

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

\$11

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

\$12.5

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

\$12

"Berries & Cream" French Toast

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

\$11

Shrimp Po'Boy

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

\$11.5

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

\$12

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 powder, 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

