



## *Brunch Menu*

### Appetizers

**SOUP DU JOUR...18**

Chef's Daily Preparation

**CHESAPEAKE OYSTERS ...22/35**

Pico de Gallo / Grilled Corn / Leche de Tigre

**GRILLED WATERMELON SALAD...18**

Feta / Pickled Shallots / Arugula / Aged Balsamic

**HOUSE CURED SALMON...28**

Goat Cheese Mousse / Citrus Gel / Lemon Honey Espuma

**WHITE ASPARAGUS WRAPPED IN PROSCIUTTO...22**

Poached Egg / Hollandaise

### Main Courses

**CRAB CAKE BENEDICT...35**

English Muffin / Poached Egg / Crispy Potatoes  
Hollandaise

**FILET MIGNON & EGGS...45**

Poached Egg / Sautéed Spinach / Crispy Potatoes  
Hollandaise

**SOFT SHELL CRAB...58**

Green Papaya / Andouille / Creamy Grits

**OVOKA FARM WAGYU BURGER...35**

Onion-Bacon Jam / Taleggio Fondue  
Truffle Parmesan Potatoes

**SPAGHETTINI ALLA PORTOFINO...30**

Tomatoes / Basil / Feta Cheese / Pesto

### Desserts

**ARTISANAL CHEESE PLATE...25**

Chef's Selection of Artisanal Cheeses

**TRES LECHES TIRAMISU...18**

Mascarpone Cream / Tres Leches Dacquoise

**CRÈME BRÛLÉE...18**

Madagascar Vanilla Custard

**CHOCOLATE MOUSSE...18**

Kirsch Cherries / Chocolate Mousse / Crèmeux

### Aperitif ...18

Ashby's Bloody Mary

Mimosas

Bellinis

Poinsettias