

BREADS & BOWLS

HOUSE DONUTS 6

MORNING BASKET blueberry muffins, sweet potato biscuits, honey & butter 6

BERRY BOWL granola, local honey, yogurt 8

PANCAKES plain, banana, blueberry, or chocolate chip 7

FRENCH TOAST country loaf with pure maple syrup and berries 8

EGGS & SUCH

TWO EGGS ANY STYLE with choice of bacon or sausage, roasted potatoes, toast 7 *gf*

GARDEN FRITTATA spinach, mushrooms, caramelized onions, potatoes, cheddar 9 *gf*

SAUSAGE AND POTATO FRITTATA, spinach, herbs and smoked cheddar 9 *gf*

HAM & GRUYERE OMELET, roasted potatoes 9 *gf*

CRAB OMELET, tomato, parmesan, herbs, roasted potatoes 14 *gf*

HUEVOS RANCHEROS flour tortillas, cheddar, black eyed pea corn salsa, avocado, crema, fried eggs 11 *gfo*

CLASSIC EGGS BENEDICT poached eggs, virginia ham, hollandaise, roasted potatoes 10 *gfo*

ECP BENEDICT poached eggs, pork belly pastrami, tomato hollandaise, roasted potatoes 12 *gfo*

CRABCAKE BENEDICT poached eggs, asparagus, hollandaise, roasted potatoes 14

STEAK AND EGGS hangar steak, 2 eggs any style, chimichurri sauce, roasted potatoes 13 *gf*

ECP HASH two over easy eggs, roasted sweet potatoes, butternut squash, black eyed peas, corn, bell peppers, pearl onions, chimichurri sauce 9 add pork belly pastrami 13 *gf*

APPETIZERS

TRUFFLE PARMESAN FRIES horseradish peppercorn aioli 6 *gf*

CALAMARI fried with spring onions, tossed with sambal honey lime sauce 11

CRISPY FRIED VA OYSTERS grilled corn, black eyed peas, spring onion, sriracha vinaigrette 14

GRILLED OYSTERS with parmesan, garlic, butter, and lemon 9

*SMOKED SALMON deep fried 5 minute egg, creme fraiche, caviar, red onion, dill, crostini 10 *gfo*

JUMBO LUMP CRAB SALAD blue crab, avocado, pink grapefruit, sorrel, pink peppercorn 14 *gfo*

PEI MUSSELS white wine, sriracha, butter, cilantro, garlic, shallot 11 *gfo*

FRIED HEARTS OF PALM "CALAMARI" with lemon rosemary vinaigrette and cilantro aioli 10

SOUP & SALAD

CRAB CORN & MISO SOUP east coast meets west coast, corn, miso, cream, crab 4/6 *gf*

MIXED GREENS heirloom radish, carrots, red onions, lemon rosemary vinaigrette 7 *gf, v*

KALE CAESAR house dressing, brioche crouton, shaved parm, white anchovy 8 Add Chicken, Shrimp or Beef 5

BEET & BUTTERNUT SQUASH SALAD arugula, goat cheese, peanuts, apple cider vinaigrette 9 *gf, vo*

BURRATA poached pear, brioche, crouton, baby mache & red kale, pomegranate gastrique 10 *gfo*

SEARED RARE TUNA SALAD mixed greens, avocado, edamame, shiitake, tobiko, ginger dressing 12 *gf*

GRILLED SALMON SALAD arugula, potatoes, roast vegetables, gorgonzola, mustard vinaigrette 13

SANDWICHES *served with fries or salad*

*BLACK ANGUS BURGER white cheddar, onion, lettuce, tomato 10 *gfo*

*ECP BURGER arugula, pickled red onion, horseradish peppercorn aioli, smoked cheddar 12 *gfo*

CROQUE MADAME ham, gruyere, bechamel, fried egg 10

AVOCADO BLT smoked cheddar, applewood bacon, heirloom tomato, cilantro aioli 10 *gfo*

PORK BELLY PASTRAMI & SWISS house made, sliced thin, grilled with pickle 10 *gfo*

BLACKENED CHICKEN SANDWICH, tomato confit, lettuce, cheddar cheese, chipotle aioli 10 *gfo*

FRIED FISH SANDWICH red cabbage slaw, pickled pineapple, jalapeno, chipotle aioli 10

FRIED OYSTER PO BOY shredded lettuce, tomato, chipotle aioli 12

CRAB CAKE cilantro aioli, arugula, tomato confit 14

LOBSTER ROLL tarragon aioli, lettuce 24 *gfo*

ENTREES

WHOLE STEAMED LOBSTER *mkt gf*

FISH TACOS bean and corn salad, pickled red cabbage and pineapple, cilantro aioli 17

CRAB CAKES creamed corn, pearl onions, sweet potatoes, butternut squash, haricot vert 28