

Our Two Course Ultimate Boozy Sunday Brunch Prix Fixe

\$47.00/Person Plus Tax & Gratuity. Includes Live Entertainment and Unlimited Flavored Mimosas.

Featuring

Our Ultimate Bloody Mary* 23

Old Bay Rim - Candied Bacon - Bleu Cheese Stuffed Olives - Celery - Maryland Crab Cake Slider.

Starters

Choice of One

GF Slow Roasted Onion Soup

Caramelized Onions - Madeira - Grilled Ciabatta - Blistered Gouda.

Maine Lobster Bisque

Maine Lobster Meat - Sherry - Spiced "Cappuccino" Foam - Caramel Popcorn.

H & C Not So Classic Caesar

Romaine - Baby Kale - Pecorino Romano - Creamy Caesar Dressing
Hearth Baked Pretzel Croutons.

GF Our Chopped Salad

Romaine - Chick Peas - Red Onion - Tomato - Cucumber - Currants
Aged Feta - Lemon-Honey Vinaigrette.

GF 🥜 Sea Salt Roasted Beet & Goat Cheese

Whipped Goat Cheese - Mandarin Oranges - Toasted Hazelnuts
Watermelon Radish - Citrus Vinaigrette.

Yogurt & Berry Parfait

Macerated Berries - Vanilla Greek Yogurt - House-Made Granola
Sun-Dried Cranberries.

GF Lox & Toast

Pastrami Smoked Salmon - Toasted Brioche - Tarragon Creme Fraiche
Pickled Red Onions - Capers.

Speck & Arugula Grilled Pizza

Whipped Herb Ricotta - Fig Preserves - Fontina Cheese - Touch of Honey.

GF The "Original" Sweet Thai Chile Calamari

Flash-Fried - Wakame Seaweed - Peanut Crumbs - Toasted Sesame
Fresh Lemon - Mini Tabasco.

Grilled Blue Point Oysters*

Roasted Leek Butter - Maryland Colossal Crab - Lemon Dust
Hollandaise - Truffle Panko.

Mussel Pots

One Pound Pot of North Atlantic Mussels - Toasted Ciabatta for Dipping.

GF Classic*

Chardonnay - Garlic - Fresh Lemon - Herb Butter.

GF Fra Diavolo*

Fresh Herbs - Dried Chillies - Marinara.

No Substitutions Please

GF = This item can be prepared gluten free 🥜 = This item contains nuts

*These items can be cooked to order. Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food born illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

Main Course

Choice of One

Maryland Crab Benedict "Florentine"

Maryland Crab Cakes - Baby Spinach - Two Poached Eggs - Hollandaise - Parsley.

GF Braised Short Rib Skillet Hash

Sunny Egg - Fingerling Potato - Bell pepper - Truffle Aioli.

Avocado Toast

Grilled South American Prawns - Six Minute Egg - Smashed Avocado
Rustic Ciabatta - Pickled Red Onion.

Lemon-Ricotta Pancakes

Whipped Cream Cheese "Butter" - Wild Blueberry Compote - Warm Vermont Maple Syrup.

Belgian Waffle

Macerated Berries - Warm Vermont Maple Syrup - Whipped Butter.

Chocolate Bread Pudding French Toast

Torched Banana - Macerated Berries - Vanilla Whipped Cream - Warm Vermont Maple Syrup.

GF The Woodlands Omelette

Roasted Wild Mushrooms - Baby Spinach - Cipollini Onions - Melted Gouda - Fingerling Home Fries.

GF Charred Broccolini Omelette

Egg Whites - Preserved Tomato - Fontina - Home Fries.

GF Steak & Eggs

1855 Wet Aged NY Strip Steak - Two Eggs Any Style - Home Fries - Texas Toast - Smoked Tomato Chutney.

\$8 Supplement

Chicken & Waffle "Sandwich"

Southern Boneless Chicken Thigh - L&T - House Pickled Vegetables - Maple-Chipotle Aioli.

GF Marinated Mediterranean Branzino*

Blistered Heirloom Cherry Tomato "Provençal" - Rosemary Roasted
Fingerling Potatoes - Thai Basil Pesto "Oil".

Ora King Salmon a la Plancha*

Roasted Wild Mushroom & White Bean "Stew" - Roasted Asparagus - Stone Ground Mustard Sauce.

GF 🥜 Ahi "Filet Mignon"

Peanut Crusted - Wasabi Whipped Peruvian Potatoes - Purple Plum Chutney - Orange Sabayon.

H & C 10oz Steakhouse Burger*

Candied North Country Farms Bacon - Caramelized Cipollini Onions - H & C "Ketchup" - L,T & O - Truffle Aioli
Vermont White Cheddar - Brioche.

No Substitutions Please

GF = This item can be prepared gluten free 🥜 = This item contains nuts

*These items can be cooked to order. Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food born illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.