



“THE WYE OAK BRUNCH”

TABLES WILL BE PRESET WITH LINEN, FRESH FRUIT PLATTERS AND MUFFIN AND CINNAMON YEASTY STICKY BUNS IN BASKETS

BRUNCH CHOICES
PLEASE SELECT 3 FOR YOUR GUESTS

WILD ORCHID SALAD

MIXED GREENS, STRAWBERRIES, CRUMBLLED BLEU CHEESE, TOASTED ALMONDS AND RASPBERRY VINAIGRETTE WITH GRILLED CHICKEN

BLT CAESAR

CHOPPED ROMAINE, LOCAL TOMATOES, APPLEWOOD BACON, CROUTONS, PARMESAN, CAESAR DRESSING WITH GRILLED CHICKEN

CRAB AND SPINACH STRUDEL

CRAB FONDUE, CHOPPED SPINACH LAYERED IN PHYLLO DOUGH AND SERVED WITH WILD ORCHID SALAD

EGGS CHESAPEAKE

POACHED FARM FRESH EGGS, LOCAL TOMATO, LUMP CRAB WITH HOLLANDAISE

QUICHE DU JOUR

QUICHE PREPARED WITH TODAY’S SUMMER MARKET INGREDIENTS, WILD ORCHID SALAD

GRILLED CHICKEN AND BRIE

GREEN APPLES, HONEY MUSTARD, ARUGULA, CORN DUSTED KAISER

BISON BURGER

GUNPOWDER FARM BISON, TRICKLING SPRINGS FARM SUN-DRIED TOMATO CHEESE, BACON JAM, LETTUCE AND TOMATO, BRIOCHE ROLL

CRAB CAKE SANDWICH

MARYLAND LUMP CRABCAKE, RED PEPPER REMOULADE, LETTUCE, TOMATO, BRIOCHE ROLL

\$24.95 PER GUEST

INCLUDES COFFEE, SODA, ICED TEA AND LINEN FOR TABLES.

20% SERVICE AND 6% TAX ADDED TO FINAL BILL