

The Kitty Knight

SUNDAY BRUNCH MENU

Starters

CRAB DIP • 14

Lump crab meat mixed with creamy cheeses served with pretzel bites & naan bread

DUCK POTSTICKERS • 10

Diced duck breast with soy & garlic in wonton pastry with orange ginger teriyaki glaze

FISH TACOS • 16 GF

Spicy mahi mahi, corn tortillas & jalapeno slaw

KITTY KALAMARI • 14

Fried calamari, pickled banana peppers, dill & horseradish aioli

NACHOS • 10 GF

Your choice of steak, chicken or crab topping topped with melted cheddar jack cheese, jalapenos & green onion

PEEL & EAT SHRIMP • 12 / 22 GF

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

TAVERN WINGS • 14 GF

Buffalo, BBQ, Honey Siracha or Old Bay style served with Ranch or Blue Cheese & celery

DRUNKEN CLAMS • 14 GF

Littlenecks steamed in a garlic white wine butter sauce with green onions served with toast points

POPCORN SHRIMP • 9

Half pound of fried baby shrimp with Old Bay, lemon & remoulade

OYSTERS • 15 GF

On the half shell with champagne mignonette, lemon & wakame

SURF & TURF QUESADILLAS • 15

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

TUNA CEVICHE NAPOLEON • 14

Tuna tartare, ceviche, avocado aioli, teriyaki glaze & wasabi aioli

Greens

HOUSE • 9 GF V

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

CAESAR • 10 V

Romaine, parmesan cheese & herbed croutons

WATERMELON CRUDO • 8 GF

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

CAPRESE SALAD • 10 GF

Fresh Roma tomatoes, buffalo mozzarella, basil & balsamic glaze

STEAK SALAD • 13 GF

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

CRAB SALAD • 15

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

Add Ons

CRAB CAKE • 12

SHRIMP • 9

CHICKEN BREAST • 7

STEAK • 10

SALMON • 10

TUNA • 9

Soups

House made

FRENCH ONION • 8

LOBSTER BISQUE • 7/10

MARYLAND CRAB • 6/9



Beverages

BLOODY MARY • 8 / 21

MIMOSA • 8 / 21

GRAN MIMOSA • 10

GF • Gluten Free

V • Vegetarian

*Beef locally sourced.

Dressings

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

Consuming raw or undercooked animal foods may increase your risk of foodborne illness, especially if you have certain medical conditions. Peanut oil is used in cooking.

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Sunday Brunch Menu

Breakfast

CRÈME BRULEE FRENCH TOAST • 12

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 • 6

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

PANCAKES • 12

Three stack with roasted potatoes & choice of bacon or sausage
Add blueberries or chocolate chips for \$1

BELGIAN WAFFLES • 12

Belgian waffles topped with sweet whipped cream and berries, served with roasted potatoes, bacon or sausage

THREE EGG OMELETTE

- Spinach, mushroom & swiss • 12
- Chicken, peppers, cheddar & sour cream • 12
- Steak, peppers, mushrooms, onions & cheddar jack cheese • 12
- Crab, shrimp, spinach, peppers & hollandaise • 14

HUEVOS RANCHEROS • 12 ^{GF}

Scrambled eggs, cheddar jack cheese, Pico de Gallo & corn tortilla

AVOCADO TOAST • 9

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

YOGURT PARFAIT • 8 ^V

Greek yogurt topped with fresh seasonal fruit

Sides

- BACON • 4
- PORK SAUSAGE • 4
- SCRAPPLE • 3
- TOAST • 2 *White, Rye, Multigrain, English Muffin*
- ROASTED POTATOES • 3
- FRENCH FRIES • 5 *Traditional, Truffle or Sweet*

Sandwiches

Served with your choice of Traditional, Truffle or Sweet Potato 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 cheese, BBQ sauce & onion straws

CRAB CAKE SANDWICH • 20

Jumbo lump crab cake, lettuce, tomato & Dijon remoulade

CHICKEN BACON RANCH • 15

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

BLACKENED TUNA • 15 ^V

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

PRIME RIB • 16

Grilled prime rib, caramelized onions, mushrooms & horseradish aioli on a focaccia roll

CLUB WRAP • 12

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

Desserts

HOUSE MADE CRÈME BRULEE or APPLE CRISP • 9

ICE CREAM • 4 *French Vanilla, Chocolate, Mint Chocolate Chip*

FLOURLESS CHOCOLATE TORTE ^{GF} • 6

WHITE CHOCOLATE RASPBERRY CHEESECAKE • 9

KEY LIME PIE • 9

SMITH ISLAND COCONUT YELLOW CAKE • 10

CHOCOLATE MOLTEN BUNDT CAKE • 9

BROWNIE TOWER • 10

Brownie served with Chocolate Mousse & your choice of ice cream