



Sample Brunch Menu:

Starters & Tapas Plates

Cream of Crab Soup *Old Bay, Lump Crab* 6.95

Roasted Butternut Squash Soup *Crispy Sweet Potato* 4.95

Roasted Carrot Soup *Pico de Gallo, EVOO Bowl* 4.95

Crispy Zucchini *Lemon Basil Aioli, Greens* 5.95

Paprika Hummus *Warm Flatbread, Fresh cucumber* 5.95

Ceviche *Scallops, Shrimp & Cod, Fresh Tomato & Lime, Garlic Toast* 9.95

Chilled Summer Gazpacho *Tomato/Basil Pico de Gallo, Sour Cream* 4.95

"Bethesda's Best" Crispy Calamari, *Sweet Peppers, Lemon Basil Aioli* 9.95

Tapas Scallops *Pan Seared, Garlic Mashed Potatoes, Basil Oil* 13.95

Baby Tapas Sampler *Paprika Hummus Marinated Olives, Marinated Peppers, Warm Flatbread* 8.80

Pan Roasted P.E.I. Mussels *Applewood Bacon, Fresh Tomato, White Beans, Garlic, Chardonnay* 8.95

Grilled Marinated Filet Mignon Satay *Filet Mignon, Herb Cream, Plantains, Cucumber Salad* 7.95

Grilled Shrimp *Sautéed Beans, Julienne Vegetables, Crispy Sweet Potatoes* 10.95

Cherry Glen Goat Cheese Sampler (Boyd's, Maryland)

Three Super Local Award Winning Cheeses, Warm Flatbread

Chèvre, Silver, Ash **10.95**

Braised Portobello Mushrooms *Red Wine, Balsamic Reduction, Greens* 6.95

CT's Famous Grilled Caesar Salad *Romaine Lightly Grilled, Balsamic Reduction, Parmesan Curls* 7.95

Crispy Goat Cheese Salad *Shaved Apple, Cucumbers, Mixed Mesclun Greens, Citrus Vinaigrette* 6.95

"Chopped Salad" *Greens, Walnuts, Basil, Mint, Cranberries, Blue Cheese Crumbles, White Balsamic* 8.95

Grilled Salmon Spinach Salad *Dried Cranberries, White Bean Salad, Grilled Vegetables, Vinaigrette* 15.95

Marinated Barcelona Anchovy Salad *Mesclun Greens, Roasted Peppers, EVO, Balsamic Reduction* 8.95

House Salad *Mesclun Greens, Shaved Parmesan, Cucumbers, White Balsamic Dressing* 4.95

Add to any Salad: Grilled marinated Chicken 7.95, Organic Grilled 7 oz Salmon 12.95, Barcelona Anchovies 2.95

We Recycle
Oyster Shells!

"Old Salts" Oysters *(Chesapeake Bay, Virginia)* **11.95 Half Dozen, 21.95 Dozen**
Smaller East Coast Variety, High Salinity, Sweet Finish

James River" Oysters *(James River, VA)* **10.95 Half Dozen, 19.95 Dozen**

Dinner Items Available

Parmesan Crusted Sole

Griddled Crispy Filet, Crispy Capers, EVOO, Garlic Mashed Potatoes, Daily Vegetables 16.85

Whole 1 1/4 lb Turkish Bronzino

1 1/4 Lb Fish, Oven Roasted, Garlic, Fresh Herbs, Mixed Baby Potatoes, Seasonal Vegetables 25.95

Pan Seared Jumbo Scallops *

"Dry Pack Diver" Scallops *(cooked Medium), Basil Oil, Garlic Mashed Potatoes, Daily Vegetables* 24.95

Italian Style Paella *

Pan Roasted Angel Hair Pasta, Jumbo Shrimp, Scallops, Lump Crab Meat, Mussels, Lobster Tomato Broth 22.95

Freshwater Trout

Grilled Filet, Basil Oil, Crispy Baby Potatoes, Daily Vegetables 17.95

Maryland Style Crab Cake

All Lump Crab *(no filler) Griddled Crab Cake, Garlic Mashed Potatoes, Daily Vegetables, Herb Aioli* 24.95

Brunch Entrees

Caramel Baguette French Toast

Scrambled Eggs, Bacon, Applewood Bacon, Fruit 11.95

Lump Crab & Artichoke Heart Omelette

Parmesan Cheese, Home Fries, Bacon 14.95

Chorizo & Caramelized Onion Omelette

Aged Wisconsin Cheddar Cheese, Home Fries, Bacon 12.95

Garden Vegetable Omelette

Artichokes, Tomato, Spinach, Portobello Mushroom, Parmesan 12.95

Creamy Strawberry Stuffed French Toast

Cinnamon Honey, Scrambled Eggs, Bacon 13.95

Poached Eggs Chesapeake

Two Poached Eggs, crispy English Muffin, Creamy Crab Sauce, Bacon & Home Fries 15.95

Strawberry Pancakes

Two Fluffy Pancakes, Fresh Strawberries in and on top, Maple Syrup 9.95

ADD Scrambled Eggs & Bacon 4.80

Organic Scottish Salmon

5 oz Filet of Grilled Salmon, Crispy Plantains, Cucumber Salad, Herb Cream 15.95

Italian Egg Bake

3 Soft Fried Eggs, Creamy Tomato Sauce, Basil Pesto, Shaved Parmesan, Crostini 12.95

Shrimp & Angel Hair Frittata

Baby Spinach, Pesto, Parmesan Baked Into Angel Hair & Egg Cake 12.95

Steak & Eggs

Grilled Marinated Chunks of Filet Mignon, Scrambled Eggs, Home Fries 14.95

Kids Plate

Scrambled Eggs, Crispy Bacon, French Toast w/ Caramel, Strawberries 6.95

(Order Double for Adults)

Sides: Bacon or Home Fries 2.95 / French Toast 3.95

Finishes

Desserts are Created in House by Chef Sonia (Tony's Wife) Cannolis are from Vacarros of Baltimore

Crispy Plantains & Vanilla Ice Cream

Homemade Caramel 6.95

Drunken Strawberries

Gran Marnier, Whipped Cream,

Chocolate Shavings 8.95

Warm Banana Bread Pudding

Vanilla Ice Cream &

Jack Daniels Whiskey Sauce 7.95

Caramelized Sweet Potato "Pie"

Pureed Fresh Sweet Potato, Brown Sugar & Crispy

Sugar Crust, Vanilla Ice Cream 5.95

Sonia's Vanilla Cheesecake

Walnut Crunch Crust, Strawberry Malbec Sauce 6.96

Tiramisu

Tony's Grandmothers Famous Recipe, Ladyfingers,

Espresso & Kahlua, Sweet Cream 6.95

"Baltimore's Best" Italian Cannoli

Vacarro's Classic Cannoli, Chocolate Shell