

MOTHER'S DAY BRUNCH • Sunday, May 14th

{ STARTERS & SALADS }

CRAB BISQUE

Made with house steamed crab in a rich and creamy sherry & crab base finished with lump crab, Old Bay and fresh chopped parsley 7/10

CHARLOTTE CINNAMON BUNS

Two house made jumbo cinnamon buns, served warm and brushed with a sweet vanilla glaze 9

GREENBOW SHRIMP & GRITS

Cajun battered tiger shrimp, smoky bacon, Gouda cheese grits, our kickin' bayou sauce, fried jalapenos 17

NAPA BOURSIN CHEESE DIP

Warm herb Boursin cheese dip topped with balsamic caramelized onions, herb roasted marinated tomatoes, and parmesan cheese, served with toasted herb focaccia 14

FRESNO 'CHOKES

Baby artichoke halves, dusted with seasoned flour and flash fried, served with a lemon aioli 13

SIMPLE SALAD

Mixed field greens with cucumber, tomato, red onion, bacon, smoked Gouda and focaccia croutons with your choice of dressing 8/10

UNION SQUARE MARKET SALAD

Mixed greens, chopped egg, bacon, goat cheese, avocado, hearts of palm, tomato, fried onion strings and spiced pecans, with a side of apple mustard vinaigrette 14

Add grilled chicken +\$8 or grilled steak +\$13

{ EGGS BENEDICTS }

All benedicts come served with home fries and a side of fresh fruit

CRISFIELD CRAB & AVOCADO

Avocado crushed with lemon and scallions over toasted English muffin halves with two pan seared petit crab cakes, poached eggs and a lemon hollandaise sauce 19

CHICAGO STEAK

Steak medallions seasoned with a Chicago steak rubbed, grilled and served over toasted English muffin halves with grilled onions, poached eggs and a horseradish béarnaise sauce 18

BRONX ITALIAN

Toasted English muffin halves topped with Italian sausage, sliced fresh mozzarella, herb roasted tomatoes, poached eggs, basil pesto drizzle, and hollandaise 16

TRADITIONAL*

Grilled thick sliced Canadian bacon on toasted English muffin halves with poached eggs and hollandaise sauce 14



{ MOTHER'S DAY ENTREES }

MANHATTAN STEAK HASH

Marinated bistro steak, chopped and griddle cooked with potatoes, onion, mushrooms, herb tomatoes and our steak seasoning, topped with two fried eggs and our horseradish béarnaise sauce 19

CRAB, MUSHROOM & ASPARAGUS STRATA

Lump crab, wild mushrooms, asparagus, plum tomatoes, herb focaccia cubes, and goat cheese gently baked with cream and eggs, served with lemon vinaigrette dressed mixed green salad 19

GOUDA BISCUITS & GRAVY

Two house-made griddled smoked Gouda biscuits smothered with country sausage gravy served with two fried eggs*, bacon or sausage and a side of fresh fruit 15

CHICKEN & BOURBON WAFFLE

Buttermilk-soaked chicken breast lightly dusted with seasoned flour and flash fried, and served over a bourbon vanilla waffle with a maple sausage gravy 18

CK BREAKFAST PIE

Our handmade pizza with herb garlic butter, sausage, wild mushrooms, smoked Gouda, mozzarella, sunny eggs* and chopped scallions 16

BLUEBERRY MUFFIN FRENCH TOAST

House made blueberry muffin bread, candied muffin crumble, vanilla egg batter*, home fries and your choice of bacon or sausage 14

CITY'S EGG BREAKFAST

Two eggs* any style with your choice of bacon or sausage served with home fries, fresh fruit and Texas toast 13

DEVILED EGG SALAD CROISSANT

Chef's "deviled egg" salad on a flaky toasted croissant with a smoked tomato butter, crisp lettuce, sliced tomato and served with home fries and fresh fruit 14

THE CITY BURGER

Eight-ounce Angus beef burger*, seasoned with our house steak rub and topped with our bourbon barrel glaze, pepper jack, bacon, tomato, and fried onion strings with our spicy mustard spread on a soft brioche bun, served with your choice of salt-n-pepper fries or slaw 18

