

C H E S A P E A K E

RESTAURANT

LOCAL YELLOW HOUSE FARM EGGS

items served *roasted potatoes or
stone ground grits with cheese*

Vegetable Frittata

best of season vegetables,
marinated feta cheese,
garden herbs

14

Blue Crab Omelette

spiced tomato broth,
petite greens, lemon oil

19

Sunrise Handheld*

fried egg, Virginia ham, cheddar cheese,
espresso-strawberry preserves,
toasted bagel

14

Shrimp Tostada*

tomato salsa, cotija cheese,
purple onion, sunny up egg

19

Tides Breakfast*

two eggs, choice of:
pork sausage links or
applewood smoked bacon, toast

20

SPECIALTIES

Billionaire's Bacon

Cheshire pork, cane sugar, crushed chili
flake, Virginia peanuts

12

Chesapeake Bay Benedict*

house-made crab cake,
poached farm egg, asparagus,
hollandaise, English muffin

23

Smoked Faroe Island Salmon

everything bagel, sliced tomato,
shaved purple onion, caper,
whipped cream cheese

17

Scallop Benedict*

scrambled farm eggs,
applewood smoked bacon,
hollandaise, snipped chive, biscuit

21

GRIDDLE

served with warm local maple syrup

Stuffed French Toast

macerated berries,
whipped vanilla cream cheese

15

Lemon-Ricotta Pancakes

fruit compote, local honey,
charred granola, powdered sugar

14

Corn Bread Waffles

Wade's Mill cornmeal,
rosemary,
bacon'd maple syrup

16

Petite Blueberry Doughnuts

topped with lemon-lavender icing

11

LIGHT FARE

Seasonal Fruit & Berries

Greek yogurt, house-made granola,
fennel crystals

12

Avocado Toast*

local feta, cherry tomato, arugula,
poached egg, puffed sorghum

13

Organic Steel Cut Oatmeal

candied Virginia peanuts,
best of season fruit, pearl sugar

11

Blended Smoothie

best of the season fruits & greens

7

SOUP

She-Crab Soup

blue crab, herbs, fried leeks

14

SALADS

Caesar Salad

baby romaine, Parmesan cheese,
Crouton, Caesar dressing

14

Chopped Salad

field greens, blue crab, grilled corn,
hard boiled egg, cherry tomato,
popped sorghum, crunchy barley,
buttermilk dressing

16



ADD A PROTEIN

Grilled Chicken 10

Salmon 12

Fried Oysters 12

Crab Cake 15

SIDES

Ham Steak 8

Applewood Smoked Bacon 6

Pork Sausage Links 6

Chicken Apple Sausage 6

Stone Ground Grits 5

Bagel with Cream Cheese 5

Farm Fresh Eggs 8

Bowl of Cereal with Milk 5

ENTRÉES

Crab Cake Sandwich

vinegar slaw, citrus aioli, avocado, potato roll,
crisp fries

19

The Farm House Burger*

aged cheddar, lettuce, tomato, onion,
house sauce, potato roll, crisp fries

18

ADD ON

fried egg 2 bacon 2

Steak & Eggs*

chef's choice of steak, two eggs, potatoes or
grits, toast, sauce hollandaise

36

Fish & Chips

beer battered local flounder, crisp fries,
tartar sauce

22

Shrimp & Grits

heirloom red corn grits, lemon-thyme shrimp,
andouille sausage, sautéed peppers-onions

24

Local Oysters*

cocktail sauce, lemon,
house-made mignonette

3 - each

16 - half dozen

30 - dozen

COCKTAILS

Sunrise Bloody Mary

Copper Fox Mash, yellow tomato
juice, house spices, hot sauce,
celery

9

Artisan Mimosa

selection of traditional or
kale & green apple

9

COFFEE

Pressed Juice

creation of the morning

9

French Press Coffee

Tides Inn heritage blend by
Mobjack Bay Coffee Roasters

Small (2 cups) 8

Large (4 cups) 14