

**BRUNCH
BUFFET**



**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
croutons • 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*

ENDINGS

BROWNIE BITES
CARROT CAKE
CHOCOLATE CAKE

COFFEE

MEDIUM ROAST DRIP COFFEE \$4
ESPRESSO \$5
AMERICANO \$5
CAPPUCCINO \$6

\$49.99 per Guest

*\$25 for children age 12 and under | free for children age three and under
price does not include taxes, 18% gratuity, and fees*

BRUNCH COCKTAILS

BACON JALAPENO BLOODY MARY \$7
tabasco • horseradish • worcestershire sauce •
tito's handmade vodka • jalapeno

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 \$2

BELLINI \$2

BLOODY MARY \$5

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.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw and/or undercooked ingredients.

GF Individual foods may come into contact with one another as they are prepared in the same kitchen. We cannot guarantee that cross-contact with foods containing gluten will not occur. Please inform your server about any gluten-free dietary restrictions.



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