



Hotel Atlantic

Easter Brunch Menu 11am-3pm

Rise Up Lamb Stew-Garnished with pretzel croutons 7

Classic Vegetable Crab Soup 7

Brunch Salad-Baby spinach topped with a Maryland style crab cake, hard boiled egg, crispy home fries, bacon & warm cider vinaigrette 17

Organic 3 egg Omelet-Filled with lobster, asparagus & havarti; home fries, fruit, English muffin 18

Twin Crepes a la Huntington-Filled with roasted chicken & mushrooms in a creamy Bechamel sauce, touched with hollandaise & fresh chives; home fries, fruit garnish 16

Monte Cristo-Thick French toast piled with shaved honey ham, melted Gruyere, & raspberry melba sauce for dipping; home fries 15

House smoked Salmon Spread-Served on a toasted old school bialy with traditional accoutrements; homefries, fruit 16

Quiche Lorraine-Bacon, swiss, & egg custard in a homemade crust with a side salad 13

Creamed Chipped Beef-Texas toast smothered; home fries, fruit garnish 14

Classic Eggs Benedict-Poached eggs on English muffin, Canadian bacon, hollandaise; home fries, fruit 16

The French Quarter-French toast topped with New Orleans bananas foster sauce over a dollop of vanilla bean ice cream, garnished with crispy applewood bacon; homefries, fruit 17

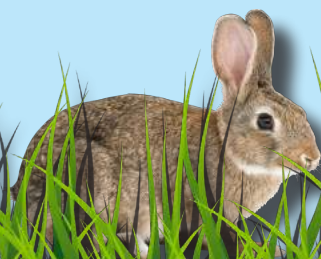
Island Fish Tacos-The freshest grilled fish served with havarti, cabbage, salsa, cilantro, guacamole, & Caribbean sauce; avacado chips 14

Salmon BLT-Applewood bacon, lettuce, tomato, roasted red pepper, & pesto mayo on artisan bread 15

Brunch Burger-Certified Angus Beef, bacon jam, fried egg, Chevre Noir 15

Crab Cake Sandwich-All jumbo Backfin lump - served broiled 16

Dinner 4pm Featuring Rack of New Zealand Lamb, Spiral Ham & Twin Lobster Tails



Reservations Suggested

410-641-1234

2 N. Main St., Berlin, MD 21811