

Breakfast

SERVED ALL DAY

Fresh Start

HOT OATMEAL	Served with brown sugar and raisins	\$5.99
SEASONAL FRUIT PLATE	Served with banana bread	\$13.99
SMOOTHIES	Mixed berry, strawberry or banana	\$6.99
YOGURT PARFAIT	Vanilla yogurt, granola and seasonal fruit	\$6.99
WHITE FISH SALAD OR HICKORY-SMOKED SALMON PLATE	Traditional condiments, served with a toasted bagel and cream cheese	\$17.99
TOASTED BAGEL	Plain, sesame or everything, served with cream cheese	\$4.99

Egg Specialties

Served with breakfast potatoes and toast when appropriate

THE JACKPOT	Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage	\$14.99
TWO FARM FRESH EGGS ANY STYLE	Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon	\$10.99
TRADITIONAL EGGS BENEDICT	Toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce	\$13.99
STEAK & EGGS	8 oz. grilled sirloin steak and two eggs any style	\$20.99
THE LEO	Soft scrambled eggs with salmon lox and sautéed onion	\$11.99
THE TRENTON	Pork roll, egg any style and Cooper Sharp cheese on a toasted kaiser roll	\$10.99

Three Egg Omelets

Farm-fresh eggs, served with breakfast potatoes and toast
Substitute Egg Beaters or egg whites for \$1.00

SPANISH	Black olives, onions, peppers and Spanish red sauce	\$10.99
WESTERN	Ham, peppers and onions	\$11.99
FARMER	Sausage, bacon, potatoes, peppers and onions	\$11.99
B.Y.O.	Choice of three: hickory-smoked bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, Cheddar cheese or American cheese Additional Items	\$0.99 each

Griddle

BELGIAN WAFFLE	Warm maple syrup and butter Seasonal berries and whipped cream	\$8.99 \$9.99
CINNAMON SWIRL FRENCH TOAST	Vanilla and cinnamon Seasonal berries and whipped cream	\$9.99 \$10.99
BUTTERMILK PANCAKES	Three fluffy pancakes served with warm butter and syrup Add blueberries, bananas or chocolate chips	\$8.99 \$9.99

Patisserie

Buttered croissants, jumbo muffins, assorted danish or banana bread	\$4.99 each
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Side Orders

BACON, PORK OR TURKEY SAUSAGE, CANADIAN BACON, SCRAPPLE, PORK ROLL, SMOKED HAM OR CORNED BEEF HASH	\$4.99
BREAKFAST POTATOES OR TOAST	\$3.99
FRUIT CUP	\$4.99

Beverages

FOUNTAIN SOFT DRINKS	Coke, Diet Coke, Sprite, ginger ale or unsweetened iced tea	\$3.99
CHILLED JUICES	Orange, grapefruit, apple, cranberry, pineapple, tomato or V8	\$4.99
HOT BEVERAGES	Coffee, hot tea or hot chocolate	\$3.99
MILK	Skim, 2% or whole	\$4.99
MILK SHAKES	Chocolate, vanilla, malted or strawberry	\$6.99

Desserts

BANANA CREAM PIE	Flaky pastry, creamy custard, fresh sliced banana and chopped pecans	\$5.99
COCONUT CREAM PIE	Old fashioned with toasted coconut	\$5.99
CARROT CAKE	Classic carrot cake with cream cheese icing	\$7.99
NEW YORK CHEESECAKE	Light and creamy with a graham cracker crust	\$7.99
TRIPLE CHOCOLATE CAKE	Rich chocolate cake layered with light chocolate mousse and finished with chocolate ganache	\$5.99
ICE CREAM	Vanilla, chocolate or strawberry	\$5.99
WAFFLE BANANA SPLIT	Homemade Belgium waffle topped with ice cream, bananas, whipped cream, chocolate sauce and a cherry	\$9.99

Michael Patrick's

BRASSERIE

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

To Start

JUMBO SHRIMP COCKTAIL (5)	Ice cold with zesty cocktail sauce	\$15.99
MARYLAND CRAB CAKES	Roasted red pepper purée and chipotle remoulade	\$14.99
LOADED POTATO SKINS	Bacon, sour cream, Cheddar cheese and scallions	\$8.99
BUFFALO CHICKEN TENDERS	Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	\$10.50
BUFFALO CHICKEN WINGS	Tossed in our garlic hot sauce with blue cheese dressing and celery sticks	\$10.50
CHICKEN OR BEEF QUESADILLA	Bell pepper, onion, Cheddar cheese, guacamole, sour cream and salsa	\$10.50
FRIED MOZZARELLA	Served with marinara sauce	\$9.99
CHICKEN OR BEEF NACHOS	Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	\$11.99
STEAMED CLAMS OR MUSSELS	Served in red or white sauce, fra diavolo available upon request	\$15.99

