



SUN UP

+ "TRADITIONAL"

BENEDICT 14

virginia ham, hollandaise, buttermilk biscuits, skillet potatoes

+ CHESAPEAKE

BENEDICT 16

jumbo lump crabcakes, tasso ham hollandaise, skillet potatoes

GAYLE'S LEMON

YOGURT PANCAKES 12

lemon infused honey, mascarpone butter, benton bacon

FRENCH TOAST 12

challah bread, organic maple syrup, pork sausage

+ FARMERS BREAKFAST 19

two eggs any style, skillet potatoes, choice of any meat, choice of toast, juice and coffee or tea

+ HOUSE CURED

SALMON 14

choice of bagel, cream cheese, traditional accompaniments

CONTINENTAL

BREAKFAST 16

granola with yogurt or milk, choice of toast, juice and coffee or tea

SIDES 5

SKILLET POTATOES

BACON, SAUSAGE, SCRAPPLE

BISCUITS & GRAVY

CEREALS

18% service charge will be added to parties of 6 or more.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

PERFECT ACCOMPANIMENTS

BLOODY MARY, REDEFINED 14

classic Art Bar bloody mary with condiments of jalapenos, candied bacon, celery, Horseradish, and a toasted bagel chip

CHAMPAGNE COCKTAILS

12 EACH

ODE TO SPRING, orange blossom ice

BELLINI'S FALL, pear puree

SOUP & SALADS

SOUP OF THE DAY 8

+ COUNTRY "CAESAR"

SALAD 9

hearts of romaine, shaved parmesan, ciabatta croutons, white anchovy

"PUT UP'S" SALAD 11

house made pickles, black pepper buttermilk dressing

CAPITOL HILL SALAD 9

local apples, blue cheese, pecans, apple cider vinaigrette

HOECAKES

cornmeal flatbread traditionally cooked after a hard days work

+ HOUSE CURED

SALMON 12

dill crème fraiche, caper berries

PICNIC BASKET 12

pulled pork, baked beans, cole slaw, "corn on the cob"

PANTRY 8

caramelized apples, blue cheese, frisee

PO' OYSTER 12

fried oysters, chow-chow remoulade, romaine

HIGH NOON

CHICKEN & WAFFLES 15

maple syrup, sausage gravy

MARYLAND STYLE FRIED CHICKEN 16

maryland style with buttermilk mashed potatoes, sausage gravy

SPRING VEGETABLE PIE 10

blue cheese, charred pepper coulis, simple salad

+ CORNED BEEF HASH 14

poached eggs, rye toast, grain mustard hollandaise

FRIED CALAMARI 14

house pickled peppers, preserved lemon, spicy mayo

+ BURGER

(BEEF OR TURKEY) 16

boardwalk fries, pimento ketchup

choice of cheese, choice of bacon or ham

+ COUNTRY FRIED

STEAK 17

eggs any style, stone ground grits, black pepper gravy

COUNTRY PASTRAMI

"REUBEN" 16

rye bread, chow chow, swiss cheese, chips

RAVIOLI 18

spring vegetables, fresh herbs

SIDES 6

ROASTED VEGETABLES

BUTTERMILK MASH

BOARDWALK FRIES

MACARONI CASSEROLE

Owner Chef: Art Smith

Executive Chef: Travis Timberlake

BRUNCH