KIDS BRUNCH MENU \$9:

Scrambled eggs, home fries, and bacon
Half waffle, fruit, and bacon
Grilled cheese with fries
Cheese or Pepperoni pizza

BRUNCH SIDE ITEMS:

One Egg* \$2.50
Bacon or Sausage \$4
Fresh Fruit \$4
Home Fries \$4
Bacon & Gouda Cheese Grits \$5

BEVERAGES

Fountain Sodas \$3.75: Coke, Diet Coke, Sprite, Ginger Ale, lemonade

House Brewed Beverages \$3.75: Iced Tea, Coffee, Hot Tea

Juices \$4: Orange, Cranberry, Pineapple, Grapefruit

Root beer bottles \$4.50 Still Bottled Water \$4.25 Sparkling Bottled Water \$4.25

{ COCKTAILS }

BACON BLOODY

Our spicy Bloody Mary mix and House infused jalapeno vodka, over ice with bacon, celery, green olives and a dill pickle slice 11

“FRUIT COCKTAIL” MIMOSA

Blend of orange, pineapple and cherry juice with champagne and maraschino cherry 11

LIQUID BREAKFAST

Pink grapefruit juice and champagne, served in a sugar rimmed champagne glass 10

STRAWBERRY LEMINOSA

Blend of orange juice, fresh strawberry purée, and lemonade with champagne over ice 10

MIMOSA SPLIT

Fresh squeezed orange juice served with a 6oz bottle of Korbel Brut 11

BELINI SPLIT

Sweet peach nectar served with a 6oz bottle of Korbel Brut 11

{ WINES BY THE GLASS }

WHITE WINES BY THE GLASS

Bolla Pinot Grigio (San Pietro, IT) \$7.75

Brancott Sauvignon Blanc (Marlborough, NZ) \$8.50

Clean Slate Riesling (Mosel, GER) \$7.75

Aveleda Vinho Verde (Minho, PRT) \$6.50

Cht. St. Michelle Chardonnay (Columbia Valley, WA) \$7.75

Cambria Chardonnay (Santa Maria Valley, CA) \$9.25

Chapoutier Belleruche Rosé (Rhone Valley, FR) \$9.25

Korbel Split (Guerneville, CA) \$10.00

RED WINES BY THE GLASS

Angeline Pinot Noir (Santa Rosa, CA) \$8.50

Jacob's Creek Shiraz (Barossa Valley, AUS) \$6.25

Diseño Malbec (Mendoza, ARG) \$7.75

Bujanda Tempranillo (La Rioja, SP) \$7.75

Noble Vines 181 Merlot (Lodi, CA) \$8.50

Little James' Basket Press Grenache (Vin de France, FR) \$9.00

William Hill Cabernet (Napa Valley, CA) \$8.75

Michael David Freakshow Red (Lodi, CA) \$9.00

{ TODAY'S DRAFT LIST }

PORT CITY BREWING, ROTATING (ALEXANDRIA, VIRGINIA)

ASLIN BEER COMPANY, ROTATING IPA (ALEXANDRIA, VIRGINIA)

STONE BREWING, ROTATING (ESCONDIDO, CALIFORNIA)

PARKWAY BREWING, ROTATING (SALEM, VIRGINIA)

NEW REALM BREWING, HAZY LIKE A FOX (VA BEACH, VIRGINIA)

VON TRAPP PILSNER (STOWE, VERMONT)

LAGUNITAS LITTLE SUMPIN' (CHICAGO, ILLINOIS)

YUENGLING LAGER (POTTSVILLE, PENNSYLVANIA)

DEVIL'S BACKBONE VIENNA LAGER (ROSELAND, VIRGINIA)

DOGFISH HEAD 60 MINUTE IPA (MILTON, DELAWARE)

GUINNESS STOUT (DUBLIN, IRELAND)

SHOCK TOP GOLDEN WHEAT (ST. LOUIS, MISSOURI)

MILLER LITE (MILWAUKEE, WISCONSIN)

FEATURE DRAFT OF THE MONTH

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.