Soups

MATZO BALL	Hearty broth, vegetables and chicken	\$6.99
FRENCH ONION	Seasoned crouton and glazed with Swiss cheese	\$7.99
SOUP DU JOUR	Chef's daily feature with seasonal ingredients	\$5.99
MICHAEL PATRICK'S FAMOUS CHILI	Sour cream, Cheddar cheese and scallions	\$7.99

Salads

CHOPPED HOUSE WEDGE	Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette Iceberg lettuce, crisp bacon, chopped tomato, red onion and Gorgonzola dressing	\$8.99 \$9.99
GRILLED CHICKEN OR SHRIMP CAESAR	Crisp romaine lettuce, traditional Caesar dressing with a Parmesan garlic crisp	\$13.99
GREEK	Chopped lettuce, olive, tomato, cucumber, red onion, feta cheese and lemon herb dressing	\$13.99
ROASTED BEET	Sweet roasted beets, mild goat cheese over mixed greens, finished with shaved fennel, candied walnuts and white balsamic vinaigrette	\$12.99
MANDARIN CHICKEN	Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	\$14.99
THE COBB	Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	\$14.99
SPINACH	Baby leaf spinach, hard boiled egg, crispy bacon and sliced mushrooms finished with warm bacon vinaigrette	\$11.99

Deli Board

Choose one from each section. Served with potato chips. \$11.99

MEATS	CHEESES	BREADS
Chicken Salad	Ham	American
Tuna Salad	Turkey	Provolone
Egg Salad	Roast Beef	Swiss
		Cooper Sharp
		Cheddar
		Pepper Jack
		White
		Wheat
		Rye

HALF SANDWICH & SOUP COMBO Choice of half a Deli Board sandwich and matzo ball or soup of the day \$10.99

Signature Sandwiches

Served with potato chips or fries

HOT CORNED BEEF OR PASTRAMI	Piled high on Jewish rye, with a side of homemade coleslaw	\$14.99
PHILLY CHEESESTEAK	Peppers, onions and cheese, served on a crusty roll	\$12.50
CLUB SANDWICH	Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	\$12.99
REUBEN (CORNED BEEF OR PASTRAMI)	Swiss cheese, sauerkraut and Thousand Island, served on Jewish rye bread	\$13.99
GRILLED CHICKEN BREAST SANDWICH	Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	\$11.99
ITALIAN SUB	Sliced Italian meats, provolone, lettuce, tomato, onion and cherry pepper relish	\$12.99
BLT TURKEY WRAP	Applewood smoked bacon, lettuce, tomato and mayonnaise	\$12.99
FRENCH DIP	Thinly-sliced roast beef topped with provolone, served on a crispy roll	\$13.99
RUSTIC GRILLED CHEESE & SOUP COMBO	Choice of cheese paired with our soup du jour or matzo ball	\$12.99

Gourmet Burgers

Chargrilled 8 oz. burger served with potato chips or fries

MICHAEL PATRICK'S BURGER	Served on a brioche bun with lettuce, tomato and onion	\$11.99
CHEESEBURGER	Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	\$12.99
THE DOUBLE DOWN BURGER	Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	\$14.99
CAROLINA BURGER	Piled with pulled pork, BBQ sauce, Cheddar cheese and homemade coleslaw	\$14.99
PIZZA BURGER	Pepperoni, Mozzarella and homemade marinara	\$14.99

Specialties

FILET MIGNON	8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$34.99
NEW YORK STRIP	Char-broiled 12 oz. New York strip served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$32.99
SIRLOIN & SHRIMP COMBO	8 oz. top sirloin and 4 golden fried shrimp, served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$28.99
OPEN-FACED HOT TURKEY PLATTER	Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	\$15.99
BEEF STROGANOFF	Slowly-braised beef short ribs served over buttered egg noodles	\$17.99
PAN SEARED ATLANTIC SALMON	Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	\$24.99
FISH & CHIPS	Served with malt vinegar, fries and homemade coleslaw	\$17.99
MEATLOAF PLATTER	Served with mushroom gravy, mashed potatoes and seasonal vegetables	\$15.99
CHICKEN POT PIE	Sherry-spiked, flaky pastry	\$15.99
FRIED SHRIMP PLATTER	Hand-breaded shrimp, served with fries and homemade coleslaw	\$21.99
GRILLED CHICKEN	Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	\$17.99
VEGAN NAPOLEON	Marinated grilled seasonal vegetables and Portobello mushrooms, layered with polenta and baked, served with sautéed spinach and rice-bean infusion, finished with balsamic-honey glaze	\$13.99
CHEESE RAVIOLI	Served with homemade marinara sauce and garlic bread	\$15.99
SHRIMP SCAMPI	Lemon garlic-basil butter sauce over angel hair pasta	\$21.99
SPAGHETTI AND MEATBALLS	Imported pasta served with homemade meatballs and marinara sauce	\$16.99
CHICKEN MILANESE	Pan seared chicken cutlet topped with tossed arugula in lemon vinaigrette and shaved parmesan	\$17.99