

# CENTRE PARK GRILL

## BRUNCH MENU

### STARTERS

#### CORN & CRAB FRITTERS

Lump Crab ~ Sweet Corn ~ Cajun Remoulade  
~ Black Bean/Corn Salsa. 13

#### CALAMARI

Parsley ~ Lemon ~ Cajun Remoulade. 11

#### CRAB DIP

Toasted Baguette. 11

#### CHESAPEAKE FLATBREAD

Lump Crab ~ Chesapeake Sauce ~ Mozzarella/  
Provolone Cheese ~ Heirloom Tomatoes. 13

#### CHEESE STEAK FLATBREAD

Shaved Ribeye ~ Caramelized Onion ~ Mozzarella &  
Provolone Cheese ~ Jalapeno Queso. 11

### SOUPS

#### CREAM OF CRAB

Cup 6.5 Bowl 7.5

#### SOUP OF THE DAY

Cup 6.5 Bowl 7.5

#### FRENCH ONION

Croutons ~ Gruyere. Crock 8

### SALADS

#### CILANTRO-LIME CHICKEN SALAD

Mixed Greens ~ Grilled Chicken ~ Black Bean/Corn  
Salsa ~ Heirloom Tomatoes ~ Tortilla Strips  
~ Honey/Cilantro Dressing. 12

#### GRILLED STEAK SALAD

Field Greens ~ Heirloom Tomatoes ~ Caramelized  
Onions ~ Roasted Peppers ~ Blue Cheese Crumbles  
~ Aged Balsamic Vinaigrette. 15

#### CENTRE PARK CAESAR

Chopped Romaine ~ Caesar Dressing ~ Sun Dried  
Tomatoes ~ Garlic Crostini. 7.5

#### CENTRE PARK HOUSE

Seasonal Greens ~ Heirloom Tomatoes  
~ Cucumbers ~ Carrots ~ Onions ~ Sprouts  
~ Housemade Parmesan Dressing. 7.5

Add to any salad: Chicken 5. Shrimp 5.5.

Salmon 6.5. Steak 6.5.

### BREAKFAST

#### BREAKFAST FLAT BREAD

Eggs ~ Bacon ~ Cheese ~ Hash Browns ~ Onion. 9

#### EGGS BENEDICT

Poached Egg ~ Canadian Bacon ~ Hollandaise. 11

#### CHESAPEAKE BENEDICT

Poached Egg ~ Colossal Crab ~ Canadian Bacon  
~ Hollandaise. 14

#### STEAK & EGGS

Two Eggs ~ Flat Iron Skirt Steak ~ Hash Browns. 15

#### FRITTATA

Roasted Red Pepper ~ Eggplant ~ Onions ~ Bacon  
~ Goat Cheese ~ Field Greens. 10

#### COUNTRY BREAKFAST

2 Eggs Any Style ~ Bacon ~ Hash Browns. 10

#### CORNED BEEF HASH

Corned Beef ~ Roasted Potatoes ~ Red & Green Bell  
Peppers ~ Caramelized Onions ~ Poached Egg ~  
Hollandaise. 14

#### ITALIAN OMELET

Mozzarella & Provolone ~ Heirloom Tomatoes ~ Basil. 11

#### PRIME RIB HASH

Prime Rib ~ Roasted Potatoes ~ Red & Green Bell  
Peppers ~ Caramelized Onions ~ Poached Egg ~  
Hollandaise. 14

#### SPINACH OMELET

Gruyere ~ Shallot ~ Spinach. 11

#### SOUTHWESTERN OMELET

Tasso Ham ~ Andouille Sausage ~ Red & Green Bell  
Peppers ~ Mozzarella & Provolone. 11

#### FRENCH TOAST or BELGIAN WAFFLE

Brioche ~ Cinnamon/Vanilla Custard ~ Warm Syrup. 9

#### BERRY FRENCH TOAST or WAFFLE

Blueberries ~ Strawberries ~ Lemon Mascarpone. 12

#### BANANAS FOSTER

#### FRENCH TOAST or WAFFLE

Brioche ~ Bananas ~ Brown Sugar ~ Walnuts  
~ Powdered Sugar. 12

#### CHICKEN & WAFFLE

Belgian Waffle ~ Hand Breaded Fried Chicken  
~ Maple Syrup. 14

### LUNCH

#### LAMB BURGER

Black Truffle Aioli ~ Red Onion Jam ~ Baby Spinach  
~ Brioche Bun. 14

#### CPG BURGER

Lettuce ~ Tomato ~ Onion ~ Cheddar ~ Brioche Bun. 12

#### CRAB CAKE SANDWICH

7 oz. Colossal Lump ~ Lettuce ~ Tomato  
~ Housemade Tartar ~ Brioche Bun. 18

#### CLUB SANDWICH

House Roasted Turkey ~ Ham ~ Bacon ~ Cheddar  
~ Lettuce ~ Tomato ~ Mayo ~ Country White. 13

#### SHRIMP & GRITS

Andouille Sausage ~ Tasso Ham ~ Shrimp ~ Peppers  
~ Onions ~ Anson Mills Parmesan Grits. 21

Burgers & Sandwiches, Your Choice of:  
Hand Cut Fries / Housemade Slaw / Side Salad