Cannon IPA | 7

Blue Point Toasted Lager | 7

Evolution Lot No. 3 IPA | 6.5

Union Duckpin Pale Ale | 6.5

Union Thirst Monster Kolsch| 6.5

Peabody Heights H8torade | 7.5

Austin Pineapple Cider | 7

Allagash White | 7

Stella Artois | 8.5

National Bohemian | 5

Monument City Day Hike Hazy Session IPA | 6.5

GENERAL MANAGER | JoshuaVorke

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