

Topside

OF MT. VERNON

BRUNCH

Smoked Local White Fish Soft Boiled Scotch Egg

seasonal local greens salad, lemon / herb
vinaigrette, Topside potatoes \$16

Burger

cave aged cheese, tomato concentrate, smoked
onion marmalade, local greens, house pickles,
duck egg, potato roll \$16

Pig's Ear Bacon Bratwurst

apples, celery root, mustard seeds, Topside
potatoes and 2 eggs any style \$15

Little Neck Clams on the Half Shell (½ dozen) \$9

Local Oysters ½ dozen

daily chef's selection served with
traditional garnishes \$16

Sweet Fried Goat Ricotta

raw honey, sheep's milk yogurt, seasonal fruit,
marcona almond \$14

Crème Brulee French Toast

Old Line Rum maple syrup, poached seasonal
fruit \$14

Tortilla Espagnole

potato, onions, chimmichurri, small local
greens salad \$13

Sides

bacon / Topside potatoes / fruit / eggs /
small local greens salad \$5