



MOTHER'S DAY BRUNCH 5/9

{ BRUNCH COCKTAILS }

BACON BLOODY \$9.50

Our spicy Bloody Mary mix and house infused jalapeno vodka, with a bacon rimmed glass, celery, green olives

STRAWBERRY LEMINOSA \$10

Champagne, House made lemonade, fresh squeezed orange juice, finished with strawberry puree

MIMOSA OR BELLINI SPLIT \$11

Fresh squeezed orange juice or peach nectar served with a 6oz bottle of Sparkling Brut

CK ORANGE CRUSH \$10

House infused orange vodka, orange liquor, fresh orange juice and Sprite over ice

{ STARTERS }

BOSTON CLAM CHOWDER 5/9

CHARLOTTE CINNAMON BUNS 8

Two house made jumbo cinnamon buns, served warm drizzled with a sweet vanilla glaze

BELMONT HONEY GOAT CHEESE 11

Chèvre goat cheese with fresh herbs rolled in crushed spiced pecans, plated over a blueberry-Balsamic reduction and a warm honey drizzle with toasted crostini

BALTIMORE CRAB CAKE* 15

Three mini jumbo lump crab meat cakes, broiled and served with an Old Bay aioli

FRESNO 'CHOKES 11

Baby artichoke halves, dusted with seasoned flour and flash fried, served with a lemon aioli

GREENBOW SHRIMP & GRITS 16

Cajun battered tiger shrimp, smoky bacon, Gouda cheese grits, our kickin' bayou sauce, fried jalapenos

MAY POLE SALAD 13

Mixed greens, dried apricots, sweet red onion, pomegranate seeds, orange segments and aged parmigiana served with side of red wine vinaigrette

MARKET SALAD 13

Mixed greens, chopped egg, bacon, goat cheese, avocado, hearts of palm, tomato, fried onion strings and spiced pecans, and apple mustard vinaigrette

{ BRUNCH MAINS }

CRAB & AVOCADO BENEDICT \$17

Avocado crushed with lemon & chives over toasted English muffin halves with two pan seared petit crab cakes, poached eggs and a lemon hollandaise sauce. Served with breakfast potatoes and fresh fruit

STEAKHOUSE BENEDICT* \$17

Grilled steak medallions rubbed with our steakhouse seasoning, over toasted English muffin halves with poached eggs, sauteed rosemary wild mushrooms, and a roasted garlic bearnaise sauce

CHIMICHURRI STEAK & EGGS* \$18

Chili rubbed Bistro steak grilled and topped with a roasted garlic chimichurri sauce served with two fried eggs and home fries

SPRING BERRY WAFFLE \$13

Belgium waffle made to order, topped with macerated fresh berries finished with powdered sugar, whipped cream served with a side of blueberry maple syrup

NEW ORLEANS MORNING BOWL \$14

Smoked Gouda cheese grits, grilled Andouille sausage, roasted garlic-bacon wilted spinach, diced tomatoes, green onions, two fried eggs, spicy Bayou hollandaise

BLUEBERRY MUFFIN FRENCH TOAST \$13

House made blueberry muffin bread, candied muffin crumble, vanilla batter, home fries and your choice of bacon or sausage

ARTICHOKE & ASPARAGUS FRITTATA \$14

Tender asparagus, artichokes and wild mushrooms, sautéed with shallots and crumbled goat cheese and folded into three beaten eggs, with mixed greens tossed with a lemon vinaigrette

CITY'S EGG BREAKFAST \$11

Two eggs* any style with your choice of bacon or sausage served with home fries and Texas toast

CHATTANOOGA CHICKEN 13

Grilled chicken breast, bourbon glaze, Gouda cheese, apple wood bacon, lettuce, tomato, fried onion strings, and spicy beer mustard on a brioche bun served with fries

THE CITY BURGER* 16

Eight-ounce Angus beef burger, seasoned with our house steak rub and topped with our bourbon barrel glaze, melted pepper jack, bacon, tomato, and topped with fried onion strings with our spicy mustard spread on a soft brioche bun, served with salt-n-pepper fries

BRUNCH SIDE ITEMS:

- One Egg* \$2.50
- Bacon \$4
- Fresh Fruit \$4
- Home Fries \$4
- Maple Sausage \$5
- Grilled Steak* \$10
- Waffle \$8
- Bacon & Gouda Cheese Grits \$5

KIDS BRUNCH MENU

(Each \$7)

- Scrambled eggs with bacon & fries
- Waffle with bacon
- Grilled cheese with fries
- Cheese pizza
- Pepperoni pizza

BEVERAGES

Fountain Sodas \$3: Coke, Diet Coke, Sprite, Ginger Ale, lemonade

House Brewed Beverages: Iced Tea \$3.00, Coffee \$3.50, Hot Tea \$3.50

Juices \$4: Orange, Cranberry, Pineapple, Grapefruit

Root beer bottles \$4.50 Still Bottled Water \$4.25 Sparkling Bottled Water \$4.25 Red Bull \$6

{ MOTHER'S DAY PREORDER TAKEOUT }

(All with instructions for easy reheating. Preorder by May 6th for curbside pickup Saturday, May 8th)

Honey Pecan Goat Cheese Chevre goat cheese with fresh herbs rolled in crushed spiced pecans, blueberry-Balsamic reduction and a warm honey drizzle with toasted crostini (2 servings) \$14

Clam Chowder (pint) \$8

May Pole Salad mixed greens, dried apricots, sweet red onion, pomegranate seeds, orange segments and aged parmigiana served with side of red wine vinaigrette(2 servings) \$12

Blueberry Bread French Toast Bake cubed blueberry bread, vanilla egg & cream, candied muffin crumble top (2 large servings) \$22

Mother's Day Egg Casserole breakfast potatoes, sausage, spinach, wild mushrooms, tomato, shallots, gouda cheese (2 large portions) \$24

Nuts & Berries Waffles vanilla Belgian waffles with blueberry syrup, candied pecans, macerated fresh berries and confectioner's sugar (2 waffles) \$26

Crab cakes (two 6oz lump cake that are ready to cook, not precooked) \$28

Breakfast Potatoes (serves 2) \$10

Bacon Brussels sprouts (serves 2) \$12

Sausage & Bacon (serves 2) \$12

Mother's Day Macaroons (Chocolate Ganache, Lemon, Raspberry, Salted Caramel & Vanilla Creme) \$18

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.