





# **SUNDAYS** 10 AM - 3 PM

# STARTERS, PASTRIES & MORE

#### **OYSTERS ON THE HALF SHELL\*** GF

cocktail sauce · tabasco · lemon

#### **CHILLED PEEL & EAT SHRIMP GF**

chesapeake seasoning · lemon

#### **CAESAR SALAD**

**c**routons ⋅ shaved parmesan ⋅ caesar dressing

#### **SPINACH SALAD** GF

grape tomato · onions · carrots · balsamic vinaigrette

#### **GARDEN PASTA SALAD**

grape tomato · carrot · onion · roasted pepper · spinach feta · parmesan · basil pesto

#### **CHESAPEAKE CRAB DIP GF**

lump crab · cream cheese · cheddar cheese · sherry

#### **BELGIAN WAFFLES**

fresh berries · chantilly cream · butter · maple syrup

#### **CINNAMON FRENCH TOAST**

strawberry preserves • fresh berries • maple syrup

#### **ASSORTED BREAKFAST PASTRIES**

croissant · danish · mini muffins

### **SMOKED SALMON**

capers · cream cheese

#### FRESH FRUIT GF

cantaloupe · pineapple · watermelon · brûléed grapefruit

# **OMELETS**

made to order, choice of :

WHOLE EGGS GF or EGG WHITES GF

choose as many additions as you desire:

**LUMP CRAB GF • SHRIMP GF • ITALIAN SAUSAGE GF • BACON GF** 

ROASTED PEPPERS GF • ONIONS GF • MUSHROOMS GF • TOMATOES GF • SPINACH GF • CHEDDAR CHEESE GF

# EGGS & MORE

**CHEDDAR SCRAMBLED EGGS** GF

**CHEF'S CUT CHERRYWOOD BACON GF** 

MAPLE SAUSAGE GF

**TURKEY SAUSAGE** GF

**SONNY'S FRIED CHICKEN MACARONI & CHEESE** 

# SIDES

#### **BRAISED COLLARD GREENS GF**

ham hock jus · bacon · sugarcane vinegar

#### **GLAZED BRUSSELS SPROUTS GF**

maple · chili · garlic

## **HOME FRIES** GF

sweet onion · roasted peppers · smoked paprika

### **COUNTRY GRITS GF**

aged cheddar

# **CARVING STATION**

**APPLEWOOD SMOKED HAM GF** 

MISO-CURED NORWEGIAN SALMON\*

**CHEF'S BUTCHER BLOCK\*** 

**BROWNIE BITES** 

**ENDINGS** 

**CARROT CAKE** 

**CHOCOLATE CAKE** 



# **COFFEE**

**MEDIUM ROAST DRIP COFFEE \$4** 

**ESPRESSO \$5** 

**AMERICANO \$5** 

**CAPPUCCINO \$6** 

# \$49.99 per Guest

price does not include taxes, 18% gratuity, and fees

# BRUNCH COCKTAILS

## **BACON JALAPENO BLOODY MARY \$7**

tabasco · horseradish · worcestershire sauce · tito's handmade vodka · jalepeno

# **CARAJILLO SHOOTER \$5**

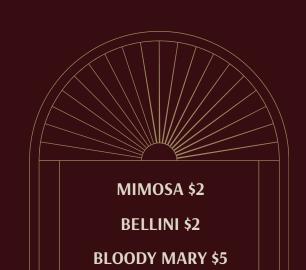
espresso · licor 43

# **BLACKBERRY MULE \$7**

lemon · tito's handmade vodka · blackberry · ginger beer

# PRIME ROSE SANGRIA \$9

ketel one orange · peach schnaps · simple syrup · rose wine · lemon-lime soda



MIMOSA FLIGHT \$11

grapefruit · pineapple

orange · cranberry



1799 PRIME promotes a warm and inviting atmosphere for our Guests. We welcome business casual attire. Please avoid wearing clothing that is offensive, inappropriate, indecent, or has strong odors. 1799 PRIME reserves the right to refuse service to any Guests that do not adhere to our dress code. Thank you for looking your best at 1799 PRIME.





# SATURDAY BRUNCH

11:00AM-3:00PM

# **FEATURES**

STEAK AND EGG – 34
8oz prime strip loin | crispy onion straws
fried eggs | home fries

CHESAPEAKE BENEDICT - 22 toasted english muffin | mini crab cakes old bay hollandaise sauce | home fries

BRUNCH BURGER – 17
shredded iceberg | gruyere cheese | egg
applewood smoked bacon
bloody mary aioli | pico de gallo | house salad

CHICKEN AND WAFFLE – 15
Belgian waffle | chicken fritters | maple syrup
powdered sugar

# BRUNCH BEVERAGES

MIMOSA \$3

BELLINI \$5

TITO'S BLOODY MARY \$7