

# SUNDAY



# BRUNCH

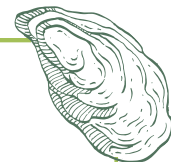
## APPETIZERS

- BACON IN A BUCKET (GF).....12.00  
*Smoked Slab Bacon / Miso Glaze / Onion Pineapple Marmalade*
- CRISPY BRUSSELS (VEG).....10.00  
*Red Sea Salt / White BBQ Sauce*
- TAVERN WINGS.....12.00  
*Choice of Old Bay or Buffalo/ Celery Sticks/ Bleu Cheese Dressing*
- MANOR HOT CRAB DIP.....18.00  
*Lump Crab / Hot Crab Sauce / Gruyere Cheese / Crispy Pita Triangles*
- TUNA WATERMELON TOWER.....19.00  
*Sliced Ahi Tuna/ Grilled Watermelon/ Avocado/ Mint Coulis/ Crispy Wonton Triangles*
- FROSTED SHRIMP MARTINI (GF).....19.00  
*Five Jumbo Chilled Shrimp/ Maryland Tomato and Corn Salad/ Fresh Basil/ Old Bay Remoulade*

### OYSTERS ON THE HALF SHELL

18.00 (6) / 34.00 (12)

*We Feature Two Local Oysters on the Half Shell every week  
Served with Smoked Cocktail Sauce and Pear Mignonette*



## EGGCELLENT BRUNCH

- BRIOCHE FRENCH TOAST.....15.00  
*Real Maple Syrup / Applewood Smoked Bacon / Tavern Potatoes*
- MANOR OMELET.....12.00  
*Smoked Ham / Cheddar Cheese / Sautéed Onions / Tomatoes / Toast / Tavern Potatoes*
- THREE EGGS ANY STYLE .....12.00  
*Bacon / Choice of Toast & Butter / Tavern Potatoes*
- QUICHE OF THE DAY .....15.00  
*Manor House Salad / Honey Cider Vinaigrette*

## THE BENEDICTS

- CLASSIC EGGS BENEDICT.....16.00  
*English Muffin / Smoked Ham / Poached Eggs / Hollandaise Sauce / Tavern Potatoes*
- BLUE CRAB BENEDICT.....32.00  
*English Muffin / Two Poached Eggs / Crab Cake/ Hollandaise Sauce / Tavern Potatoes*
- PRIME RIB BENNY.....19.00  
*English Muffin / Shaved Prime Rib / Poached Eggs / Hollandaise Sauce / Crispy Onion Straws / Tavern Potatoes*  
**(Add a Crab Cake for 18.00)**

(V) Vegan (Veg) Vegetarian (GF) Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SOUPS & SALADS

LOUISIANA GUMBO.....	14.00 CUP / 24.00 BOWL
<i>Crawfish Tails / Sweet Blue Crab / Andouille Sausage / White Rice / Lobster &amp; Crab Stock / Grilled Bread Plank</i>	
MARYLAND CRAB SOUP.....	14.00 CUP
<b>Monkton Style with a 1/4 pound of Lump Crab... 24.00 Bowl</b>	
<i>Made with Smoked Meat</i>	
FRENCH ONION SOUP.....	12.00
<i>Crouton / Gruyere Cheese</i>	
CLASSIC CAESAR SALAD.....	12.00
<i>Romaine / Caesar Dressing / Parmesan Tuille / Croutons</i>	
CRIMSON BEET SALAD (VEG).....	14.00
<i>Bibb Lettuce / Fried Goat Cheese Croutons / Candied Spiced Pecans / Honey Cider Vinaigrette</i>	
LE COTE SALAD (VEG)(GF).....	12.00
<i>Garden Grown Arugula / Apricot Vinaigrette / Toasted Hazelnuts / Aged Manchego</i>	
SEASONAL FRUIT & GOAT CHEESE SALAD (VEG)(GF).....	14.00
<i>Chopped Romaine/Mixed Greens/ Strawberries and Blueberries/ Crumbled Goat Cheese/ Candied Pecans Apricot Vinaigrette</i>	

### SALAD ENHANCEMENTS:

3 GRILLED SHRIMP ... 12.00 / 4 OZ. GRILLED CHICKEN ... 8.00 / 4 OZ. ROASTED SALMON ... 16.00

## SANDWICHES

THE MANOR BURGER.....	19.00
<i>Prime "Creekstone" Black Angus Beef / Swiss / Sharp Cheddar / Applewood Smoked Bacon / Double Dipped Fries / Dill Pickle</i>	
THE FRENCH DIP .....	22.00
<i>Tender Prime Beef / Grilled Ciabatta Bread / Swiss / Crispy Onion Straws / Au Jus Dip / Double Dipped Fries / Dill Pickle</i>	
THE HEN IN THE PEN .....	17.00
<i>Chicken Salad / Applewood Smoked Bacon / Heirloom Tomatoes / Lettuce / Choice of Bread / Double Dipped Fries / Dill Pickle</i>	
TOM TURKEY CLUB.....	15.00
<i>Sliced Breast of Turkey / Swiss Cheese / Lettuce / Tomato / Duke's Mayo / Applewood Smoked Bacon / Choice of Toast</i>	
CRAB CAKE SANDWICH.....	34.00
<i>Six oz. Jumbo Lump Crab Cake / Brioche Bun / Lettuce / Tomato / Tartar or Cocktail Sauce / Double Dipped Fries / Dill Pickle</i>	
SALMON BLT .....	19.00
<i>Grilled Salmon / Applewood Smoked Bacon / Heirloom Tomatoes / Hot Honey Aioli / Grilled Pita</i>	
THE ULTIMATE GRILLED CHEESE "YOU WILL NOT BE SORRY" .....	35.00
<i>Lump Crab Cake / Applewood Smoked Bacon / Swiss / Cheddar / Tomato / Toasted Brioche/ Double Dipped Fries / Dill Pickle</i>	
JUMBO SHRIMP SALAD SANDWICH.....	19.00
<i>Lettuce / Tomato / Grilled Buttered Bun / Double Dipped Fries / Dill Pickle</i>	
MUSHROOM TOASTY (VEG) .....	16.00
<i>Open Face Sandwich / Olive Oil Grilled French Baguette Slices / Wild Mushrooms / Gruyere Cheese</i>	
LEAN & LOW (GF).....	39.00
<i>Seared Scallops/ Jumbo Shrimp/ Zucchini Noodles/ Corn Emulsion/ Baby Spinach</i>	
RAINBOW ZOODLES (V)(GF).....	24.00
<i>Shoestring Zucchini, Carrots and Yellow Squash/ Cherry Tomatoes/ Basil Corn Emulsion/ Wild Mushrooms</i>	

**For Parties of 6 or more, an Automatic Gratuity of 20% will be added to all checks.**

**Executive Chef - Will Pack / Restaurant Manager - Luis Banegas / Assistant Managers - Karen Spampinato and Sachin Singh  
Beekeeper - Tim Elliot / Gardener - Kirsten Dresser / General Manager and Corporate Chef - Jerry Edwards CPCE**

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