

THE ULTIMATE BLOODY MARY

Titos Handmade Vodka & House Bloody Mary Mix, Topped with Cocktail Shrimp, Fresh Mozzarella & Savory Bacon, with an Old Bay Rim 14.99

BOTTOMLESS MIMOSA

Classic or Peach Bellini 10.99

BOTTOMLESS SANGRIA

Red or White 10.99

OMELETS

MEAT TRIO

Savory Bacon, Ham, Sausage and Melted Cheddar Cheese, Served with White Toast and Country Potatoes 14.99 *Available Gluten-Free

VEGGIE

Fresh Onions, Bell Peppers, Spinach and Mushrooms with Creamy Goat Cheese, Served with White Toast and Country Potatoes 13.99 *Available Gluten-Free

FLATBREADS

BREAKFAST STYLE

Topped with a Light Garlic Spread, Fluffy Scrambled Eggs, Spinach, Bacon and Mozzarella Cheese 13.99

FIG & GOAT CHEESE

Topped with Fig Jam, Mozzarella Cheese, Dried Figs and Goat Cheese, Drizzled with Balsamic Reduction 14.99

TOMATO BASIL

House Marinara, Fresh Mozzarella, Tomato and Basil 12.99

BRUNCH FAVORITES

CREME BRULEE FRENCH TOAST

Savory Sweet French Toast, Topped with Candied Pecans, Crème Brûlée Drizzle and Powdered Sugar, Paired with a Side of Sausage or Bacon 13.99

SHORT RIB SCRAMBLE

Country Potatoes with Onions and Bell Peppers, Sautéed with Braised Short Rib, Topped with Scrambled Eggs and Cheddar Cheese, Served with White Toast 13.99 *Available Gluten-Free

CLASSIC EGGS BENEDICT

Two Soft Poached Eggs, Atop Toasted English Muffins with Savory Ham, Topped with Hollandaise Sauce, Served with Country Potatoes 13.99 *Available Gluten-Free

SURF & TURF EGGS BENEDICT

Two Soft Poached Eggs, Tender Filet Medallions and Grilled Shrimp, Served Atop Toasted English Muffins, Topped with Hollandaise Sauce, Served with Country Potatoes 17.99 *Available Gluten-Free

MONTE CRISTO SANDWICH

Thinly Sliced Ham and Turkey with Swiss Cheese with Mayo & Mustard, Grilled on French Toast, Dusted with Powdered Sugar, Served with Raspberry Jam and Country Potatoes 13.99

B.E.L.T. CROISSANT

Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato and Mayo, Made Special with a Golden Fried Egg, on a Butter Croissant, Served with Country Potatoes 13.99 *Available Gluten-Free

SIDES

ADD:

ENGLISH MUFFIN 2.99, WHITE OR RYE TOAST 1.99, COUNTRY POTATOES 3.99, FRIES 4.00, COLE SLAW 2.49

SUBSTITUTE:

FRESH FRUITS, SAUSAGE OR BACON +1.99

SOUP & SALAD

BOTTOMLESS SOUP & SALAD Unlimited Garden or Caesar Salad and Soup... Choose Mushroom Brie, Lobster Bisque or Soup of the Day 12.99

BLUEBERRY CITRUS SALAD
Mixed Greens with Fresh Tomato,
Cucumber, Blueberries, Mandarin Orange
and Goat Cheese, Topped with Candied
Pecans, Tossed in Raspberry Vinaigrette
13.99

LEGACY CHICKEN SALAD
A Scoop of Our Famous Housemade
Chicken Salad, Made with Pecans, Dried
Cranberries and Celery, Served Over
Romaine Lettuce, with Cherry Tomatoes
and Cucumbers, Your Choice of
Dressing 12.99

Lobster Bisque 7, Mushroom Brie 7, Soup of the Day 6

SALMON AVOCADO SALAD
Citrus Grilled Salmon, Served Atop a Bed
of Baby Spinach and Arugula, with Avocado,
Cherry Tomato and Red Onion, Tossed in
Creamy Cilantro Lime Dressing 19.99

CRAN-APPLE CHICKEN SALAD Spring Mix with Fresh Cut Apples, Dried Cranberry and Gorgonzola Cheese Tossed in Raspberry Vinaigrette, Topped with Toasted Walnuts and Tender Grilled Chicken 14.99

THAI SHRIMP SALAD
Tangy Marinated Grilled Shrimp, Baby
Spinach, Purple Cabbage, Carrots and
Cucumbers and Crunchy Chow Mein Noodles,
Tossed in House Made Ginger Dressing 15.99

LUNCH FAVORITES

FISH & CHIPS

Yuengling Beer Battered Haddock, Served with House-Made Tartar Sauce, Paired with Crispy Fries and Coleslaw 19.99

CHICKEN POT PIE

Slow-Simmered Chicken, Peas, Corn, Carrots and Onions in a Creamy Sauce, Topped with Flaky Pastry Crust, Paired with Seasonal Vegetables 14.99

MAPLE PECAN ENCRUSTED SALMON

Fresh Salmon Baked with a Sweet Maple Glaze, Crusted with Crushed Pecans, Paired with Herb Rice and Chef Vegetables 22.99

CHICKEN SALAD PLATE

Fresh Chicken Salad, Paired with Seasonal Fruit and Crackers 11.99 *Available Gluten-Free

HANDHELDS

All Handhelds are Served with Country Potatoes

CLASSIC REUBEN

Hot Fresh Sliced Corned Beef, Thousand Island Dressing, Swiss Cheese and Sauerkraut, on Marbled Rye 13.99

BACON EGG BURGER

USDA Prime Burger, Topped with Cheddar Cheese, Bacon, Fried Egg, Lettuce, Tomato, Onion & Mayo, on a Brioche Bun 13.99

CHICKEN SALAD CROISSANT

House made Chicken Salad, with Pecans, Dried Cranberries and Celery, Topped with Lettuce, Tomato & Onion on a Freshly Baked Croissant 13.99

CHICKEN CORDON BLEU SANDWICH

Golden Fried Chicken with Smoked Ham, Melted Swiss Cheese and Honey-Dijon Mustard, Topped with Lettuce, Tomato and Onion on a Brioche Bun 14.99

HADDOCK SANDWICH

Beer Battered Haddock, Topped with Lettuce, Tomato, Onion and Cole Slaw, with Peppadew Aioli, on a Brioche Bun 14.99