

saucie ty

Brunch

Starters

"SAUCIETY" WINGS

6 for \$14 or 12 for \$20
choice of harbor rub, honey mustard
bourbon, buffalo, sweet BBQ, or teriyaki

DEVILED EGGS \$11

dusted w/ old bay seasoning
add faroe island smoked salmon \$4
add crab meat \$6

MEDITERRANEAN DIP TRIO \$16

roasted garlic hummus, roasted red pepper
hummus, and spinach artichoke dip, served
with warm naan

CRAB DIP FLAT BREAD \$15

old bay spread, white cheddar cheese,
scallions, and crab

BLACKENED BEEF TIPS \$15

served with old bay hollandaise

LOADED TOTS \$9

white cheddar cheese sauce, chopped
bacon, & scallions

CHICKEN QUESDILLA \$14

whole wheat tortilla, shredded cheddar
cheese, salsa, & sour cream

Fresh Greens

CAESAR \$10

with house-made crab cake \$22
with chicken \$14
with shrimp \$18
with salmon \$21

HARBOR COBB \$22

tangled greens, avocado, shrimp, lump
crab, bacon, hard boiled egg, tomato,
goat cheese croquet, champagne
vinaigrette

ROASTED BEET SALAD \$15

field greens, roasted beets, candied
walnuts, goat cheese crumbles, red wine
vinaigrette

Soups

CREAM OF CRAB \$9

ROASTED TOMATO BASIL \$6

Accompaniments

CRAB MAC & CHEESE \$16

APPLEWOOD SMOKED BACON \$6

TURKEY OR PORK SAUSAGE \$6

TWO EGGS YOUR WAY \$6

BREAKFAST POTATOES \$5

TOAST OR ENGLISH MUFFIN \$4

DANISH, MUFFIN, OR CROISSANT \$4

BAGEL WITH CREAM CHEESE \$5

FRESH FRUIT BOWL \$9

Brunch Favorites

CHESAPEAKE OMELET \$18

lump crab meat, tomatoes, onions,
peppers, mushrooms, and pepper jack
cheese, served with breakfast potatoes
and your choice of toast

STEAK AND EGGS \$25

blackened beef tips, two eggs your way,
and breakfast potatoes

FILET MIGNON W/ WILD MUSHROOM SAUCE \$47

smashed yukon potatoes and haricot verts

SHRIMP & GRITS \$21

southern style creamy grits topped with
chicken chorizo sausage and peppers in a
savory tomato sauce

*All sandwiches below are served with your
choice of fries, a house salad, or fresh fruit*

ELEVATE YOUR SANDWICH BY ADDING FRESH AVOCADO OR MUSHROOMS FOR \$3 EACH

SAUCIETY BURGER \$17

topped with applewood smoked bacon &
your choice of cheddar, pepperjack,
provolone, or swiss cheese

CRAB CAKE SANDWICH \$19

lump crab meat, brioche roll, remoulade,
lettuce, tomato, and onion

EASTERN SHORE CHICKEN \$15

buttermilk fried or grilled, lettuce,
tomato, onion, black pepper garlic aioli

Breakfast Classics

THE WESTIN CONTINENTAL \$15

greek yogurt, house granola, fresh fruit,
and your choice of muffin, danish, or
croissant

ALMOND STEEL CUT OATMEAL \$7

cinnamon with dried fruit, sliced almonds,
and drizzled honey

EGG WHITE & TURKEY WRAP \$15

scrambled egg whites with spinach and
cheddar cheese in a whole wheat tortilla,
served with fresh fruit

HARBORVIEW BREAKFAST \$16

two eggs your way, breakfast potatoes, and
your choice of breakfast meat and toast

CORNED BEEF HASH \$17

hand chopped corned beef with shredded
potatoes and onions, served with two cage
free eggs your way and your choice of toast

CLASSIC EGGS BENEDICT \$16

poached eggs and canadian bacon on an english
muffin with hollandaise sauce and breakfast
potatoes

with two mini crab cakes \$20

GOLDEN BUTTERMILK PANCAKES \$14

dusted with powdered sugar, syrup, and
your choice of breakfast meat

BANANA FOSTER FRENCH TOAST \$16

griddled brioche french toast with sliced
banana caramel sauce
classic french toast \$12

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

GLUTEN FREE

AVOCADO TOAST

Half \$9 | Full \$16
avocado, tomatoes,
capers, goat cheese
crumbles, lime, EVOO

"LOX OMELET"

Half \$9 | Full \$17
cage free eggs, lox,
red onion, capers, and
grilled tomatoes

LEMON LABNEH

FRENCH TOAST

Half \$8 | Full \$15
powdered sugar,
seasonal berries, and
lemon labneh

BUTTERNUT SQUASH

SOUP

Half \$8 | Full \$15
fuji apple, sherry
wine, and nutmeg

MUSHROOM RAVOLI

Half \$15 | Full \$26
edamame broth,
tomatoes, and pearl
onion

MUSTARD SPICED

SESAME AHI TUNA

Half \$22 | Full \$42
lime pineapple slaw
and wasabi yogurt

OUR SOURCING

PROMISE

We actively seek
out suppliers we
trust, to source
ethical, sustainable
and organic
ingredients
wherever possible.

