

Brunch

BRUNCH COCKTAILS

- Skylark Mimosa-** champagne, St-Germain, fresh squeezed orange juice (6)
Italian Ice Cooler- Three Olives Grape Vodka, cranberry juice, fresh squeezed orange juice (6)
Bellini- champagne, peach schnapps (5)
Bloody Mary- house-made bloody Mary blend, vodka (5)
Mimosa- champagne with fresh squeezed orange juice (5)
Bloody Maria- house-made bloody Mary blend, tequila (5)
Tequila Sunrise – tequila, fresh squeezed orange juice, cherry juice (6)

WINE

Our complete wine list is available upon request
 For lunch we offer a half glass 3oz pour

SPARKLING WINE

#100 Prosecco, D.O.C.G., **Vincenzo Toffoli**, Italy 7/28-

WHITES

#200 White Zinfandel, **Beringer**, California 3/6/24-
 #210 Riesling, **Two Princes**, Nahe, Germany 3/6/24-
 #220 Albarino, **Salneval**, Salnes Valley, Spain 3.5/7/28-
 #230 Muscadet, **Chat. De L'oiseliniere**, Loire France 3/6/24-
 #240 Pinot Grigio, **di Leonardo**, Giulia, Italy 3/6/24-
 #250 Sauvignon Blanc, **Frenzy**, Marlborough, NZ 3.5/7/28-
 #260 Chardonnay, **Cartlidge & Brown**, California 3/6/24-

Limited Availability | Red Bordeaux, **Chateau Greysac**, Medoc, France | 15- Split (375mL)

ROSÉ

#150 Rosé, **Dom. Houchart**, Cotes de Provence, France 4/8/32-

REDS

#500 Beaujolais, **Chat. De Pizay**, Beaujolais, France 3.5/7/28-
 #510 Pinot Noir, **Mandolin**, California 4.5/9-/36-
 #520 Syrah, **Les Grandes Cabanes**, Rhone, France 3.5/7/28-
 #530 Merlot, **Casa Patronales**, Chile 3/6/24-
 #550 Chianti, **Coltibuono**, Tuscany, Italy 4.5/9/36-
 #560 Malbec, **Jean Bousquet Reserve**, Mendoza, Argentina 3.5/7/28-
 #570 Cabernet Sauvignon, **Stephen Vincent**, California 4/8/32-

FIRST COURSE

Soup of The Day (5)

Lobster Bisque (7)

Roasted Chicken & Rice (5)

Steamed BBQ Pork Bun -ginger braised pork, pickled cucumber, cilantro, carrot, mint (9)

Mussels Provencal –tomato, mushroom, roasted red pepper, grilled french bread (9)

Pan Roasted Crab Cake –black pepper aioli, butter melted leeks, chive infused oil (9)

Lump Crab & Avocado Tower- ruby red grapefruit vinaigrette, mesclun greens (13) **Seafood Martini** – jumbo shrimp, lump crab, citron vodka cocktail sauce (11)

Crispy Calamari–toasted garlic, crushed red pepper, olive, caper, tomato sauce (8) **Lobster Macaroni and Cheese-** three cheese, truffle butter crunch (11)

Black Pepper Seared Shrimp- papaya mint chutney, coconut scented basmati rice, passion fruit drizzle (9)

SALADS

Mesclun Salad – aged sherry vinaigrette, frizzled onions (4)

Roasted Beet Salad – arugula, goat cheese, roasted garlic walnut drizzle (7)

Skylark Salad – mesclun greens, pears, red onion, sun-dried cranberries, candied pecans, crumbled blue cheese, honey sherry dressing (7)

Greek Salad (Authentic) – vine ripe tomatoes, English cucumbers, red onions, kalamata olives, capers, imported sheep's milk feta (8)

Seared Chicken Salad – mesclun greens, orange segments, sliced almonds, stilton cheese, raspberry-honey vinaigrette (13)

Caesar Salad – crisp romaine, shaved parmesan, croutons, Caesar dressing (7) with grilled or blackened chicken (add 4); with garlic grilled shrimp (add 6)

Mediterranean Chopped Salad –mixed greens, grilled chicken, mozzarella, olives, artichokes, roasted peppers, almonds, tomatoes, bleu cheese (14)

MAIN COURSE

Pan Seared Whole Bronzini- grapefruit vinaigrette, papaya cucumber relish, green beans, rice medley (24)

Thai Pan Seared Atlantic Hake- Thai red curry sauce, turmeric rice and baby bok choy (17)

Korean BBQ Pork –pork tenderloin, kimchi fried rice, bok choy (17)

Filet Mignon & Shrimp- mushroom port wine reduction, Yukon gold mashed potatoes, asparagus (24)

Seared Mahi Mahi- apple-citrus relish, whipped potatoes, asparagus, balsamic reduction (22)

Tarragon Seared Flounder - tarragon beurre blanc, sauté baby spinach, pan roasted fingerling potato (18)

Grilled Rib Eye Steak- cream spinach, butter poached fingerling potatoes (23)

Southwest Chipotle Grilled Chicken – fresh corn, tomatillo salsa, black beans & dirty rice (17)

