

# brunch **KITCHEN** lunch



## SNACKS & APPS

### **BOARDWALK FRIES** \$6 **V**

Hand-cut french fries tossed in boardwalk spice, served with a side of malt vinegar aioli.

+ Crab Gravy | \$2

### **LOADED CRAB FRIES** \$15

Hand-cut french fries topped with crab gravy, bacon, green onions, & boardwalk spice.

+ Sunny Side Up Egg | \$2

### **PRETZEL BITES** \$8 **V**

House-made pretzel bites seasoned with sea salt & served with our signature 40 Mile beer cheese & Hydraulion whole-grain mustard.

+ Crab Gravy | \$2

### **SMOKIN' DRUMS** \$16 **Gf**

Six drumsticks smoked & then deep fried, served with house-made blue cheese or ranch dressing, celery, & tossed in your choice of one sauce:

+ Sweet & Sweaty

+ Root Beer BBQ

+ Boardwalk Fry Spice

+ Blood Orange Gose Sweet & Sour

### **PEPPER JACK PIMENTO** \$10 **Gf** **V**

House-made pepperjack pimento cheese dip served with kettle cooked chips.

### **\*BISCUITS & GRAVY** \$8

House-made biscuits smothered in sausage gravy.

### **CHIPS & SALSA** \$7

Fresh cooked tortilla chips served with house-made fire roasted salsa

**Gf** *Gluten free*

**V** *Vegetarian*

## BRUNCH

### **CHICKEN & WAFFLES** \$16

Four house-made waffles with whipped cream, maple syrup, & chopped nuts.

### **CRANBERRY WAFFLES** \$12 **V**

Four house-made waffles over fresh cranberry compote topped with an orange glaze.

### **HANGOVER SKILLET** \$15

Last night's mistakes never tasted so good! Sausage gravy mac & cheese topped with brunch potatoes, a fried egg, & chipotle aioli.

### **PUMPKIN TOAST** \$12

Toasted ciabatta topped with pumpkin pie puree, chopped bacon, feta cheese, & soft boiled eggs, served with a side of brunch potatoes.

### **BACON, EGG & CHEESE QUICHE** \$13

Baked custard pastry filled with bacon, scrambled egg, & cheese served with a side house salad.

### **BREAKFAST TACOS** \$15 **V** **Gf**

Three flour tortillas stuffed with scrambled eggs, cheddar cheese, jalapenos, fire roasted, & chipotle aioli.

### **OMELETTE** \$14

Egg omelette stuffed with Monterey jack cheese & bacon then topped with pico de gallo.

### **WHICH CAME FIRST?** \$15

Poached eggs over a house-made biscuit & fried chicken cutlet topped with pepper gravy & served with a side brunch potatoes.

### **\*FULL SOUTHERN** \$15

House-made biscuits smothered in sausage gravy, served with scrambled eggs, applewood smoked bacon, & served with a side of brunch potatoes.

### **\*SO WE MEAT EGG-AIN** \$20

Grilled flat iron steak, 2 eggs scrambled, house-made biscuits & gravy, applewood smoked bacon, & served with a side of brunch potatoes.

## BURGERS & SANDWICHES

Served with your choice of brunch potatoes, hand-cut fries, or a small house salad. All beef and breads are VA sourced.

Gluten free buns are available upon request.

### **40 MILE STEAK & EGGS** \$16

Shaved sirloin, scrambled eggs, caramelized onions, & 40 Mile beer cheese, served on a hoagie roll.

### **BOARDWALK CHICKEN** \$15

Boardwalk fry spiced fried chicken, pepper jack pimento cheese, lettuce, & tomato, served on a brioche roll.

### **\*HAMBURGER** \$13

Build your own burger by adding on lettuce, tomato, onion, Minute Man marinated pickles, mayonnaise, ketchup or mustard (upon request).

+ Cheese | \$1 +Crab Gravy | \$2 +Applewood Smoked Bacon | \$2

### **\*BOULEVARD BURGER** \$15

Local beef patty, cheddar cheese, sunny-side up egg, mixed greens, & chipotle aioli, served on a brioche roll.

