

RAMS HEAD

BRUNCH

SERVED SUNDAY FROM 10AM TO 2PM

FIREHOUSE BISCUITS

Two toasted and fluffy buttermilk biscuits stuffed with scrambled eggs, cheddar cheese and bacon. Served with home fries and fruit. \$10.50

BENNY AND THE EGGS

Canadian bacon on an English muffin with two poached eggs and hollandaise. Served with home fries and fruit. \$9.95

ANNAPOLIS BENEDICT

Lump crab cake split onto an English muffin with sliced tomato, poached eggs and hollandaise. \$15.95

HARBOR BRUNCH

A lump crab cake broiled to a bronze and served with two eggs, home fries, fruit and toast. \$15.95

THIRTY-THREE BRUNCH

Two eggs any style, choice of meat, home fries, fruit and toast. Simple and tasty! \$8.95

SIRLOIN STEAK AND EGGS

Juicy and flavorful 5 oz. sirloin steak chargrilled and served with two eggs, home fries, fruit and toast. \$14.95

SOUTHERN FRIED BENEDICT

Fried green tomatoes on an English muffin with poached eggs and topped with country gravy. Served with home fries and fruit. \$11.95

VERY BERRY PANCAKES

Three large, fluffy pancakes topped with fresh blueberries, strawberries and whipped cream. Served with maple syrup and choice of meat. \$10.50

SEAFOOD OMELET

Three eggs with crab and shrimp topped with a bell pepper and onion sauce. Served with a side of home fries and choice of toast. \$10.95

TAVERN OMELET

Shredded cheddar cheese folded into three fluffy eggs with bacon and sausage. Served with a side of home fries and choice of toast. \$10.50

BREAKFAST SKILLET[®]

Home fries, peppers, onions and chorizo sausage in a cast iron skillet. Topped with tomato salsa, two poached eggs and lime jalapeño hollandaise sauce. Served with fresh fruit. \$11.95

FRENCH TOAST

Thick slices of brioche dipped in Grand Marnier custard and fried golden. Served with fresh strawberries, powdered sugar, choice of meat and maple syrup. \$11.50

CHORIZO AND EGG TACOS

A house favorite of three soft flour tacos stuffed with chorizo sausage, scrambled eggs and cheddar jack cheese. Served with home fries and fruit. \$11.95

BELGIAN WAFFLE

Malted flour waffle topped with fresh strawberries, powdered sugar and whipped cream. Served with maple syrup and choice of meat. \$9.95

GREEK YOGURT PARFAIT

Vanilla Greek yogurt, honey oats, fresh strawberries, blueberries, honey drizzle and cinnamon sugar. Served with wheat toast and fresh fruit. \$6.95

BOTTOMLESS BLOODY MARY BAR!

TURN SUNDAY INTO FUNDAY WITH OUR MAKE YOUR OWN BLOODY MARY BAR.
AVAILABLE EVERY SUNDAY FROM 10 AM TO 2 PM. ONLY \$10 WITH THE PURCHASE OF AN ENTRÉE.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MORE LIKE LUNCH?

BLAZIN' BUFFALO FLATBREAD

Flatbread topped with cheddar jack cheese, bacon and crispy chicken tenders tossed in buffalo sauce. Drizzled with bleu cheese dressing. \$12.50

CRAB DIP

Cream cheese, jalapeños, and cheddar jack cheese baked and topped with lump crab meat. Served with carrots, celery and a warm baguette. \$13.95

ROASTED PEAR ^{GF}

Spinach tossed in grilled peach vinaigrette, topped with bleu cheese crumbles, red onion, dried fruit, candied cayenne cashews and roasted pears. \$11.95
Add chicken \$3

CHURCH CIRCLE COBB ^{GF}

Mixed greens topped with grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses and tomatoes. \$14.50

GRILLED CAESAR

Half a heart of romaine lettuce, seasoned with sea salt and olive oil then flash grilled. Topped with croutons and Roman Caesar dressing. \$10.50
Add chicken \$3 Add steak or shrimp \$6

TAVERN BURGER

8 oz. Angus beef burger topped with lettuce and tomato. Simple. \$10.50 Additional toppings 75¢ each

SALMON BLT

Filet of salmon on rosemary flat bread, topped with bacon, lettuce, tomato and dill aioli. \$14.50

BAJA BIRD

Sliced blackened chicken breast wrapped in a flour tortilla with corn salsa, avocado, lettuce, tomato and jalapeño cilantro vinaigrette. \$12.95

DYNAMITE

8 oz. Angus blackened beef burger topped with candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese and a fried jalapeño on top. \$12.95

VEGETARIAN BLACK BEAN BURGER

Chipotle seasoned vegetarian black bean burger topped with fresh spinach, sliced red onion and avocado. \$11.50

NASHVILLE HOT CHICKEN

Fried chicken breast dipped in our cracked pepper and honey hot sauce. Topped with lettuce, tomato and sliced pickles. Served on toasted brioche. \$12.50

SHRIMP SALAD SANDWICH

Whole large shrimp tossed in seafood dressing with chopped celery and garlic. Served on toasted brioche. \$13.95

FISH TACOS

BEER BATTERED OR BLACKENED!

Alaskan Pollock dipped in our locally brewed Fordham and Dominion beer batter and fried crisp OR blackened and seared on our flat top grill. Served in two flour tortillas with black beans, rice, housemade salsa and guacamole. Topped with cilantro lime cabbage slaw and chipotle mayo. \$13.50

**ALL SALADS SERVED WITH A
WARM ROLL, UNLESS ORDERED
GLUTEN-FREE.**

**BURGERS AND SANDWICHES SERVED
WITH FRIES AND A PICKLE. SUBSTITUTE
GLUTEN FREE BREAD FOR \$1.**

TASTE OF THE TAPS

**CAN'T DECIDE ON A BEER?
TRY SIX PRE-SELECTED HOUSE BREWS. \$6**



Indicates menu items that are gluten-free, however they cannot be certified as they are prepared in a kitchen that uses gluten-containing ingredients.