Mediterranean Pasta – artichokes, roasted red bell peppers, kalamata olives, baby arugula, fresh plum tomato, basil pesto sauce, fettuccine (16)

Roasted Eggplant Provencal – zucchini, yellow squash, tomato, mushroom, mozzarella cheese, herb cous cous (15)

Chicken Gouda- porcini mushroom risotto, asparagus, roasted chicken jus (17)

Cavetelli -hot Italian sausage, broccoli raab, roasted red bell peppers, shaved garlic, extra-virgin olive oil (16)

Roast Chicken - roasted shallot thyme jus, boursin cheese stuffed potato, french beans (17)

Vietnamese Lemon Grass Chicken - basmati rice, vegetable stir-fry (17)

Fish & Chips – hand-cut malt vinegar fries, down-east coleslaw, tartar sauce (17)

French Onion Pork Chop- gruyere cheese, caramelized onions, beef jus, whipped potatoes, asparagus (18)

Portuguese Shrimp & Linguine – chorizo sausage, shrimp, scallops, garlic-saffron-tomato broth (18)

Sautéed Shrimp & Scallops– meunière sauce, roasted potatoes, poached asparagus (20)

Five-Spice Salmon-basmati rice, gingered vegetables (20)

Chicken Parmesan - linguine, marinara sauce (16)

Braised Short Ribs – porcini mushrooms, barolo sauce, potato puree, broccoli (22)

CLASSIC STARTERS

Baked Spinach, Artichoke & Cheese Dip - tri-color tortilla chips (8)

Chicken Fingers - honey mustard sauce (7)

Sampler Platter - potato boats, buffalo chicken wings, chicken fingers (12)

Coconut Chicken orange chili sauce (7)

Homemade Mozzarella Triangles - lightly breaded, marinara sauce (7)

Buffalo Chicken Wings - bleu cheese dressing (7)

Potato Boats - monterey jack and cheddar cheese, bacon, sour cream, chives (8)

Chipotle Shrimp Quesadilla - monterey jack and cheddar cheese, scallions, tomatoes, cilantro, sour cream (10)

Blackened Chicken Quesadilla- monterey jack and cheddar cheese, sour cream, pico de gallo (9)

Chesapeake Bay Crab Dip –Peekytoe crab, Chesapeake Bay seasonings, pita chips (10)

JUICES- Freshly squeezed OJ or freshly squeezed grapefruit (3.25/5) V8, tomato, pineapple, cranberry, apple juice (med. 2.25) (lg.5)

BREAKFAST SIDES

pork or turkey sausage, ham, bacon, Canadian bacon pork roll or chorizo (3) oatmeal (3) Corned beef hash or turkey hash (3) home fries/French fries, cottage cheese or apple sauce (2) Fresh fruit salad or strawberries & bananas (3) fresh whipped cream (1) smoked salmon (7)

BREAKFAST

Substitute fruit for home fries (1)

2 Eggs Any Style with Home Fries - with bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage (7)

2 Eggs Any Style- homemade corned beef hash turkey hash (8)

2 Eggs Any Style with Grilled Rib-Eye Steak (17)

Classic Irish Steel Cut Oatmeal – pears, sundried apricots, brown sugar, cinnamon (7)

Blueberry Stuffed French Toast – blueberry & mascarpone stuffed, dipped in vanilla egg batter, drizzled with maple syrup, fresh fruit (9)

Carolina Grits – blend of sausage, ham, cheddar cheese and grits (7)

Chorizo and Egg Quesadilla – pico de gallo, sour cream (9)

Power Breakfast – 5 egg whites, 1 slice toasted 9 grain bread, grapes, sliced tomatoes, sliced oven roasted turkey (9)

Healthy Start Breakfast – egg white omelet with tomato & basil, 9 grain toast, turkey sausage, fruit garnish (9)

Basque Breakfast Sandwich – chorizo sausage, scrambled eggs, manchego cheese, piperade, artisanal ciabatta bread, fresh fruit (8)

Skylark Morning Sandwich – Virginia ham, gruyere cheese, scrambled eggs, artisanal ciabatta bread, fresh fruit (8)

Western Wrap – scrambled eggs, peppers, onions, ham, cheddar cheese, fresh fruit (7)

Apple Cinnamon Crepes – sautéed cinnamon dusted apples, toasted banana nut bread, fresh fruit, whipped or sour cream (9)

Skylark House-Smoked Salmon – artisanal bread assortment, traditional garnishes (10) Add Bagel (1.50)

Huevos Rancheros – fried eggs, salsa, shredded jack and cheddar cheese on crispy tortillas, black bean Cajun ham hash (9)

Strawberry Crepes – fresh strawberries, toasted banana nut bread, fresh fruit, whipped or sour cream (9)

Eggs Benedict - Canadian bacon and hollandaise sauce (9) **Maryland Benedict** - mini crab cakes and roasted red pepper sauce (12)

Salmon Benedict - house smoked salmon and tzatziki sauce (12)

PANCAKES, FRENCH TOAST AND WAFFLES

Buttermilk Pancakes –with bacon, ham, pork roll, turkey or pork sausage (7.5)

