

MICHAEL'S CAFE

BRUNCH PRIX FIXE MENU

\$30 | PER PERSON

5/8/21 11:30am - 2:00pm

SALADS

BISCUITS & GRAVY

buttermilk biscuits, sausage
gravy, 2 sunny eggs

CRABCAKE BENNY

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

BREAKFAST CLASSICS

served with homefries & bacon or sausage

CLASSIC BENNY

fresh herbs, bibb lettuce,
tomato, griddled sourdough

GARDEN OMELET

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

CEREAL FRENCH TOAST

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



MAIN COURSE

11:30am - 2:00pm

GOLDILOX

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

SANDWICHES

11:30am - 2:00pm

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce, tomato,
griddled sourdough, kettle chips

LAUREN'S DELI

sliced turkey breast, slaw, avocado,
pepper jack cheese, basil mayo,
choice of bread, kettle chips

ADDITIONAL FAMILY-STYLE STARTERS FOR THE TABLE

petite crabcakes, vegetable &
cheese board, bacon trifecta
& more! | - 11:30am - 2:00pm

OPTIONAL ADDITIONS

CRAB CAKE SANDWICH

all jumbo lump crab, bibb lettuce,
tomato, brioche bun <<

GIVE YOUR GUESTS THE OPTION OF SOUP

MD CRAB | <<
CREAM OF CRAB | <<
SPLIT LEVEL <<

BROOKIE BAR

cookie & brownie blend, caramel

CHOCOLATE TRUFFLE TORT

flour-less tort, chocolate
ganache | 32

DESSERT

11:30am - 2:00pm

SEASONAL DESSERT

11:30am - 2:00pm

NY CHEESE CAKE

berry compote,
fresh whipped cream

11:30am - 2:00pm

11:30am - 2:00pm

MICHAEL'S CAFE

BRUNCH PRIX FIXE MENU

\$40 | PER PERSON

5/801?/; 211 5/10@- ?; 0-

MINI YOGURT PARFAITS

greek yogurt layered with fruit & granola

STARTERS

/4; ?1; : 1<1>1Bl: @

SPLIT LEVEL SOUP

1/2 maryland crab,
1/2 cream of crab

BUTTERMILK BISCUITS & SEASONAL PRESERVES

ASK ABOUT ADDITIONAL FAMILY-STYLE STARTERS!

SEASONAL FRUIT DISPLAY

MAIN

/4; ?1A< @ @>11



COURSE

1: @ 1 ?1B/?: ?

GRILLED CHICKEN CAESAR SALAD

romaine, grana padano cheese, creamy garlic-parm dressing, herb croutons

CHOPHOUSE WEDGE WITH BROILED SALMON

iceberg wedge, tomato, radish, bacon, pickled onion, bleu cheese crumble dressing, everything bagel spice

MEDITERRANEAN WRAP

hummus, cucumber, onion, olives, roasted red pepper, sprouts, romaine, tzatziki sauce, flour wrap | **B**

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce, tomato, griddled sourdough

GREEK SALAD WITH BROILED SALMON

romaine, feta, kalamata olives, cucumber, tomato, pepperoncini, house dressing

SHRIMP SALAD PLATTER

dellis family recipe, coleslaw, deviled eggs, cucumber, lettuce & tomato | **32**

BISTRO STEAK SANDWICH

bavette, garlic aioli, greens, pickled onion, crusty bread <<

CRAB CAKE SANDWICH

all jumbo lump crab, bibb lettuce, tomato, brioche bun <<

BROOKIE BAR

cookie & brownie blend, caramel

DESSERT

/4; ?1; : 1<1>1Bl: @

NY CHEESE CAKE

. 1>E/; 9<; @
21?4C45<10/>1- 9

CHOCOLATE TRUFFLE TORT

chocolate ganache | **32**

SEASONAL DESSERT

/412?1B/?:

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MICHAEL'S CAFE

\$50 | PER PERSON

5/801?/; 21 5/10@- ? 0-

BRUNCH PRIX FIXE MENU

STARTERS

FRIED BRUSSELS

bleu cheese crumble dressing,
gold fever, scallion

/4; ?1; : 1<1>1BI: @

FRIED CALAMARI

cherry peppers, lemon,
basil, thai sauce

CHESAPEAKE CRAB DIP

lump crab, cheddar, scallion, sourdough, vegetables

ASK ABOUT ADDITIONAL FAMILY-STYLE STARTERS!

MD CRAB SOUP

mixed vegetables, spicy broth

SOUP ; > SALAD

/4; ?1; : 1<1>1BI: @

CREAM OF CRAB SOUP

sherry, jumbo lump crab

CAESAR SALAD

romaine, grana padano cheese, creamy
garlic-parm dressing, herb croutons

GREEK SALAD

romaine, feta, kalamata olives, cucumber,
tomato, pepperoncini, house dressing

MAIN

/4; ?1A< @ @>11



COURSE

<1>1BI: @

LOBSTER ROLL

hot tail, knuckle & claw meat, split top roll,
beurre monte <<

PIT BULL

pit beef, smoked cheese kielbasa, onion,
tiger sauce, gold BBQ, brioche bun

MEDITERRANEAN WRAP

hummus, cucumber, onion, olives,
roasted red pepper, sprouts, romaine,
tzatziki sauce, flour wrap |B

GREEK SALAD WITH

BROILED SALMON ; > GRILLED CHICKEN

romaine, feta, kalamata olives, cucumber,
tomato, pepperoncini, house dressing

SHRIMP & GRITS

u-15 gulf shrimp, Anson Mills grits, jalapeno
bacon, grilled corn & green tomato succotash

CHICKEN FRANCAISE

lightly fried chicken breast filets,
lemon butter & white wine pan sauce, bucatini pasta,
capers, fresh parsley

BISTRO STEAK SANDWICH

bavette, garlic aioli, greens, pickled onion, crusty
bread <<

STEAK FRITES

Creekstone Prime Bavette,
herb butter, truffle fries

CHOPHOUSE WEDGE WITH

BROILED SALMON ; > GRILLED CHICKEN

iceberg wedge, tomato, radish, bacon,
pickled onion, bleu cheese crumble dressing,
everything bagel spice

CRAB CAKE PLATTER

all jumbo lump crab, coleslaw,
bistro fires <<

BROOKIE BAR

cookie & brownie blend, caramel

DESSERT

/4; ?1; : 1<1>1BI: @

NY CHEESE CAKE

. 1>E/; 9<; @
21?4C45<10/>1- 9

CHOCOLATE TRUFFLE TORT

chocolate ganache | 32

SEASONAL DESSERT

/412?18/6:

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