

BLACK'S

BAR & KITCHEN

CHAMPAGNE BRUNCH

BUFFET \$38

BUFFET UNLIMITED CHAMPAGNE \$50

CHILDREN (UNDER 12) \$13

COLD

FRESH FRUIT
CHARCUTERIE
SEASONAL SALADS
ARTISAN CHEESE SELECTION

RAW BAR

CHEF'S SELECTION OF OYSTERS
GULF SHRIMP COCKTAIL
CLAMS
SEAWEED SALAD VARIETALS

SMOKED

SMOKED SALMON
CHESAPEAKE BAY WHITE FISH RILLETTE
PEI MUSSELS

HOT BREAKFAST

HOUSE MADE BRIOCHE
FRENCH TOAST
APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE
EGGS PONTCHARTRAIN
POTATO HASH

BAKERY

HOUSE MADE BISCUITS
SEASONAL BREADS
QUICHE
SEASONAL JAMS
AN ASSORTMENT OF DESSERTS

STATIONS

CHEF'S CARVING

MOLASSES- PEPPERCORN RUBBED
PRIME RIB
NATURAL JUS, CARAMELIZED ONIONS,
HORSERADISH CREAM

LOCAL ORGANIC EGGS

FARM FRESH EGGS COOKED TO ORDER

A LA CARTE

BLACK'S FAMOUS GRILLED BURGER \$13

LETTUCE, MACERATED ONIONS & FRIES

ADD CHEESE \$2 / ADD APPLEWOOD SMOKED BACON \$3

GRILLED CHICKEN BREAST SANDWICH \$11

LETTUCE, MACERATED ONIONS & FRIES

ADD CHEESE \$2 / ADD APPLEWOOD SMOKED BACON \$3

SHRIMP & GRITS \$16

GULF SHRIMP, ANSON MILLS GRITS, HOUSE MADE TASSO GRAVY

BLACK'S BENEDICT \$14

POACHED FARM EGGS, VIRGINIA HAM, BRANDY-PEPPER HOLLANDAISE

CORNED BEEF HASH \$14

POACHED FARM EGGS, SAUCE BEURRE ROUGE

SIDE DISHES

CHEDDAR GRITS \$4

POTATO HASH \$4

FRENCH FRIES \$4

APPLEWOOD SMOKED BACON \$4

TWO ORGANIC EGGS ANY STYLE \$6

BREAD BASKET
WITH PRESERVES & BUTTER \$5