Buttermilk Pancakes – with strawberries & bananas, or blueberries (7.5)

Buttermilk Pancakes - chocolate chips, whipped cream (6.5)

Banana Fosters Waffle – maple rum pecan sauce, whipped cream (8)

Cinnamon French Toast –with bacon, ham, pork roll, turkey or pork sausage (7.5)

Crispy Crunch French Toast – rolled in rice crispies, drizzled with honey maple syrup (7)

Cinnamon French Toast – with strawberries and bananas (7.5)

Belgium Waffle –with chocolate, vanilla or strawberry ice cream (7)

Granola Wheat Cakes - sliced bananas, honey maple syrup (8)

OMELETTES

New York – house-smoked salmon, onion, tomato, bagel & cream cheese (11)

Chorizada – chorizo, cilantro, scallions, monterey jack and cheddar cheese (9)

Monte Bianca – portabella, fresh mozzarella, sun-dried tomatoes (9)

Western –ham, peppers and onions (8)

Farmer's - broccoli, zucchini, tomatoes, mushrooms, onions, peppers (8)

Florentine – spinach, mushrooms, feta cheese (8)

Greek – feta cheese, fried potatoes, tomatoes (9)

Frittata Mediterranean – kalamata olives, roasted peppers, onions, feta & parmesan cheese (9)

Create your own (5.5)

Add: american or swiss cheese (.75) onion, pepper or tomato (.5) broccoli or mushroom (.75)

fresh mozzarella or feta (1.5) spinach, asparagus, sun-dried tomatoes, portabella or roasted peppers

Bacon or ham (1.5) pork, turkey italian sausage (1.5) chorizo sausage (2) diced chicken or turkey (2.5)

FINEST BURGER CHOICES

Certified Angus Beef ground sirloin served on toasted homemade sesame seed brioche roll;
100% freshly **ground turkey** served on a brioche roll; Char-grilled **chicken breast** served on olive oil-grilled ciabatta bread
Served with coleslaw, pickle and French fries or greens tossed in balsamic vinaigrette

St. Louis- sautéed onions, mushrooms, mozzarella (10)

Greek - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (10)

Mexicali - monterey jack and cheddar, avocado, pico de gallo (10)

Cuban- cuban marinated slow roasted pork, sliced ham, pickle, red onion, American cheese (11)

Au Poivre- black pepper crusted burger: wild mushroom, au Poivre sauce, malt vinegar fries (11)

Short Rib- 6oz hamburger smothered with Barolo wine, porcini mushrooms, braised short ribs, malt vinegar fries (11)

Steak House- topped with chive potato puree, frizzled onions, A-1 Sauce, malt vinegar fries (11)

Grilled Vegetable Napoleon Burger- sliced portabella, zucchini, eggplant, tomato and fresh mozzarella, herb sherry Dijon vinaigrette, brioche roll (9)

Lemongrass Marinated Turkey Burger –grilled pineapple- mango salsa, sweet potato fries (9)

SANDWICHES & WRAPS

Served on homemade artisanal bread with coleslaw, pickle and French fries or mesclun greens with balsamic vinaigrette

Yankee Wrap - buffalo chicken, lettuce, celery, bleu cheese dressing (9)

Caesar Wrap - grilled chicken, croutons, romaine, caesar dressing (8)

Albacore Tuna Salad Sandwich - toasted rye (8)

City Grill-pastrami, swiss, tomato, bacon, coleslaw, russian dressing, rye bread (11)

Smoked, Slow Roasted Pork Loin Sandwich – cornichon dijonnaise, shaved red onion, manchego cheese, griddle toasted sesame semolina (10)

Shaved Rib-eye Sandwich - provolone, sautéed onions, mushrooms, ciabatta (9)

Tuscan Sandwich – sopressata, cappacola, provolone, mixed greens, sundried tomato relish, shallot vinaigrette, ciabatta (11)

Vietnamese Salmon Sandwich – lemongrass marinated salmon, shredded carrot, daikon, fresh cilantro, sesame semolina baguette (10)

Argentine Baguette – grilled top sirloin, spice rub, onions, romaine, chimichurri (10)

Southwest Gyro- chicken, chorizo, lettuce, pico de gallo, fire-roasted jalapeno and cilantro tzatziki (10)

Chicken Waldorf Salad Sandwich lettuce, toasted 9-grain (8)

Jamaican Sliced Pork Loin Sandwich – caribbean style barbeque sauce, semolina baguette, sweet potato fries (10)

Slow-Roasted Beef Sandwich – sour cream- horseradish mayonnaise, lettuce, tomato, red onion, ciabatta (10)

Thanksgiving Sandwich – hand-carved turkey, cranberry compote, bread stuffing, raisin flax seed bread, turkey gravy, sweet potato fries (10)

Roast Turkey B.L.T. –hand carved turkey breast, bacon, lettuce, tomato, mayonnaise, sesame white toast, (10)

Classic Fish Taco – napa cabbage, cilantro, chipotle ranch dressing, pico de gallo, served in a soft taco (10)

Texas BBQ Pulled Pork Sandwich- slow roasted pork, cheddar cheese, toasted brioche roll, fried pickle (10)