

The Kitty Knight

SUNDAY BRUNCH MENU

Starters

CRAB DIP • 14

Lump crab meat mixed with creamy cheeses. Served with pretzel bites.

SURF & TURF QUESADILLA • 14

Blackened steak & shrimp, cheddar jack cheese & sautéed peppers on garlic tortilla

LOLLIPOP LAMB CHOPS • 15 GF

Grilled herb crusted lamb chops, oyster mushrooms & mint julep gastrique

KITTY KALAMARI • 14

Fried calamari, pickled banana peppers, dill & horseradish aioli

BACON WRAPPED SCALLOPS • 10 GF

Sea scallops, bacon & honey Dijon beurre blanc

FISH TACOS • 16 GF

Spicy mahi mahi, corn tortillas & jalapeno slaw

TAVERN WINGS • 12 GF

Buffalo, BBQ, Honey Siracha or Old Bay style.

Served with Ranch or Blue Cheese & celery

DRUNKEN CLAMS • 13 GF

Little necks steamed in a garlic white wine butter sauce with green onions. Served with baguette.

PEEL & EAT SHRIMP • 8/16 GF

1/2 lb. or 1 lb. of steamed shrimp with Old Bay & lemon

Greens

HOUSE • 9 GF V

Mixed greens, roasted tomatoes, radish, shaved carrot, cucumber & pickled onions

CAESAR • 10 V

Romaine, parmesan cheese & herbed croutons

WATERMELON CRUDO • 6 GF V

Fresh watermelon, grilled pineapple & peaches, blueberries, arugula & honey yogurt

CAPRESE SALAD • 9 GF V

Fresh roma tomatoes, buffalo mozzarella, basil & balsamic glaze

STEAK SALAD • 12 GF

Grilled steak, roasted corn & tomatoes, arugula, blue cheese crumbles & bourbon vinaigrette

CRAB SALAD • 14 GF

Jumbo lump crab, mixed greens, roasted tomatoes, avocado, gremolata & lemon shallot vinaigrette

Soups

House made

FRENCH ONION • 8

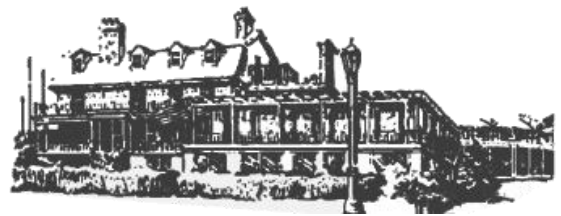
Herb crostini & gruyere cheese

MARYLAND CRAB • 6/9

Lump crab, Old Bay, mixed vegetables in tomato broth

SOUP DU JOUR • 5/8

Daily house made soup



Beverages

CRAB CAKE • 11

SHRIMP • 9

CHICKEN BREAST • 7

TUNA • 9

SALMON • 10

STEAK • 10

BLOODY MARY • 7/ 20

MIMOSA • 7/20

GRAN MIMOSA • 9

Dressings

Italian, Thousand Island, Ranch, Blue Cheese, Balsamic Vinaigrette, Vinegar & Oil

GF • Gluten Free

V • Vegetarian

*Beef locally sourced.

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Sunday Brunch Menu

Breakfast

CRÈME BRULÉE FRENCH TOAST • 11

Brioche, with roasted potatoes & choice of bacon or sausage

TAVERN BREAKFAST • 12 GF Add Dan's Eggs • 2

Two eggs with roasted potato, toast & choice of bacon or sausage

Dan's Eggs • Scrambled eggs with ricotta cheese & special spices make for a delicious, fluffy treat!

EGGS BENEDICT • 12 ADD CRAB MEAT • 2

Open-faced English muffin sandwich topped with ham, poached eggs & hollandaise. Served with roasted potatoes.

PANCAKES • 11

Three stack with roasted potatoes & choice of bacon or sausage

Add blueberries or chocolate chips for \$1

STEAK & EGGS • 18 GF

6 oz. NY Strip with three eggs & roasted peppers

THREE EGG OMELETTE

Choice of:

- Spinach, mushroom & swiss • 12
- Chicken, peppers, cheddar & sour cream • 12
- Steak, peppers, mushrooms, onions & cheddar jack cheese • 12
- Crab, shrimp, spinach, peppers & hollandaise • 13

BREAKFAST TACOS • 12 GF

Scrambled eggs, cheddar jack cheese, pico do gallo & corn tortilla

AVOCADO TOAST • 9

Avocado spread with red onions, basil, roasted tomatoes & balsamic on multigrain ciabatta

YOGURT PARFAIT • 8

Greek yogurt topped with fresh seasonal fruit

Sandwiches

Served with your choice of Traditional or Truffle French Fries

TAVERN BURGER • 15

Grass-fed Angus beef, swiss cheese, sautéed onions & mushrooms, lettuce, tomato & Dijonnaise

GOUDA BURGER • 16

Grass-fed Angus beef, smoked gouda, lettuce, tomato & bacon jam

PORK BELLY BURGER • 16

Grass-fed Angus beef, grilled pork belly, cheddar, crispy onions, whiskey BBQ sauce, lettuce & tomato

CRAB CAKE SANDWICH • 18

Jumbo lump crab cake, lettuce, tomato & Dijon remoulade

CHICKEN BACON RANCH • 14

Grilled chicken breast, bacon, cheddar, ranch dressing, lettuce & tomato

BLACKENED TUNA • 14

Cajun spiced tuna, honey jalapeno pickled onion slaw & Dijon remoulade

PULLED PORK • 14

Slow-braised pulled pork, BBQ sauce, honey jalapeno pickled slaw, crispy onions

CLUB WRAP • 12

Sliced turkey & ham, bacon, lettuce, tomato, mayo & garlic tortilla wrap

Desserts

HOUSE MADE CRÈME BRULÉE or APPLE CRISP • 8.50

HOUSE MADE GELATO • 4 KEY LIME PIE • 8.75

FLOURLESS CHOCOLATE TORTE GF • 6

WHITE CHOCOLATE RASPBERRY CHEESECAKE • 8.50

SMITH ISLAND COCONUT YELLOW CAKE • 9.50

S'MORES MARSHMALLOW MOUSSE BITE CAKE • 6

Sides

- BACON • 4
- PORK SAUSAGE • 4
- SCRAPPLE • 3
- WHITE, RYE, MULTIGRAIN, ENGLISH MUFFIN • 2
- ROASTED POTATOES • 3
- FRENCH FRIES • 5