

BRUNCH MENU

8AM – 2PM
SATURDAY
SUNDAY

FRITTATAS

All frittatas are served with hash browns and a salad of mixed greens with dried cranberries, candied pecans, goat cheese and drizzled with balsamic reduction. Substitute egg whites* for 1.00.

BY THE BAY

jumbo shrimp, lump crab meat, roasted tomatoes, and fontina topped with hollandaise and old bay seasoning | 12

FRITTATA OLIVIA

mozzarella, swiss, mushrooms, oven-roasted tomatoes, scallions | 11

NEAPOLITAN PIZZAS

Our pizzas are brought to life in a 900 degree Stone Deck Neapolitan Pizza Oven. Following traditional Neapolitan Pizza making techniques, we only use hand stretched dough made from 00 flour, fresh, house-made mozzarella cheese & Italian tomatoes. Our Neapolitan pizzas stay true to that of the traditional Neapolitan pizza, originating in Naples, Italy.

EGGS BENEDICT PIZZA*

hollandaise, pecorino, fontina, applewood smoked bacon, three eggs over medium | 11

THE CHESAPEAKE PIZZA*

hollandaise, lump crab, swiss cheese, oven roasted tomatoes, red pepper flakes and three eggs over medium | 11

BC FAVORITES

SOUTHERN BELLE

house-made sweet potato biscuit with crispy fried chicken, chipotle gouda cheese, an egg, and honey buerre blanc, side of hash browns | 9.5

GRILLED STEAK & EGGS*

8 oz. flat iron steak served with hash browns, two eggs, any style, and your choice of toast | 16.5

SOUTHERN COMFORT BREAKFAST*

two eggs, any style, bacon, hash browns and a sweet potato biscuit topped with pork and maple sausage gravy | 11

SWEET POTATO BISCUIT & GRAVY

housemade sweet potato biscuit, halved & smothered in pork maple sausage gravy | 5

"NAUGHTY" SOUTHERN BELLE

buttermilk fried chicken, sweet potato biscuit topped with pork and maple sausage gravy | 10

BRUNCH STARTERS

FRESH CUT FRIES with dipping aioli

choose two: chipotle, roasted red pepper, or tomato tarragon | 6.5

FRIED CALAMARI

served with sweet chili sauce | 10

TAVERN CHIPS

house-made chips, mozzarella, applewood smoked bacon | 8.5

WAFFLES

NUTELLA & STRAWBERRY WAFFLE

our belgian waffle with strawberries and nutella, topped with powdered sugar and whipped cream | 9

CANDIED PECAN WAFFLE

our belgian waffle with candied pecans then topped with powdered sugar, candied pecans and whipped cream | 10

*These items may be served raw or undercooked, or contain/may contain raw or undercooked ingredients. The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.



BAKER'S CRUST
ARTISAN KITCHEN

BEVERAGE MENU

WINE ON TAP

6oz. | 9oz.

MONTE ALEGRE ROSÉ, spain

ARCHER ROOSE SAUVIGNON BLANC, chile

LA VITE PINOT GRIGIO, italy

PEREGRINE RANCH CHARDONNAY, california

LA VITE MONTEPULCIANO, italy

COAST & BARREL PINOT NOIR, california

PEREGRINE RANCH CABERNET SAUVIGNON, california

FAMIGLIA BERTONA MALBEC, argentina

CRAFT BEER (bottles)

BOLD ROCK CIDER seasonal, virginia |

STELLA ARTOIS european pale lager 5.2% ABV
full flavor, clean crisp taste, belgium |

LOST COAST
TANGERINE WHEAT citrus ale 5.5% ABV - crisp citrus ale that
combines lost coast harvest wheat with
natural tangerine flavors, california |

STONE IPA ipa 6.9% ABV - tropical, citrusy, piney hop
flavors and aromas, crisp and extra hoppy,
richmond, virginia |

FOUNDERS
ALL DAY IPA session ipa 4.7% ABV - naturally brewed
with a complex array of malts, grains and
hops, michigan |

LEFT HAND NITRO milk stout 6% ABV - creamy, smooth,
slightly sweet, colorado |

ROGUE HAZELNUT
NECTAR brown ale 6.2% ABV - dark brown in color
with a hazelnut aroma, a rich nutty flavor
and a smooth malty finish, oregon |

WHAT'S ON TAP
TODAY? We also offer beers on tap! Ask your
server about today's selection.

RISE & SHINE COCKTAILS

EVERYTHING MARY

belle isle honey habanero moonshine,
sassy mary mix, everything bagel rim,
with bacon, pickle, olive, pepperoni,
and cucumber garnish |

WHITE PEACH BELLINI

smirnoff peach vodka, white peach
puree and sparkling wine, finished with
a lime spiral |

HIBISCUS & BERRY SANGRIA

merlot, hibiscus syrup, bacardi
raspberry, grey goose l'orange,
cranberry juice, and blood orange
juice, splash of ginger ale and club
soda, with blueberries, pear and
orange slice garnish |

GRAPEFRUIT & HONEY PALOMA

exotico reposado tequila, belle isle
ruby grapefruit moonshine, ruby red
grapefruit juice, splash club soda,
sugar and cayenne rim |

BLOOD ORANGE-MOSA

blood orange juice, sparkling wine |

PITCHER |or| BY THE GLASS

MIMOSA

BLOODY MARY

POINSETTIA

GRAPEFRUIT CRUSH

SPARKLING ROSÉ
SANGRIA (pitcher only) --