



Sunday Brunch Menu

10:00am - 2:00pm

Starters

- Homemade Biscuits** - A taste of homemade comfort from the bakery at our sister location, Julep Southern Kitchen & Bar, in Annapolis!. Huge, southern biscuits, with a soft, pillowy inside, a buttery outside, and a bit of crunch to the crust. Served with our homemade honey butter and pepper jelly. Basket of 2 for \$7, or 4 for \$12
- Deviled Eggs** - We finally found a breed of hen that lays deviled eggs. Try ‘em! 4 for \$6
- Cinnamon Roll** - A combination of our biscuit and brioche doughs, rolled-up with a cinnamon/brown sugar filling, smothered in a cream cheese/brown butter icing 8

Mains

- Biscuit with Gravy** - Our classic, giant biscuit, topped with white sausage gravy, slices of grilled andouille sausage and two fried eggs. 14

Chicken & Waffles - Four pieces of our award-winning, pecan-smoked fried chicken, on top of a fresh Belgian waffle. With butter-maple syrup on the side. 19

Shrimp & Grits - Tender jumbo shrimp and sausage sauteed with onion and celery, deglazed with shrimp stock over cheesy and creamy grits. 18

Belgian Waffle - A fluffy waffle with strawberries and blueberries, finished with whipped cream, lemon sauce and pecans. 13

Breakfast Burrito - A large tortilla, stuffed with scrambled eggs, brisket, chorizo, hash browns, and cheddar jack cheese, topped w/ tomatillo sauce. 15
- Banana Bread French Toast** - Extremely moist and full of sweet banana flavors and aromas! With whipped butter, berries, pecans and caramel sauce. 14

Breakfast Burger - A blend of short rib, brisket and chuck, w/ bacon, tomato, pepper jack & honey apple sauce, w/ fried egg. Side of breakfast potatoes. 16

Hangover Cure Omelet - A three-egg omelet, with brisket burnt ends, chorizo, swiss and provolone, garnished with avocado. W/ breakfast potatoes 14

Pulled Pork Benedict - Dry-rubbed pork, smoked low-and-slow for twelve hours, on an English muffin, finished with two poached eggs and Hollandaise sauce. 15

Eggs of Choice - Three eggs your way, with breakfast potatoes and toast. 12

Sides (\$4) - fresh fruit, grits, bacon, breakfast potatoes, hushpuppies, side salad, Hideaway fries, brussels sprouts (contains nuts, \$5), collard greens, potato salad, cole slaw

For the Kids

11 and under please. With one drink and a side. 8

- Grilled Cheese
- Chicken Tenders
- Hamburger or Cheeseburger Slider
- Hot Dog
- Garden Salad (no side, \$7)
- Scrambled Eggs & Bacon

Cocktails & Lunch Items ➡



Brunch Cocktails

Mimosa Tower!

A huge, 100oz chilled mimosa tower sits right on your table! Spin it around and refill your friends and family through the pour spout! One tower makes approximately 12 mimosas. 55

Mimosa

Your favorite, classic brunch concoction, sparkling wine and orange juice! 6.5

Bloody Mary

Our proprietary recipe is a classic execution of your favorite brunch cocktail, with a little heat! 8.5

Brunch Old Fashioned

Buffalo Trace bourbon, chocolate aztec and angostura bitters, grade “A” maple syrup and a hint of cold brew coffee garnished with a thick piece of candied bacon. 13

Corpse Reviver No. 2

Aviation Gin, freshly squeezed lemon juice, Lillet Blanc, and Cointreau, with an absinthe rinse 10

Orange Crush

Wheatley vodka, freshly squeezed orange juice and orange liqueur, topped with Sprite 9

French 75

Aviation gin, freshly squeezed lemon juice and simple syrup, topped w/ Santa Marina prosecco 9.5

Lunch & Dinner Items

Available during brunch 10-2

- Award Winning Wings** - Dry-rubbed with our own special seasonings, smoked over pecan wood for three hours and flash fried. Eight per order. Made with love! Naked, Old Bay, Buffalo, Blackberry Chipotle, or Dry-Hot 15
- Crabby Fries** - Beer battered fries, w/ crab meat, parmesan cheese, truffle oil, cheddar cheese & Old Bay 16
- Crab Dip** - Three creamy cheeses, backfin blue crab meat and a hint of Old Bay, with a baguette. 16
- Brisket Egg Rolls** - Like some heat? Smoked brisket, chipotle peppers, queso and caramelized onions in a crispy egg-roll wrapper! Served with a sweet jalapeno dipping sauce. Two for 12
- Cream of Crab with Sweet Corn** - Our classic cream of crab with a southern twist, with a hint of sherry and a dusting of Old Bay. Cub 7 / Bowl 10
- Feel The Beet Salad** - Roasted red and gold beets over arcadian greens, avocado, candied pecans and crumbled goat cheese with citrus balsamic vinaigrette. 15
- Ultimate** - Our fresh from the smoker, delicious, pecan smoked pulled pork on a brioche roll, with cole slaw and one side. 15
- Brisket Sandwich** - Low-and-slow, smoked over pecan wood for 12 hours, on a brioche roll with slaw on the side. With one side. 16
- Chicken Breast Sandwich** - 8oz skin-on chicken fillet, rubbed, smoked and flash fried (to crisp it up.) On a brioche roll with our sweet and spicy aioli. With one side. 16
- Smoked Fried Chicken** - Not your “normal” fried chicken! Skin on chicken pieces rubbed with our special Hideaway rub, smoked over pecan wood for three hours, then it’s into the fryer for a quick dip to crisp it up! Breast, thigh, wing, and drumstick. With two sides. 22
- St. Louis Ribs** - Dry-rubbed and bathed in pecan smoke for six hours. Fall off the bone tender! Half Rack with two sides. 20
- Sampler** - Hungry? Can’t choose? Go for the sampler! Texas brisket, pulled pork, 1/4 rack of ribs and two wings. With two sides. 28

Brunch ➡