

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, PATATAS BRAVAS

SEASONAL FRITTATA / 17 / GF / 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 FOCCACIA WITH A LOCAL GREENS SALAD

GULF SHRIMP*** / 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, CHIMICHURRI, 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, GF
CANDIED GINGER, LIME ZEST

MEXICAN CHOCOLATE MOUSSE / 12 / VEG, GF
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 - (**)CONTAINS ALCOHOL
(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

amuse
RESTAURANT

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