



Starters

Calamari Frito Misto

Baby Squid, shaved Lemon and flash-fried Banana Peppers,
Roasted Garlic Aioli

\$9.95

Duck & Mushroom Quesadilla

Braised Duck, Sautéed Portobello Mushrooms,
House Made Mozzarella Cheese in Tortillas with Chipotle Cream

\$7.95

Chesapeake Crab Fondue for 2

Spicy Crab Dip with roasted Chiles and assorted Breads

\$14.95

Roasted Mushroom Hummus

Topped with French Feta Cheese, accompanied by grilled Pita

\$6.95

Soups and Salads

Onion and Ale Soup

Caramelized Onions in a Beef Broth and Ale

Cup ~ \$5.95

Hershey Grill Signature Crab & Corn Chowder

Fresh Corn, Lump Crab Meat and Bacon,

Cup ~ \$6.95

Mixed Fall Greens

Slow roasted Tomatoes, crispy Potatoes, Cucumber,
Shaved Red Onion and Blue Cheese Crumbles

\$7.95

Spinach Salad

Roasted Butternut Squash, Dried Cranberries, Apricots,
Candied Walnuts and Goat Cheese, Maple-Sherry Vinaigrette

\$8.95

Caesar Salad

Romaine, toasted Bread Crumbs, shaved Parmesan Cheese

\$8.95

Salad Additions

Grilled Chicken \$4.00

Grilled Shrimp \$6.00

Two Mini Crab Cakes \$4.00

Special Features

Brunch Features are served with Toast and a choice of
Breakfast Potatoes or Fresh Fruit

Wiltshire Pork Benedict

Cornmeal crusted Canadian Bacon and two Poached Eggs
on a giant English Muffin, topped with Hollandaise Sauce

\$12.95

Classic Benedict

Toasted English Muffin topped with local, all natural Ham,
Poached Eggs and Hollandaise Sauce

\$11.95

Basque Omelet

Chorizo Sausage, Green Chiles, Tomato, and aged Provolone Cheese

\$11.50

Hershey Grill Omelet

Smoked Salmon, Scallions, Tomato and Cream Cheese

\$11.50

Crab and Asparagus Frittata

Jumbo Lump Crab, Asparagus, Fingerling Potatoes, bound in Egg and topped with shaved
Parmesan and Chive Crème Fraiche

\$12.50

Baked Eggs Florentine

Two Eggs baked in a ramekin with Spinach and Scallions,
topped with Hollandaise Sauce

\$12.00

Breakfast Quesadilla

Scrambled eggs, smoked Bacon and blended Cheeses
in a Flour Tortilla with Salsa and Sour Cream

\$11.50

Fried Egg Croissant

Two fried Eggs, Cheddar Cheese and smoked Bacon

\$10.95

Smoked Salmon Platter

Diced Red Onion, Capers, Egg, Horseradish Whipped Cream Cheese
and Toasted Bagel

\$9.95

Entrees

Shrimp and Grits

Gulf Shrimp sautéed with Tomatoes and Spinach,
served over Chorizo and Cheddar Grits

\$15.95

Steak and Eggs

Petite Filet with caramelized Onions, two Eggs of your choice
and Breakfast Potatoes

\$18.95

Fennel Crusted Diver Scallops

Slow roasted Tomato Winter Vegetable Ragout, Herb Risotto

\$16.95

Crab and Morel Linguine

Linguine Pasta tossed with Jumbo Lump Crab, Morel Mushrooms,
Spinach and Tomatoes in a light Cream Sauce

\$16.95

Hershey Grill Burger

Lettuce, Tomato, Onion and choice of Cheese, served with French Fries

\$9.95

Chicken Saltimbocca

Grilled marinated chicken Breast, Prosciutto, aged Provolone, Lettuce, Tomato, Onion and Herb Mayonnaise, served with French Fries

\$11.50

Grilled Portobello Sandwich

Slow roasted Tomatoes, aged Provolone and grilled Red Onion on Herbed Focaccia Bread, served with French Fries

\$9.95

Buttermilk Pancakes

Homemade Buttermilk Pancakes with Pumpkin-Maple Syrup and candied Walnuts

\$10.50

Belgian Waffles

Light and fluffy Belgian Waffles, served with Pumpkin-Maple Syrup and candied Walnuts

\$10.50

S'mores Stuffed French Toast

Thick Brioche, Egg Dipped and Batter Fried Filled with Marshmallow and Hershey's Chocolate

\$10.50

Kids Menu

Half Waffle with One Egg

\$5.50

Two Eggs

Choice of Bacon or Sausages

\$5.50

Ham and Cheese Omelet

\$5.95

Kids Pancakes

\$5.50

Kids French Toast

\$5.50

Sides

Two Eggs

\$3.00

Three Bacon Strips

\$3.00

Two Sausage Links

\$3.00

Brunch Libations & Eye Openers

Florida Orange Juice

\$1.95

Fresh Grapefruit Juice

\$1.95

***Classic Sparkling Mimosa**

Champagne and Florida Orange Juice

\$7.00

***Hershey Grill Bloody Mary**

\$8.00

***Available after 11:00am**

Dessert Menu

Crème Brulee

Ask your server for today's selection

\$7.95

Black Bottom Pie

\$6.95

Reese's Peanut Butter Pie

\$7.95

Maple Flavored Cheese Cake

\$6.95

Apple Cheddar Pierogies A La Mode

\$5.50

Wine By The Glass

Chardonnay

Sterling Vintner's Collection, California

Flavors of lush pineapple, guava and peach

\$9.00

Pinot Grigio

Belmondo, Italy

Ripe apple and pear aromas, full flavored, crisp finish

\$8.00

White Zinfandel

Beringer, California

Ripe, plump strawberries and juicy watermelon

\$7.00

Cabernet Sauvignon

Wily Jack, California

Black cherry aromas, hit of sage and mint, medium finish

\$10.00

Merlot

Cypress, California

Aromas of blueberry, raspberry and red currant

\$8.00

All of our food preparations are free from artificial Trans Fat.
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to known food allergies.

**Menu and pricing subject to change*