

# BILL'S

## Sunday Brunch

### Chicken City Chili Nachos

crispy tortilla chips, topped with  
our award winning Chicken City Chili,  
cheddar-jack cheese, onions, peppers, jalapenos,  
& sour cream, served with a side of salsa

**\$10**

### Veggie Breakfast Casserole

fresh eggs with peppers, onions, tomato, &  
mushroom, topped with hollandaise sauce, served  
with side of hash brown casserole

**\$11**

### Eastern Shore Eggs Benedict

poached eggs, ham, cornbread & hollandaise  
served with sweet potato fries

**\$13**

### Chesapeake Breakfast Casserole

fresh eggs with Virginia country ham,  
crab, asparagus topped with hollandaise,  
served with a side of hash brown casserole

**\$15**

### Chocolate French Toast

vanilla battered brioche bread layered  
with semi-sweet chocolate, garnished with  
fresh strawberries & powdered sugar

**\$11**

### South of the Border Scramble

Scrambled eggs with roasted corn,  
& cheddar-jack cheese wrapped in flour tortilla,  
Served with bacon, salsa, sour cream, Sriracha chili  
sauce & side of hash brown casserole

**\$12**

### Chicken & Waffles

belgium waffle with crispy fried tender breasts  
with strawberry butter & honey drizzle

**\$12**

### Brunch Burger

1/2 pound burger with cheddar-jack cheese,  
apple wood bacon, sautéed onion, lettuce & tomato;  
Topped with over light egg & hollandaise, served on a  
brioche bun, with side of hash brown casserole

**\$13**

### Bananas' Foster French Toast

vanilla battered spice rum brioche bread  
with caramelized bananas, garnished with  
powdered sugar

**\$15**

### Country Chicken Biscuits

crispy fried tender breasts, on buttermilk biscuits,  
topped with sausage gravy, and sharp cheddar  
served with a side of hash brown casserole

**\$13**

### "Berries & Cream" French Toast

vanilla battered brioche bread with whipped  
topping, fresh seasonal berries & powdered sugar

**\$12**

### Shrimp Po'Boy

popcorn shrimp, lettuce, tomato, pickle,  
and spicy remoulade on toasted Baguette  
served with a side of hash brown casserole

**\$12**

### Burrito Grande

flour tortilla, scrambled eggs, chorizo, green peppers,  
onions, tomato, cheddar-jack cheese, sour cream,  
salsa served with a side of hash brown casserole

**\$13**

### Steak & Eggs

prime aged rib eye steak, served with  
2 eggs, any style, with side of hash brown  
casserole & choice of toast

**\$16**

# *Brunch Cocktail Menu*

## Bill's Bloody Mary

our House blended mixture

## Cajun Bloody Mary

lemon & lime juices, horseradish, Worcestershire, hot sauce, Creole seasoning, salt, pepper & cayenne

## Pickled Mary

dill pickle juice, horseradish, Worcestershire, curry pov, Sriracha, lemon, Kosher salt, celery seed, black pepper

## Asian Mary

tomato juice, vodka, soy sauce, lemon & lime juices, & lemongrass

## Spicy Bacon Mary

Celery Salt rimmed glass, House Blend Bloody Mary Mix, Bacon & Pepper infused vodka, pickle juice, Worcestershire

## Bloody Maria

Tequila, hot sauce, Worcestershire, celery, salt, pepper, horseradish, lemon & lime juice

## Seaside Mary

Our House Bloody Mary Blend, rimmed with Old Bay Seasoning and Garnished with 2 jumbo shrimp

## Fiery Caesar

Tomato juice, clam juice, lime juice, hot pepper sauce, pepper vodka, Worcestershire

## Sizzling Caesar

Tomato juice, clam juice, green pepper Tabasco, horseradish, hot pepper sauce, lemon & lime juice, Tabasco sauce, salt & pepper

## Mimosa

Champagne & orange juice

## Peach Melba Mimosa

Champagne with Chambord & peach nectar

## Peach Bellini

Champagne, peach nectar splash of orange

## Strawberry Bellini

Champagne, Triple Sec, fresh strawberries

## Lemony Spiked Sweet Tea

Fresh brewed iced tea spiked with rum, sugar & lemon

## Red Rooster

Cranberry juice, orange juice & vodka

