

<p>BRUNCH</p> <hr/> <p>All Brunch Dishes Served With Breakfast Potatoes</p> <p>ALL AMERICAN 14 2 Eggs your way Choice of Bread Choice of Meat</p> <p>COUNTRY OMELETS 16 3 Eggs Choice of Fillings Ham Bacon Sausage Smoked Salmon Bell Pepper Onion Mushroom Tomato Spinach Cheddar Pepper Jack Swiss Feta American</p> <p>STEAK & EGGS 32 6oz Filet 2 Eggs Your Way</p> <p>GOLFER'S BREAKFAST SAMMY 16 2 Eggs Bacon or Sausage Croissant Choice of Cheese</p> <p>AVOCADO TOAST 14 Rustic Bread Avocado Pickled Onions Cherry Tomato Feta Cheese Add crab +10 Add Egg +4</p> <hr/> <p>GRIDDLES</p> <hr/> <p>CLASSIC FRENCH TOAST 15 2 Pieces of Texas Toast Powdered Sugar Maple Syrup Berries Whipped Cream</p> <p>FLAPJACKS 15 3 Buttermilk Pancakes Maple Syrup Powdered Sugar Add Blueberries +2 Add Chocolate Chips +2</p> <hr/> <p>MORE ...</p> <hr/> <p>All Handhelds Served With House Chips. House Fries +2 Onion Rings +3</p> <p>TUNA MELT 18 House Made Tuna Salad Toasted English Muffin Tomato Cheddar Cheese House Made Dill-Pepper Relish Celery</p> <p>QUESADILLA 12 Flour Tortilla Shredded Cheese Sour Cream Salsa Chicken +4 Shrimp +7</p> <p>FRENCH DIP 18 Hoagie Roll Shaved Prime Rib Provolone Au jus</p> <p>CUBANO 18 Milano Roll Ham Roasted Pork Pickles Swiss Cheese Dijon-Mayo</p> <p>KOREAN CHICKEN SANDO 20 Korean Fried Chicken Gochujang Honey Slaw Japanese Mayonnaise Cucumber Avocado</p> <p>SHRIMP SALAD 18 Wrap or Roll!</p> <hr/> <p>SIDES</p> <hr/> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">PANCAKE 4</td> <td style="width: 50%;">FRESH FRUIT 5</td> </tr> <tr> <td>SAUSAGE PATTIES 5</td> <td>ONE EGG, YOUR WAY 2</td> </tr> <tr> <td>BACON 5</td> <td>SIDE BREAD 3</td> </tr> <tr> <td>BREAKFAST POTATOES 5</td> <td></td> </tr> </table>	PANCAKE 4	FRESH FRUIT 5	SAUSAGE PATTIES 5	ONE EGG, YOUR WAY 2	BACON 5	SIDE BREAD 3	BREAKFAST POTATOES 5		<p>SHARABLES</p> <hr/> <p>HUNT VALLEY WINGS 16 Old Bay BBQ Buffalo</p> <p>HOT CRAB DIP 18 Toasted Pita Cream Cheese Crab Onions Cheddar Cheese Old Bay Carrots Celery</p> <p>HOUSE FRIED CALAMARI 16 Breaded Calamari Banana Peppers Cocktail Sauce Lemon Wedge</p> <p>CRISPY BRUSSELS 12 Fried Fresh Brussels White BBQ Sauce</p> <hr/> <p>SOUPS & GREENS</p> <hr/> <p>Add Chicken +8 Salmon +10 Shrimp +12 To Any Of Your Greens</p> <p>MARYLAND CRAB SOUP Lump Crab Old Bay Tomato Green Beans Corn Celery Onion Potato Carrots Cup 8 Bowl 12</p> <p>SOUP DU JOUR Cup 7 Bowl 10</p> <p>CANTER CAESAR SALAD 14 Romaine Parmesan Lardons Croutons Small 7</p> <p>HV HOUSE SALAD 14 Mesclun Cucumber Shallot Bacon Crumble Cherry Tomato Choice of House Dressing Small 7</p> <p>CITRUS SPINACH 14 Baby Spinach Mandarins Cranberries Shallot Almonds Feta Cheese Orange-Sesame Vinaigrette Small 7</p> <p>WEDGE SALAD 14 Baby Iceberg Lardons Pickled Onions Grape Tomatoes Bleu Cheese Crumbles Bleu Cheese Dressing</p> <hr/> <p>LITE BITES</p> <hr/> <p>Fuel How You Perform Without Sacrificing Simple Pleasure.</p> <p>AHI TUNA APP 20 Sesame Crusted Ahi Tuna Thai Chili Cabbage Slaw Wonton Chips Pineapple Salsa Wasabi Aioli Pickled Ginger</p> <p>SALMON BLT 22 Salmon Filet Ciabatta Bread Avocado Bacon Tomato Lettuce Japanese Mayonnaise</p> <p>VEGETABLE CURRY 16 Green Curry Coconut Milk Carrots Cauliflower Onions Red & Green Peppers Spinach Ginger Rice Add chicken +8 Add Salmon +10 Add Shrimp +12</p> <hr/> <p>PLATES</p> <hr/> <p>SALMON DINNER 28 8oz Seared Salmon Lemon Butter Sauce Served With Market Vegetable & Choice Of Starch</p> <p>CHICKEN FRANCESE 26 Lightly Breaded Chicken Breast White Wine Lemon Butter Linguine Sautéed Spinach</p> <p>MARYLAND CRAB CAKE Jumbo Lump Crab Cake Tartar Sauce Served With market Vegetable & Choice Of Starch Single 30 Double 55</p>
PANCAKE 4	FRESH FRUIT 5								
SAUSAGE PATTIES 5	ONE EGG, YOUR WAY 2								
BACON 5	SIDE BREAD 3								
BREAKFAST POTATOES 5									

