



SUNDAY, JANUARY 22
 Kitchen Brunch Hours: 11am-3pm

MARCONA ALMONDS **	4
CASTELVETRANO OLIVES **	3
FRESH SEASONAL FRUIT CUP **	
with blackberry and jalapeno coulis	6
WILD MUSHROOM BRUSCHETTA =	5
PAISLEY FIG'S CHERRY CARDAMOM SCONE *	
with honey butter	5
OR "Devonshire" with whipped cream and preserve	7
PAISLEY FIG'S MAPLE CINNAMON GRANOLA *	
with strained greek yoghurt OR local whole milk	6
CHORIZO & POTATO FRITTATA	
with parsley and olive salad	11
SAVORY CHILI FRENCH TOAST +	
english muffin, pancetta and maple syrup	9
THREE-CHEESE, ROASTED RED PEPPER QUICHE *	
with a small house salad	9
SMOKED SALMON PLATE	
herbed fingerling potatoes, fried capers and horseradish crème fraîche	12
GREENS, EGG & HAM	
la quercia speck, egg crepe ribbons and arugula	10
GRILLED CHEESE *	
with sharp new york cheddar, fresh mozzarella, raclette, shallot and spicy marinara dip	8
ADD fried egg	2

* Vegetarian ** Vegan + Can be made vegetarian = Is vegetarian, can be made vegan

SPECIALTY COCKTAILS

PRETTY PENNY Cava, pear-infused St. Germain, pear nectar	8
SUN DIALS Aperol, house-made rumoncello, orange juice, rosemary tincture, soda	8
HALF SMOKE Sobieski Vodka, grapefruit juice, Fever Tree ginger beer, house-made chili bitters	8
IRIS IN MEXICO Corsair Wry Moon Unaged Rye Whiskey, house-made horchata, vietnamese spice syrup ..	10
BLOODIES Bloody Mary (Sobieski Vodka), Bloody Maria (Milagro Tequila), OR Bloody Maja (Right Gin) ..	8

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



RED WINE

RED WINE SPECIAL: see chalkboard or ask server

DOMAINE BOIS DE ST JEAN CÔTES DU RHÔNE France 2010	9/33
ERRATIC ROCK PINOT NOIR Willamette Valley, Oregon 2007	12/42
TENTACION "MONASTRELL" Mourvedre, Spain 2009	6/24
VELENOSI LACRIMA DI MORRO D'ALBA Marche, Italy 2010	12/42
TERRA ROSA OLD VINE MALBEC Mendoza, Argentina 2009	10/36
VALE DO BOMFIM Douro, Portugal 2007	8/30
STELTZNER CLARET (CABERNET SAUVIGNON, CABERNET FRANC, MERLOT) Napa Valley, CA 2009	12/42
REDBANK "THE LONG PADDOCK" SHIRAZ Victoria, Australia 2008	10/36

ROSÉ WINE

ROSÉ SPECIAL: see chalkboard or ask server

RAFFAULT CHINON ROSÉ (CABERNET FRANC) Loire Valley, France 2010	9/33
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WHITE WINE

WHITE WINE SPECIAL: see chalkboard or ask server

LA CALA VERMENTINO DI SARDEGNA Italy 2008	9/33
ARROYO DE LA VEGA VERDEJO/VIURA Castilla y León, Spain, 2010	6/24
FIRE ROAD SAUVIGNON BLANC Marlborough, New Zealand 2010	9/33
ALBA ROSA ALBARIÑO Rias Biexas, Spain 2009	10/36
HEALDSBURG RANCHES CHARDONNAY Russian River Valley, CA 2010	12/42
PONZI PINOT GRIS Willamette Valley, Oregon 2009	12/42
SEVEN SISTERS BUKETTRAUBE Swartland, South Africa 2010	9/33

SPECIALTY SODA

MEXICAN COKE	4
BAR HARBOR ROOT BEER	4
FEVER TREE GINGER BEER	4

SPARKLING WINE

SEGURA VIUDAS BRUT RESERVA CAVA Penedes, Spain NV	6/28
SZIGETI SPARKLING GRÜNER VELTLINER Neusiedlersee, Austria	11/48
ALMA NEGRA ROSÉ MALBEC Mendoza, Argentina	12/52
HEIDSIECK MONOPOLE BLUE TOP CHAMPAGNE 375 ML BOTTLE	39

FORTIFIED & DESSERT WINE

ROYAL TOKAJI MÁD CUVÉE Tokaj, Hungary 2008	11
SELAKS ICE WINE Marlborough, New Zealand 2006	10
CHÂTEAU SAHUC LÈS TOUR SAUTERNES France 2005	12
ROZE'S WHITE PORT	7
WARRE'S OTIMA 10 YEAR TAWNY PORT	12
DOW'S LATE BOTTLED VINTAGE PORT 2005	8
LA GARRACHA FINO SHERRY	7
LUSTAU PALO CORTADO ALMACENISTA SHERRY	10
BROADBENT MADEIRA RESERVE 5 YEARS OLD	8

BEER DRAUGHT

MAMA'S LITTLE YELLA PILS	6
TRIPEL KARMELIET	10

BEER BOTTLE

SPECIAL BOTTLES: see chalkboard or ask server

GAFFEL KÖLSCH	7
DE KONINCK BELGIAN ALE	7
BLANCHE DE CHAMBLY	7
SOUTHERN TIER DOUBLE IPA	7
ORVAL TRAPPIST ALE	12
MONK'S CAFE FLEMISH SOUR ALE	9
BROOKLYN BLACK CHOCOLATE STOUT	8

COFFEE & TEA

COFFEE: Ceremony Coffee Roasters, Annapolis

Two-Cup French Press	4
Six-Cup French Press	10

TEA: Teatism, Washington DC, Two-Cup French Press

Assam (Black), Dragon Well (Green) or Lemon Lavender Mint	4
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