

# BALTIMORE RESTAURANT

WEEK



## Brunch Menu

\$35PP

### FIRST COURSE (CHOICE OF ONE)

CROISSANTS

*Honey Butter, Powdered Sugar*

COUNTRY BUTTERMILK BISCUITS

*Seasonal House-Made Jam*

BLK SWAN WARM CINNAMON ROLL

*Grand Marnier Icing, Powdered Sugar*

CHEESESTEAK SPRING ROLLS

*Aleppo Chive Ranch*



# BRUNCH MAINS

(CHOICE OF ONE)

## THREE-CHEESE OMELETTE

*Breakfast Potatoes*

*Add Protein:*

*Crab \$8*

*Short Rib \$7*

## BLACKENED JERK SHRIMP AND GRITS

*Seafood Velouté, Cheesy Grits, Heirloom Tomatoes*

## CHICKEN AND WAFFLES (BONELESS AND BONE IN)

*Buttermilk Blueberry Waffle, Cereal Milk Anglaise,  
Crispy Chicken, Maple Syrup*

## IMPOSSIBLE BREAKFAST SAUSAGE SCRAMBLE

*Fresh Farm Eggs, Caramelized Shallots,  
Fingerling Potatoes, Vegan Mozzarella*

## CHICKEN SAUSAGE EGG AND CHEESE SANDWICH

*Buttery Brioche, Grilled Chicken Sausage, Fried Egg,  
Aged Cheddar, Apple Butter*

## STEAK AND EGGS

*BSeared Prime Ribeye, Scrambled Eggs,  
Smoked Plant Herb Fingerling Potatoes, Caramelized Onion*

(\$20 UPCHARGE)

## BLK SMASHBURGER

*Blk Swan House Blend Burger, Caramelized Balsamic Onion,  
Secret Sauce, Brioche Bread, Garlic Parmesan Pomme Frites*