### **SALMON BLT BURGER** \$16

Searred salmon patty, chipotle aioli, applewood smoked bacon, local tomato, & mixed greens, served on a brioche roll.

cocktails **BRUNCH** mocktails

**SPICY BLOODY MARY** \$11

Dog Star Vodka, house-made Bloody Mary mix, Old Bay rim, & garnished with olives, lemon, & pepperoncinis

**WHITE SANGRIA** \$10

Sauvignon Blanc, sherry, peaches, white grapes, & soda water

**WITCHDUCK MIMOSA** \$11

Prosecco & fresh squeezed orange juice

## SOUPS & SALADS

Add any of the following protein to any salad:

+ Grilled or Fried Chicken | \$5

+ Canadian Bacon | \$5

+ Shrimp | \$9

+ Salmon\* | \$10

+ Flat Iron Steak\* | \$12

**HOUSE SALAD** \$10 **V**

Mixed greens, tomato, cucumber, shaved radish, red onion, & house-made buttermilk ranch dressing.

**HARVEST SALAD** \$12 **V**

Mixed greens, shaved carrots, parsnips, gala apples topped with toasted pecans, dried cranberries, & feta cheese dressed with maple mustard dressing.

**TRAIL BLAZIN' CHILI** \$7 **GF**

Chili with local beef & black beans, topped with red onions & sour cream.

**CREAM OF CRAB SOUP** \$8

Lump crab, 40 Mile IPA, & spent grain crackers.

**SOUP OF THE MOMENT** \$8

Ask your server about our chef's creation of the moment.

**House-made Dressings:** Herb Buttermilk Ranch, Lemon Poppyseed, Balsamic Vinaigrette, Maple Mustard, Blue Cheese, 1000 Island, & Honey Mustard.

## SWEETS

**CHOCOLATE BREAD PUDDING** \$8 **V**

Whiskey caramel sauce & chocolate ice cream.

**PINEAPPLE UPSIDE-DOWN CAKE** \$8 **V**

Served with coconut ice cream.

**\*Alert your server to food allergies and any questions regarding dietary modifications.**

**\*Consuming raw and/or undercooked meats may increase your risk of foodborne illness.**

## MINI ME

All children 12 & under may choose hand-cut fries or applesauce as sides. For dessert please select a scoop of chocolate or vanilla ice cream.

**WAFFLES** \$8 **V**

Two house-made waffles with maple syrup.

**KIDS EGGS** \$8 **V GF**

Eggs your way: scrambled with or without cheese, over-easy, over-medium, over-hard, or sunny-side-up.

**BREAKFAST TACOS** \$8 **V GF**

Two corn tortillas filled with scrambled eggs & topped with cheddar cheese.

**MAC-&CHEESE** \$8 **V**

Noodles with creamy cheese sauce, topped with cheesy Goldfish crunch.

**CHICKEN STRIPS** \$8

Two each grilled or fried, served with honey mustard.

**HOT DOG** \$8

All beef sausage with potato bun. Add ketchup or mustard (upon request).

### KIDS drinks

Included Drinks: Juice | Milk | Fountain Soda  
+ Craft Soda: Root Beer, Ginger Beer, or Cream Soda | \$1.00

## SIDES

**BACON** \$4 **GF**

Applewood smoked bacon or Canadian bacon

**BUTTERMILK BISCUIT** \$2 **V**

House-made buttermilk biscuit.

**BRUNCH POTATOES** \$4 **GF V**

House-made potatoes seasoned with sea salt.

**EGG(S) YOUR WAY** \$3 **GF V**

Scrambled with or without cheese, over-easy, over-medium, over-hard, sunny-side-up, or as an omelette

**WAFFLES** **V**

Two \$4 Four \$6

**SAUSAGE GRAVY** \$5

Our house-made local sausage gravy.

\*See the appetizer version for a biscuit add-on.

All unclosed tabs will incur a 20% service charge.