

## APPETIZERS

POTATOES / 15 / VEG, GF\* / CHIHUAHUA POTATO PURÉE, CRISPY POTATOES, POTATO STICKS, CHIPOTLE AIOLI

JUMBO LUMP CRAB TOSTADA / MP / GF\*, DF / SPRING PEA GUACAMOLE, PICKLES, RADISH, CILANTRO

RUBY'S SPOONBREAD / 13 / VEG, GF / ELOTES-STYLE. LIME CREMA, CILANTRO, SMOKED PAPRIKA, COTIJA CHEESE

FRIED OYSTERS \*\* / 19 / EAST COAST OYSTERS, BLUE CORN JOHNNY CAKE, TOMATILLO CHOW CHOW, GREEN CABBAGE & RADISH SLAW, CILANTRO AIOLI

HUEVOS DIVORCIADOS / 17 / GF\* / TWO EGGS, REFRIED SEA ISLAND RED PEAS, PARSLEY SAUCE, RED CHILI SAUCE, COTIJA, PICKLED ONIONS, CRISPY TORTILLAS

LITTLE GEM LETTUCE / 15 / VO, GF\* / PEAS, STRAWBERRIES, QUESO FRESCO, CRISPY CHICKPEAS, TOASTED SPICE VINAIGRETTE

BUTTERMILK WAFFLES / 13 / VEG / WHIPPED BUTTER, SEASONAL FRUIT, WHIPPED CREAM, MAPLE SYRUP

## ENTRÉES

CHORIZO & EGG SANDWICH / 19 / GFO, DFO / CHORIZO & SCRAMBLED EGGS, CHIHUAHUA CHEESE, TOMATILLO SALSA, PICKLED RED ONIONS, TOASTED HOAGIE ROLL, LOCAL GREENS SALAD

SEASONAL QUICHE / 17 / SEASONAL INGREDIENTS SERVED WITH A LOCAL GREEN SALAD

BLACK TRUFFLE EGGS / 21 / VEG, GFO / SCRAMBLED FARM EGGS, BLACK TRUFFLE, PARMESAN, RICOTTA, CHIVES, SERVED ON GRILLED HOUSE FOCACCIA WITH A LOCAL GREENS SALAD

SHRIMP & GRITS\*\* / 27 / GF / BLUE CORN POLENTA, WILTED SPINACH & SWISS CHARD, HOT SAUCE BUTTER

MUSHROOM HASH / 19 / GF\*, VO / SEASONAL VEGETABLES, PEPPERS, ONIONS, YUKON GOLD POTATOES, SUNNY EGG

MARYLAND JUMBO LUMP CRABCAKES / MP / DF / SHAVED ASPARAGUS, BABY ARUGULA, RADISH, CILANTRO AIOLI

NY STRIP STEAK \*\* / 28 / GF\*, DFO / HASH POTATOES, SEASONAL VEGETABLES, DEMI GLACE, SUNNY EGG

## SIDES

HOUSE CUT FRIES / 10 / GF\*, DF, VO  
TAJIN, HEINZ ORGANIC KETCHUP, GARLIC AIOLI

FARMER'S SALAD / 13 / V, GF  
SHERRY VINAIGRETTE,  
SEASONAL LOCAL PRODUCE, PUMPKIN SEEDS

PICKLE POT / 8 / V, GF  
SELECTION OF HOUSE PICKLES & FERMENTS

QUICOS CORN NUTS / 5 / V  
TAJIN SPICE, CHILE POWDER

## DESSERTS

'TALAVERA' TRES LECHES CAKE / 10 / VEG  
FRUIT COULIS, FRUIT POWDER

COCONUT-LIME FLAN / 10 / V  
CANDIED GINGER, LIME ZEST

MEXICAN CHOCOLATE MOUSSE / 12 / VEG  
MEXICAN VANILLA SABAYON, MOLE POWDER,  
FRESH FRUIT

CHEESE PLATE\* / 18 / VEG  
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE EDA  
HOFSTEAD CABANISS DINING ROOM & TERRACE

\*\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED -  
CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR  
RISK OF FOOD BORNE ILLNESSES

(\*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO)  
VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE/GLUTEN-  
FREE OPTION - (DF/DFO) DAIRY FREE/DAIRY FREE OPTION  
(GF\*) MAY CONTAIN TRACES OF GLUTEN

## BRUNCH

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RESTAURANT

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON