



FOODUARY

FEBRUARY 22 – 28, 2026

BRUNCH MENU

WEEKENDS 7AM – 4PM, DINE IN ONLY

CHOOSE ONE COCKTAIL AND ENTRÉE. 25

per person, excludes tax and gratuity

MIMOSAS + BLOODY MARYS

Excludes mimosa flights.

THE SILVER DINER MIMOSA

All-natural orange, passion fruit, or pineapple juice, topped with a strawberry.

THE MIGHTY MANGO MIMOSA

All-natural mango juice, simple syrup, topped with a strawberry.

WATERMELON-CUCUMBER SPRITZ MIMOSA

Refreshing watermelon-cucumber mix with a hint of mint.

TROPICAL MIMOSA

Guava-mint purée, all-natural orange juice and mango juice.

CHESAPEAKE BLOODY MARY

One Vodka, Old Bay rim, olives, and MD's own George's Bloody Mary mix.

ATOMIC BLOODY MARY

One Vodka, jalapeño slices, Old Bay rim, MD's own George's Spicy Bloody Mary mix.

ENTRÉES

POWER BREAKFAST ♥

Egg whites topped with cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, fresh strawberries and fruit, whole wheat toast.

– Cal 642, Fat 36g, Chol 75mg, Carb 43g, Fiber 10g, Prot 39g (without toast)

ORGANIC BISON HUEVOS RANCHEROS*

Crispy whole wheat tortillas, chorizo hash with organic bison, cage-free Amish eggs over-easy, peppers, salsa roja, scallions, cilantro, goat cheese, guacamole.

Healthier Flexitarian Options

♥ Lower in Fat & Cholesterol V Vegetarian P Plant-Based (Vegan) GF Gluten-Free