



Brunch Menu

Starters

Calamari Frito Misto
*Baby Squid, shaved Lemon
and flash-fried Banana Peppers,
Tomato Citrus Coulis*
9.95

**Ginger Sesame Shrimp
Lettuce Wraps**
*Crispy fried Baby Shrimp in Bibb Lettuce Cups,
Accompanied by a Thai Cucumber Salad
and Crispy Wontons*
7.95

Chesapeake Crab Fondue
*Spicy Crab Dip with roasted Chiles
and assorted Breads*
Serves 2
14.95

Citrus Hummus
*Topped with Feta Cheese and Olive Tapenade,
served with warm grilled Pita*
6.95

Soups and Salads

Onion and Ale Soup
Caramelized Onions in a Beef Broth and Ale
Cup 4.50

Smoked Tomato Soup
*Hickory-smoked fresh Tomatoes,
with a touch of Cream, Parmesan
and crispy Basil leaves*
Cup 6.95

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Baby Greens Salad

*Mixed Baby Lettuce, Grape Tomatoes,
Pequinos and Watermelon Radish*

7.95

Sunburst Spinach Salad

*Tender Baby Spinach tossed with Maple Sherry Vinaigrette, topped
with fresh Strawberries, Blueberries, Mandarin Oranges,
Watermelon Radish, candied Pecans
and Blue Cheese Crumbles*

9.95

Caesar Salad

*Romaine Lettuce, toasted Bread Crumbs and
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***

California Benedict

*Smoked Salmon, Avocado
and two Poached Eggs
on a toasted English Muffin,
topped with Cilantro Hollandaise Sauce*

12.95

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Classic Benedict

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

11.95

Garden Omelet

*Summer Vegetable Ratatouille,
fresh Garden Herbs
and French Feta Cheese*

11.50

Hershey Grill Omelet

*Smoked Salmon, Scallions,
Tomato and Cream Cheese*

11.50

Crab and Asparagus Frittata

Jumbo Lump Crab, Asparagus, Tomatoes, topped with shaved Parmesan Cheese

12.50

Huevos Rancheros

*Braised Pork, Green Chili, two fried Eggs
and crispy Tortilla Strips*

12.00

Breakfast Quesadilla

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

11.50

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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

S'mores Stuffed French Toast

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

10.50

Entrees

New Orleans BBQ Shrimp

*Gulf Shrimp sautéed with Garlic
and Cajun spices,
Tossed in a Creole Barbecue Sauce,
served over Red Beans and Rice*

15.95

Steak and Eggs

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

18.95

Grilled Halibut

*Summer Vegetable Ratatouille, Rice Pilaf
and Cilantro Lime Butter*

14.95

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Seafood Pesto Tagliatelle

*Searched Scallops, Littleneck Clams and Mussels
tossed with sautéed Baby Squash and Tomatoes
in a light Pesto Broth*

16.95

Hershey Grill Burger

Lettuce, Tomato, Onion and choice of Cheese

9.95

Chicken Margherita

*Marinated Chicken Breast, fresh Mozzarella,
Heirloom Tomato and Basil
on House-baked Spinach Focaccia
with a Balsamic Aioli*

9.95

Brie and Apple Grilled Cheese

*Brie and Granny Smith Apples on Sourdough Bread
with a Tomato Jam*

7.95

Buttermilk Pancakes

*Homemade Buttermilk Pancakes
with Pumpkin-Maple Syrup and candied Walnuts*

10.50

Belgian Waffle

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

10.50

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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

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Brunch Libations & Eye Openers

Florida Orange Juice
1.95

Fresh Grapefruit Juice
1.95

*Classic Sparkling Mimosa
Champagne and Florida Orange Juice
7.00

*Pomegranate Mimosa
Champagne and Pomegranate Juice
7.00

*Hershey Grill Bloody Mary
8.00

**Available after 11:00am*

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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

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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, hint of sage and mint, medium finish

\$10.00

~Merlot~

Cypress, California
Aromas of blueberry, raspberry and red currant

\$8.00

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