

Sunday Jazz Brunch

Belgian Waffle Station

Freshly Made Waffles with Choice of Toppings: Seasonal Fresh Fruit, Whipped Cream, Powdered Sugar, Warm Maple Syrup

Carving Station

Slow Roasted Black Angus Prime Rib with Rosemary Au Jus and Horseradish Cream
Virginia Baked Ham with Pineapple Glaze

Made to Order Omelets and Eggs

Eggs can be prepared Scrambled, Over-easy, Sunny-side up or Poached
Lump Crab Meat, Shrimp, Andouille Sausage, Diced Ham, Green Peppers, Onions, Mushrooms, Spinach, Cheddar Cheese

Seafood Display

Freshly Shucked Oysters
Peel & Eat Shrimp with Cocktail Sauce
Smoked Salmon served with Red Onions and Capers

Breakfast Items

Seasonal Fresh Fruit
Assorted Breakfast Pastries
Chef's Selection of Quiche
Applewood Smoked Bacon
Maple Sausage Links
Home Style Breakfast Potatoes
Homemade Biscuits & Gravy

Luncheon Items

Maryland Crab Soup
The Blackwall Salad
Chicken Marsala
Chef's Selection of Pasta Salad
Seasonal Steamed Vegetables

Dessert and Coffee

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$29.99 per person

\$14.99 (kids 13 and under)