



BRUNCH

BITES

COMPRESSED WATERMELON SALAD

Kale, feta cheese, almonds, arugula, fennel, orange mint dressing.

MARYLAND STYLE CRAB FINGERS

Lump crab, potatoes, chives, yogurt, panko, egg, mayo, cayenne pepper, smoked paprika, served with a Cajun remolade

MAHI MAHI TACOS

Grilled Mahi Mahi, mango salsa, cilantro sour cream, corn tortilla

GRILLED STEAK EGGS & POTATOES

Marble potatoes, coulette cut steak, demiglace, eggs

SHRIMP & GRITS

Stone cut grits, shrimp, andouille sausage, scallions, gruyere, bacon, onions, carrots

CHICKEN & WAFFLES

Belgian waffle topped with fried chicken, honey-butter, cayenne maple syrup

APPLE FRITTERS

Apple filled fried dough, strawberry coulis, powdered sugar

COCKTAILS

SUNRISE IN HA LONG BAY

Hennessy, cold brew coffee, coconut whipped cream

VINCENTE IN VENETO

Grey Goose, amaro, grapefruit cordial, cava

LAS TRES EMES

Illegal Mezcal, Cazadores Reposado, mole blanco, mango, honey, lime

MONTEGO MULE

House made frozen ginger beer

Choose your own adventure (spirit price +3)

BOOZE IN A STICK

Hibiscus Mai Tai Popsicle or Spiced Pina Colada Popsicle

ROOFTOP RADLER

Peroni with house grapefruit cordial



CLASSICS

MIMOSA

Cava and orange juice

BELLINI

Cava and Giffard Peche de Vigne

BLOODY MARY

Canned Cutwater Spicy Bloody Mary

ST. GERMAIN SPRITZ

St. Germain, sparkling wine, club soda