



Caroline's  
TABLE

# BRUNCH MENU

Executive Chef Adam Flood

## A La Carte

CHEESY BAKED GRITS	\$7
KIRBY & HOLLOWAY BACON	\$7
ENOCH FARMS BREAKFAST SAUSAGE	\$7
DUCK FAT SMASHED POTATOES	\$7
CINNAMON ROLL WITH MAPLE SYRUP ICING	\$4
SEASONAL COFFEE CAKE	\$4
GRAPEFRUIT BRULEE	\$4

CAROLINE'S CONTINENTAL V \$13  
*seasonal coffee cake, cinnamon roll, whipped butter, housemade jelly, yogurt & granola, fresh fruit*

KOREAN SEAFOOD PANCAKE \$18  
*shrimp, mussels, crab, house made kimchi, pea shoots, fried garlic & shallots, kewpie mayo & sweet soy sauce*

HOUSE MADE CORNED BEEF HASH \$17  
*sweet potato, sourdough bread, herbed white gravy, poached egg*

WHITE GRITS WITH EGGS \*GF \$15  
*poached eggs, bacon, caramelized onions, roasted mushrooms, white gravy, baguette*

EASTERN SHORE BENEDICT \$18  
*cheddar cheese old bay biscuit, poached Marsh creek eggs, scrapple, crab hollandaise, duck fat smashed potatoes*

SHAKSHOUKA \*GF, \*VE \$14  
*chunky tomato & pepper sauce, baked egg, Jordanian za'atar, crusty baguette*

CAROLINE'S FULL ENGLISH \$20  
*local scrapple, bacon, sausage, 2 eggs sunny side up, grilled tomato, roasted mushrooms, house made baked beans and housemade sourdough bread*

BRUNCH BURGER \$16  
*4 oz beef patty, bacon, cheddar cheese, hash browns, sunny side up egg, potato roll, duck fat smashed potatoes*

MONTE CRISTO \$14  
*brioche, prosciutto, chapel cheddar cheese, french toast batter fried, strawberry jam, duck fat smashed potatoes*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**Please inform your server of any food allergies.**

V=Vegetarian, VE=Vegan, GF=Gluten free, \* With Component omitted