

# MICHAEL'S CAFE

## BRUNCH PRIX FIXE MENU

**\$35** | PER PERSON

*includes coffee, iced tea, & soda*

### BISCUITS & GRAVY

buttermilk biscuits, sausage  
gravy, 2 sunny eggs

### BREAKFAST CLASSICS

served with homefries & bacon or sausage

### GARDEN OMELET

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

### CLASSIC BENNY

poached eggs, canadian  
bacon, english muffin,  
hollandaise

### CRABCAKE BENNY

petite crab cakes, poached eggs,  
english muffin, old bay  
hollandaise | + \$8pp

### CEREAL FRENCH TOAST

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



## MAIN COURSE

*choose three per event*

### GOLDILOX

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

### SANDWICHES

*served with chips*

### 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! *ask for details*

### OPTIONAL ADDITIONS

#### CRAB CAKE SANDWICH

all jumbo lump crab, bibb lettuce,  
tomato, brioche bun | + \$8pp

### GIVE YOUR GUESTS THE OPTION OF SOUP

MD CRAB | + \$8pp  
CREAM OF CRAB | + \$10pp  
SPLIT LEVEL | + \$9pp

### BROOKIE BAR

cookie & brownie blend, caramel

### CHOCOLATE TRUFFLE TORT

flour-less tort, chocolate  
ganache | *gf*

## DESSERT

*choose one per event*

### SEASONAL DESSERT

*chef selection*

### NY CHEESE CAKE

berry compote,  
fresh whipped cream

# MICHAEL'S CAFE

**\$45** | PER PERSON

*includes coffee, iced tea, & soda*

## BRUNCH PRIX FIXE MENU

### MINI YOGURT PARFAITS

greek yogurt layered with  
fruit & granola

## STARTERS

*choose one per event*

### 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

*choose up to three*



## COURSE

*entrée selections*

## BREAKFAST CLASSICS

served with homefries & bacon or sausage

### EGGS BENEDICT

classic benny -or- crab cake benny | **+\$8pp**

### GARDEN OMELET

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

### CEREAL FRENCH TOAST

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

### BISCUITS & GRAVY

buttermilk biscuits, sausage gravy, 2  
sunny eggs

## LUNCHIER OPTIONS

### NEW YORKER POUTINE

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, kettle chips

### APPLE WALNUT SALAD

greens, gala apples, candied  
walnuts, bleu cheese crumbles,  
champagne vinaigrette

### CRAB CAKE SANDWICH

all jumbo lump crab, bibb lettuce,  
tomato, brioche bun | **+\$8pp**

### SHRIMP SALAD PLATTER

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

### BROOKIE BAR

cookie & brownie blend,  
caramel

## DESSERT

*choose one per event*

### NY CHEESE CAKE

*berry compote &  
fresh whipped cream*

### CHOCOLATE TRUFFLE TORT

chocolate ganache | **gf**

### SEASONAL DESSERT

*chef selection*

# MICHAEL'S CAFE

**\$55** | PER PERSON

*includes coffee, iced tea, & soda*

## BRUNCH PRIX FIXE MENU

**BUTTERMILK BISCUITS  
& PRESERVES**

### STARTERS

*choose one per event*

**SEASONAL FRUIT  
DISPLAY**

**BACON TRIFECTA**

**MINI YOGURT PARFAITS**

**ASK ABOUT ADDITIONAL FAMILY-STYLE STARTERS!**

#### MD CRAB SOUP

mixed vegetables, spicy broth

#### CREAM OF CRAB SOUP

sherry, jumbo lump crab

#### CAESAR SALAD

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

### SOUP -or- SALAD

*choose one per event*

#### GREEK SALAD

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

### MAIN

*choose up to three*



### COURSE

*per event*

#### BAVETTE STEAK & EGG

7oz. prime bavette steak cooked medium, 2 eggs  
your way, homefries | + \$8pp

#### SMOKED BRISKET SANDWICH

12-hour brisket, crispy onions, house b&b pickles,  
bourbon bbq, brioche bun, kettle chips

#### CEREAL FRENCH TOAST

challah bread dipped in cinnamon crunch & corn  
flake batter, maple syrup, marshmallow cream,  
homefries, bacon -or- sausage

#### APPLE WALNUT SALAD WITH

#### BROILED SALMON -or- GRILLED CHICKEN

greens, gala apples, candied walnuts, bleu cheese  
crumbles, champagne vinaigrette

#### SHRIMP & GRITS

u-15 gulf shrimp, Anson Mills grits,  
jalapeno bacon, grilled corn & green tomato  
succotash | + \$8pp

#### GARDEN OMELET

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

#### CLASSIC BENNY

poached eggs, canadian bacon, english muffin,  
hollandaise

#### CRAB CAKE BENNY

petite crab cakes, poached eggs, English  
muffin, Old Bay hollandaise | + \$8pp

#### BROOKIE BAR

cookie & brownie blend, caramel

### DESSERT

*choose one per event*

#### CHOCOLATE TRUFFLE TORT

chocolate ganache | *gf*

#### NY CHEESE CAKE

*berry compote &  
fresh whipped cream*

#### SEASONAL DESSERT

*chef selection*