



Brunch Menu

BENNIE SAYS, "BRUNCH = BEVVIES + LUNCH!"

STARTERS & SNACKS

CREAMY TOMATO BASIL SOUP 10
Grana Padano, Garlic Ciabatta

MARYLAND CRAB DIP 20
Lump Crab, Local Cheese, Toasted Focaccia Bread

PROSCIUTTO WRAPPED SCALLOPS MP
Jumbo Scallops, Crispy Pork Belly, Goat Cheese Mousse, Kale, Blood Orange Oil GF

BISTRO NACHOS 18
Half Nachos 9
Black Beans, Queso, Pico de Gallo, Jalapeños, Sour Cream, Salsa, Tortilla Chips GF
Add Guacamole 3
Add Pulled Pork or Grilled Chicken + 6
Add Marinated Shrimp + 8

SALADS

Add to your salad: *
Grilled Chicken 8 Grilled Steak 12*
Marinated Shrimp 14 Grilled Salmon 14
Ahi Tuna 18 Seared Sea Scallops Mkt.
Dressings: Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, Caesar, Oil & Vinegar

CLASSIC CAESAR 12
Roasted Garlic Croustade, Parmesan Anchovies upon request

BISTRO HOUSE 12
Baby Lettuce, Heirloom Tomatoes, Red Onions, Cucumbers, Grana Padano GF

BABY KALE 14
Fuji Apple, Toasted Almonds, Dried Cranberries, Feta, Shallots, Balsamic Vinaigrette GF

HOT HONEY CHICKEN 22
Crispy Local Chicken Breast, Romaine, White Cheddar, Heirloom Tomatoes, Pickled Onions, Champagne Vinaigrette

SANDWICHES

SERVED WITH CHIPS & COLE SLAW
GF BUN 2

BISTRO BURGER* 20
Local Beef Patty (8oz.), Pimento Cheese, Bacon Jam, Lettuce, Tomato, Brioche

MAIN STREET CUBAN 17
Pulled Pork, Ham, Fontina, Pickles, Dijonnaise, Ciabatta

BRUNCH ENTREES

SERVED WITH BRUNCH POTATOES

CORNED BEEF HASH 18
House Brined Corned Beef, Local Eggs, Sourdough Toast, Fruit

STEAK & EGGS 26
Local Ribeye, Local Eggs, Bearnaise Sauce, Grilled Brioche, Fruit

BISTRO BREAKFAST 18
Choice of, Bacon or Ham, Local Eggs, Sourdough Toast, Fruit

CAJUN CRAB BENEDICT 26
Lump Crab Cakes, Poached Eggs, Sautéed Asparagus, Sourdough Toast, Fruit

PRIME RIB BENEDICT 24
Shaved Ribeye, Caramelized Onions, Poached Eggs, Smoked Gouda, Choron Sauce, Grilled Brioche, Fruit

CHICKEN & WAFFLES 24
Belgian Waffles, Local Chicken Breast, Slab Bacon, Maple Syrup, Lemon Thyme Butter

Prices listed are cash prices. If you prefer to use a credit card we add a 3% processing fee. Thank you for your patronage!