The Kitty Knight

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
Littlenecks 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

Add Ons

CRAB CAKE • 11	SHRIMP • 9
CHICKEN BREAST • 7	TUNA • 9
SALMON • 10	STEAK • 10

Dressings

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

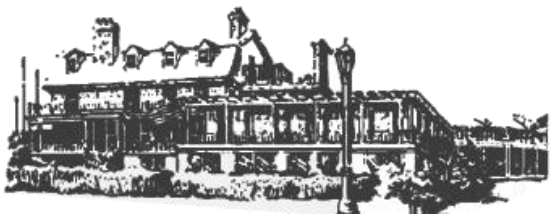
Soups

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

BLOODY MARY • 7/ 20

MIMOSA • 7/20

GRAN MIMOSA • 9

GF • Gluten Free V • Vegetarian
*Beef locally sourced.

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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Brunch

Breakfast

CRÈME BRULEE 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

Sides

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

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 picked 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 BRULEE 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