

RAMS HEAD

BRUNCH

SERVED SUNDAY FROM 10AM TO 2PM

OMELET OF OCCASION

Four egg omelet made to order and stuffed with your choice of three fillings. Served with spuds, fruit and toast. \$9.5

Additional fillings 75¢ each

Choice of Salmon, Shrimp or Crab \$13.5

FIREHOUSE BISCUITS

Two toasted and fluffy buttermilk biscuits stuffed with scrambled eggs, cheddar cheese and bacon. Served with spuds and fruit. \$9.5

BELGIAN WAFFLE

Malted flour waffle topped with fresh strawberries, powdered sugar and whipped cream. Served with maple syrup and choice of meat. \$9.5

BENNY AND THE EGGS

Canadian bacon on English muffin with two poached eggs and hollandaise. Served with spuds and fruit. \$9.5

ANNAPOLIS BENEDICT

Lump crab cake split onto an English muffin with sliced tomato, poached eggs and hollandaise. \$15.5

HARBOR BRUNCH

A lump crab cake broiled to a bronze and served with two eggs, spuds, fruit and toast. \$15.5

- ## SIRLOIN STEAK & EGGS

- Juicy and flavorful 5oz sirloin steak chargrilled and served with two eggs, spuds, fruit and toast. \$14.5

- ## PANCAKES

- Three large fluffy pancakes griddled on our flat top and topped with seasonal berries and powder sugar. Served with warm syrup and choice of meat. \$8.75

- ## THIRTY-THREE BRUNCH

- Two eggs any style, choice of meat, spuds, fruit and toast. Simple and tasty! \$8.75

- ## FRENCH TOAST

- Thick slices of brioche dipped in Grand Marnier custard and fried golden. Served with fresh strawberries, powdered sugar, choice of meat and maple syrup. \$11.25

- ## SAUSAGE GRAVY & BISCUITS

- Two buttermilk biscuits topped with housemade sausage gravy. Served with spuds and fruit. \$9.25

- ## CREAMED CHIPPED BEEF

- Creamed chip beef over your choice of toast or buttermilk biscuits. Served with spuds and fruit. \$9.5

FORDHAM SAMPLER

Can't decide on one?
Try all 5 signature brews plus the current seasonal beer on tap. \$6

RAM-MOSA

Our twist on the traditional Sunday Funday cocktail. Fordham Gypsy Lager and amaretto, orange juice, fresh mango puree, and a squeeze of lime. \$7

PROUDLY SERVING
FORDHAM AND DOMINION
CRAFT BREWS.

MAKE YOUR OWN BLOODY MARY BAR!

All-You-Can-Drink Finlandia Vodka Bloody Mary Bar with the purchase of an entrée. Every Sunday 10am - 2pm. \$10



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MORE LIKE LUNCH

All sammies and burgers served with a crisp pickle and house chips.
Add fresh cut fries \$1 Add fried perogies \$2

AHI TUNA

Sesame seed crusted, pan seared ahi tuna steak served very rare with a chilled seaweed salad, pickled ginger, wasabi and soy sauce. \$11.5

CRAB DIP

Cream cheese, jalapeños, and cheddar jack cheese baked and topped with lump crab meat, served with carrots, celery and a warm baguette. \$12.75

CLASSICO CAESAR

Fresh romaine hearts with roman Caesar dressing, parmesan cheese and croutons. \$8.75
Add chicken \$3 Add steak or shrimp \$6

CHURCH CIRCLE COBB

Mixed greens topped with grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses, and tomatoes. \$13.5

HEALTH NUT

Mixed greens, mandarin oranges, dried cranberries, frosted pecans, cucumber, red onion and feta cheese. Served with raspberry vinaigrette. \$10.25

NUEVO FISH TACOS

Alaskan Pollock dipped in Fordham beer batter, fried crisp and topped with cilantro and lime cabbage slaw, and chipotle mayo. Served in two flour tortillas with black beans, rice, housemade salsa, and guacamole. \$12.5

TAVERN BURGER

8 oz. Angus beef burger topped with lettuce and tomato. Simple. \$9.75
Additional toppings 75¢ each

COUNT DE MONTE CRISTO

Sliced turkey breast, bacon, ham and provolone cheese on warm French toast with plum preserves. \$11.5

DYNAMITE

8 oz. Angus beef burger, blackened then topped with candied cayenne bacon, chipotle aioli, American cheese and a fried jalapeño on top. \$11.75

ROUND UP

8 oz. Angus beef burger topped with cheddar cheese, bleu cheese crumbles, onion ring, chipotle BBQ and ranch dressing. \$11.75

SHRIMP SALAD SANDWICH

Whole large shrimp tossed in seafood dressing with chopped celery and garlic. Served on toasted brioche. \$13.75

ROCKFISH BLT

Rockfish filet served on flat bread, topped with bacon, lettuce, tomato and Old Bay aioli. \$14

BAJA BIRD

Sliced blackened chicken breast wrapped in a flour tortilla with corn salsa avocado, lettuce, tomato and jalapeño cilantro vinaigrette. \$12.5

RAW BAR

SHRIMP COCKTAIL

Six jumbo shrimp served with cocktail sauce \$11

OYSTERS ON THE HALF SHELL

Plump oysters served on the half shell with cocktail sauce, horseradish and lemon. Or, try them steamed with drawn butter, Old Bay and lemon. \$6/half doz.

MUSSELS

Steamed P.E.I. mussels \$12/lb

CLAMS

Steamed Middleneck clams \$13/doz.

SHRIMP

Shrimp steamed in Fordham Gypsy Lager and Old Bay seasoning. \$8.5/half lb \$16/lb