



BRUNCH

SOUPS

VALLEY CRAB SOUP —
CUP 7 BOWL 11

FRENCH ONION — 12
Aged Provolone, Crispy
Croutons

FROSTED CRAB SOUP
— CUP 8 BOWL 12
Cream, roasted tomato, jumbo
lump

APPETIZERS

AVOCADO TOAST — 10
Sourdough toast, avocado, tomato, poached egg,
balsamic

FRIED GREEN TOMATOES — 16
Jumbo lump crab, teardrop tomatoes confit,
roasted corn, lemon butter

CALAMARI — 16
lightly breaded fried to perfections served with Thai
dipping sauce

BRAISED ASIAGO MEATBALLS — 14
Cabernet sauce, Parmesan

BROOKLANDVILLE WINGS — 13
flavor choices; Dirty jerk, buffalo, old-bay, BBQ,
Thai sweet chile

POPCORN SHRIMP — 14
Lightly breaded shrimp, sesame ginger, buffalo
sauce, blue cheese dressing

SOLO BENEDICT — 8
Poached egg, Canadian bacon, hollandaise, English
muffin

SUPER NACHOS — 13
Tomato, olives, corn, seasoned beef, cheddar and
jack cheese, cilantro, sour cream, salsa, guacamole

OYSTERS ON THE 1/2 SHELL

Blue Points 16.....Raspberry Point18

SALADS

GF CHOPPED SEAFOOD COBB — 16 SMALL
24 STANDARD

Shrimp, lump crab, bacon, tomato, egg, avocado,
gorgonzola, romaine, balsamic vinaigrette

GF VALLEY HOUSE SALAD — 8 SMALL
12 STANDARD

Romaine, black olives, tomato, parmesan, blue
cheese, bacon, balsamic dressing

LONGTAIL CAESAR — 11
Split romaine hearts, croutons, shaved parmesan

STEAK SALAD — 21
Romaine, iceberg, tomato, blue cheese, potatoes,
olives, ranch dressing, crispy onions

GF THE BAKER SALAD — 15
Chopped romaine and iceberg, chopped pickles,
tomatoes, bacon, cucumbers, slaw, jalapeno, red
onions, blue cheese crumbles, parmesan cheese,
balsamic vinaigrette

GF BURRATA AND CAPRESE SALAD — 14
Heirloom tomatoes, scented basil oil, sea salt,
balsamic glazed

~ Grilled Chicken- 6 Salmon- 12 Shrimp- 9 Grilled Tenderloin -10 Jumbo lump Crabmeat - 8 ~

06.18.20

BRUNCH SELECTIONS

CLASSIC BENEDICT — 14

Poached Eggs, Canadian bacon, hollandaise, English muffin

SHRIMP & GRITS — 15

Andouille sausage, pepper jack, cheddar, tomato, scallions

STEAK BENEDICT — 18

Poached eggs, steak, hollandaise, biscuits, hash browns

LOBSTER OMELET — 18

Lobster, spinach, onions, smoked gouda

BREAKFAST QUESADILLA — 13

Andouille sausage, avocado, bell pepper, blended cheese, hash browns, sour cream, salsa

CORNED BEEF AND CHORIZO HASH — 14

Potatoes, red bell pepper, onion, shredded Monterrey jack, sunny side up egg, cilantro

STEAK & EGGS — 22

Three eggs any style, marinated tenderloin, hash browns

PANCAKES — 9

Whipped butter, whipped cream, maple syrup

~ Chocolate Chip - 10 ~

BREAKFAST BURRITO — 14

Egg, chorizo, potato, avocado, bacon, onion, sour cream, con queso

EGGS BENEDICT CON-QUESO — 14

Poached eggs, avocado, bacon, pico de gallo, English muffins, chili con queso, fresh fruit

BUILD YOUR OWN OMELET — 14

Choice of 2 fillings. Additional fillings \$2 each. Cheese cheddar, provolone, American, gruyere, swiss, mozzarella, pepper jack. Proteins: Ham, bacon, sausage. Veggies: Avocado, tomato, scallions, jalapenos, red peppers, spinach, asparagus, mushrooms

~ Add \$3 for steak, crab, shrimp and avocado ~

SANDWICHES AND SUCH

10 OZ VALLEY BURGER — 16

Valley blend, L/T/O on a brioche roll served with steak fries

JUMBO LUMP CRABCAKE — MKT

Tartar sauce lemon served with coleslaw

GRILLED LOBSTER BURRITO — 18

Grilled lobster, cilantro rice, avocado, jalapeno tartar, sriracha, L&T, cheese blend

HAVARTI CHEESEBURGER — 17

Arugula, tomato, dijonaise on a ciabatta roll, steak fries

HOUSEMADE SHRIMP SALAD

SANDWICH — 16

Jumbo shrimp, spice blend

SHRIMP TACOS — 15

Grilled spicy shrimp, avocado puree, cilantro-lime sour cream, mango salsa, L/T, cheese blend

ASK YOUR SERVER FOR DESSERT SELECTION