

Sunday Brunch at One Bistro

First Course

FRESH FRUIT & BERRIES

Sliced Seasonal Melon, Pineapple, Star Fruit and Assorted Berries 4.5

TRIO OF MINI CRABCAKES

Traditional Maryland Style Crab Cakes, Pineapple Salsa, Classic Remoulade 6

CRISPY THAI SHRIMP SPRING ROLLS

Green Papaya Slaw and Spicy Mango Dipping Sauce 5.5

JUMBO SHRIMP COCKTAIL

Three Jumbo Shrimp, Fresh Lemon, Brandied Cocktail Sauce 6.5

CAESAR SALAD

Crisp Romaine Lettuce, Homemade Croutons Tossed in our House Recipe Caesar Dressing and Shaved Parmesan Regiano Cheese 5

LOBSTER BISQUE

With Tarragon, Cognac Garnished with Fresh Lobster Meat and Crème Fraiche 5.5

ONION SOUP GRATINÉE

Caramelized Onions Simmered Slowly in a Rich Sherry and Veal Stock, Topped with Swiss and Mozzarella Cheeses 5

BISTRO ANTIPASTO

Prosciutto de Parma, Fresh Mozzarella, Fire Roasted Peppers and Kalamata Olives, Sopresatta, EVOO and Parmesan Crostini 6

NORWEGIAN SMOKED SALMON CANAPÉS

With Capers, Herb Cream Cheese over Crostini Rounds with Crème Fraiche and Fresh Chives 6

Eggs

*All Egg Dishes are served with Signature Home Fried Potatoes and a Stuffed Tomato Provencal.
Benedict Dishes also served with Grilled Asparagus.*

EGGS BENEDICT

Canadian Bacon 13
Filet Mignon Tournedos 24
Lobster & Crabmeat 26
Norwegian Smoked Salmon 17

EGGS BENEDICT TRILOGY

Three Individual Eggs Benedict: Lobster & Jumbo Lump Crabmeat, Tournedos of Filet Mignon and Canadian Bacon with Hollandaise Sauce, Fresh Chives 28

STEAK AND EGGS

Grilled 10oz N.Y. Sirloin served over a French Bread Crostini with Two Eggs Cooked As You Like 18

THREE EGGS ANY STYLE

Your Choice of Bacon, Ham or Sausage 9

OMELET YOUR WAY

Choose up to four toppings: Bacon, Sausage, Ham, Asparagus, Tomatoes, Peppers, Onions, Mushrooms, Spinach, Cheddar, Swiss 11

BISTRO OMELET

Open-Faced with Goat Cheese, Chopped Spinach and Sun-Dried Tomatoes 12

SMOKED CHICKEN HASH

Smoked Chicken, Diced Sweet Potato, Dried Cranberries, and Two Poached Eggs with Crispy Potato Strings and Maltese Sauce (Orange Infused Hollandaise) 14

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Waffles, French Toast, Etc.

STUFFED FRENCH TOAST

Thick Sliced Brioche Bread Stuffed with a Mélange of Fresh Berries in Season, Mascarpone Cheese and Lavender Honey. Served with Crème Anglaise, Warm Chocolate Sauce, and Vermont Maple Syrup 14

FRENCH TOAST

Brioche Bread Dipped in a Cinnamon Egg Batter, Sautéed Golden Brown with Thick Sliced Applewood Smoked Bacon, Warm Chocolate Sauce, and Vermont Maple Syrup 11

BELGIAN WAFFLE

Served with a Warm Berry Fruit Compote, Whipped Cream, Warm Chocolate Sauce and Vermont Maple Syrup 12

NORWEGIAN SMOKED SALMON

Served with a Toasted Bagel, Whipped Cream Cheese, Red Onion, Capers, Tomatoes, Minced Egg Whites and Yolks 15

Entrees

CHICKEN FLORENTINE

Sautéed Chicken Medallions with Mushrooms and Baby Spinach Topped with a Light Cream Sauce and Served with Whipped Potatoes 17

BOSTON COD

Baked with Ritz Crumbs, Lemon Butter and Fresh Herbs, Served with Whipped Potatoes and Seasonal Vegetables 16

VEAL OSCAR

Pan fried Veal Cutlets Topped with Crabmeat and Sauce Béarnaise Served with Roasted Creamer Potatoes and Grilled Asparagus 23

BAKED SCALLOPS

Baked Sea Scallops with Ritz Crumbs, Lemon Butter, and Fresh Herbs, Served with Whipped Potatoes and Seasonal Vegetables 15

CEDAR PLANK SALMON

Brick Oven Roasted Fresh Atlantic Salmon on a Cedar Plank with a Stone Ground Mustard Glaze, Japanese Bread Crumbs Served with Whipped Potatoes and Seasonal Vegetables 15

Beverages

Freshly Squeezed Orange Juice 3

Grapefruit, Cranberry, Apple, Tomato, Pineapple 2

Regular or Decaf Coffee 1.75

Espresso 3.5

Cappuccino 4.5