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

BEER

OTHER THINGS

SMOKEY BLUE MOON SHANDY 13

Blue Moon Belgian White Beer | Jack Daniel's Whiskey | Lemon Juice
| Simple Syrup

Miller Lite 5

Coors Light 5

Corona Light 5

Corona Premier 6

Heineken 0.0 4.50

High Noon Tequila Seltzer 9

High Noon Vodka Seltzer 8

White Claw Hard Seltzer 6

Modelo Especial 6

Voodoo Ranger Juicy Haze IPA 6.50

Red Bull Energy Drink 3.50

DRAFT BEER

Voodoo Ranger Juicy Haze IPA 6

Coors Light 5

Modelo Especial 6

SIGNATURE COCKTAILS

BASIL HAYDEN MANHATTAN 14

Basil Hayden Bourbon | Sweet Vermouth |
Aromatic Bitters

AROMATIC 14

New Amsterdam Gin | Celery Juice | Apple
Juice | Tonic

PALOMA 12

Exotico Tequila | Grapefruit | Lime Juice | Soda
Water

APPLE TREE 15

Flecha Azul Blanco Tequila | Lime Juice |
Cointreau | Apple Cider | Cinnamon

APRICOT SOUR 15

Tequila Herradura | Apricot Liqueur |
Lemon Juice | Ginger Syrup | Peach Purée |
Angostura Bitters |
Egg White

BLUEBERRY CRUSH 13

Svedka Vodka | Lemon Juice | Blueberries

ALL YOU CAN WHEAT 12

Wheatley Vodka | Pineapple & Lemon Oleo
Saccharum | Aperol | Lemon Juice | Passion
Fruit Purée

BACK NINE 12

Tito's Handmade Vodka | Sweetened Iced Tea
| Limoncello | Mint

WINE

TALBOTT KALI HART 13 38

Chardonnay

MEIOMI 64

Pinot Noir

FREI BROTHERS 56

Merlot

KIM CRAWFORD 13 38

Sauvignon Blanc

PRATI BY LOUIS M. MARTINI 48

Cabernet Sauvignon

CANYON ROAD 8

Chardonnay

CANYON ROAD 8

Cabernet Sauvignon

LA JOLIE FLEUR 25

Rosé

LA MARCA 12

Prosecco

MASO CANALI 42

Pinot Grigio

POGGIO AL TESORO MEDITERRA 38

Toscana Blend

POGGIO AL TESORO SOLOSOLE 35

Vermentino