

Brunch

served every Saturday & Sunday 11am to 3pm

Full Brunch Menu

food and drink specials weekly

CROFFLES \$10

Waffle style croissants: plain: powdered sugar, whipped butter, maple syrup \$10 churro: cinnamon, sugar, dulce de leche caramel drizzle
+\$2 nutella: toasted hazelnuts, nutella, granola +\$4 strawberry: strawberries and strawberry & white chocolate sauce, sprinkles+\$4 frutta:
fresh berries, toasted coconut and honey +\$6 traditional waffle style is also available

Short Rib Hash \$18

slow cooked short ribs, home fries with peppers & onions, egg

Steak & Eggs \$24

flat iron steak , herb butter, two eggs your style, home fries, salad

Chicken & Waffles \$20

house made waffle, buttermilk soaked and fried bell & evans chicken thigh, honey glaze, cinnamon butter

Breakfast Burrito \$16

flour tortilla, scrambled eggs, peppers & onions, cheddar & monteray jack, choice of pork roll or bacon, home fries & side salad

Pork Roll Benedict \$16

almost home buttermilk biscuit, pork roll, hollandaise, poached egg, home fries, side salad

Lobster Benedict \$24

almost home buttermilk biscuit, lobster, hollandaise, poached egg, home fries, side salad

Short Rib Benedict	\$18
Biscuit, slow roasted short ribs, hollandaise, poached egg, home fries & side salad	
True American	\$16
two farm raised eggs, bacon, pork roll, home fires, salad, thick cut sourdough toast, jam	
Avocado Toast	\$15
Thick cut sourdough, mexican street corn, pickled red onions, queso fresco, chipotle mayo, home fries & side salad add a fried egg: \$2	
Brunchiladas	\$18
two chicken and cheese stuffed tortillas, house made chipotle sauce, served with your choice of eggs, side salad, homefries side of smashed avocado +\$2	
The Burger	\$18
8oz custom blend certified angus, caramelized & hickory smoked onions, irish cheddar, special sauce, thick cut fries, pickle applewood bacon +\$2 sub beyond meat	
Wings	\$16
one pound of wings, choice of house made jerk, lemon pepper, buffalo, sweet chili thai, korean bbq or garlic parmesan	
Whipped Ricotta	\$14
le blanc pistachio oil, maldon sea salt, calabro whipped ricotta, honey, pistachios, fresh black pepper	
Maryland Crab Cake	\$24
house made lump crab cake, brioche bun with old bay remoulade slaw, tomato, thick cut fries & a pickle \$24 add a free range egg +\$2	
Jumbo Hot Pretzel	\$14
beer cheese and whole grain mustard	
Mac n Cheese	\$12
cavatapi pasta, house cheese blend	

Short Rib Mac n Cheese \$18

slow smoked short ribs, cavatapi pasta, house cheese blend

Lobster Mac n Cheese \$24

cavatapi pasta, house cheese blend, lots of lobster

Lobster Bisque \$12

house made lobster bisque, fresh lobster chunks, oyster crackers

French Onion Soup \$10

house made, with caramelized onions, sourdough & mozzarella provolone blend

Harvest Salad \$12

spring mix, roasted delicate squash, dried cranberries, walnuts, apple mustard vinaigrette

Almost Caesar \$12

chopped romaine, creamy peppercorn parmesan dressing, herb croutons, shaved parmesan Add fried or seared chicken +\$6 Add shrimp +\$8

SIDES

home fries \$4 two eggs (your style) \$4 bacon \$7 pork roll \$7 boardwalk fries \$7 Almost Home Buttermilk Biscuit \$5

Crispy Brussels Sprouts \$10

brussels sprouts fried and tossed with toasted almonds, house made dijon cider glaze, pickled red onion

Breakfast Sammys

two farm raised eggs, choice of american or cheddar, brioche bun, salad and homefries / egg & cheese \$13 / bacon, egg & cheese \$16 / pork roll, egg & cheese \$16 / sausage, egg & cheese \$16 / full moon (all the meats!) \$18 / sub almost home biscuit +2 / sub waffle bun +1 / sub gf roll +2

Italian Dip \$18

thin shaved black Angus rib eye, provolone, caramelized onions, garlic butter toasted ciabatta, au just to dip, thick cut fries or side salad

Waffle Fries

plain: powdered sugar, whipped butter, maple syrup \$10
nutella: chocolate hazelnut spread, white chocolate sauce, strawberries, toasted almonds \$14
pumpkin spice: pumpkin spice sauce, caramel, toasted chopped pecans \$14

The Greek \$14

feta, kalamata olives, roasted red peppers, red onions, pesto, ciabatta / add seared chicken +\$6

Biscuits & Gravy \$15

almost home Buttermilk Biscuit, country style sausage gravy homefries and salad

Cod Sammy \$18

beer battered fried fresh cod, coleslaw, tomato, tartar sauce, brioche bun / add cheddar or American cheese +\$1 / add honey cured bacon +\$3

Brunch Cocktails

Cuckoo White Russian \$14

3BR Kofi Liqueur, vodka, whole milk or oat milk, cocoa puffs

Cinnamon Crunchies \$14

cinnamon & sugar rimmed glass, rumchata, fireball & vodka, cinnamon toast crunch

Magically Delicious \$14

Jameson, Vanilla Vodka, Chocolate Syrup, whole or oat milk, topped with lucky charms

Froot Loopy \$14

Three Olives Loopy vodka, Blue Curacao, whole or oat milk, grenadine, Froot Loops cereal

Mimosa Flight \$15