

e sunday blues brunch

(served from 11:30am – 2:30pm)

brunch specials*

creole po' boy \$8.5

our hoagie roll stuffed w/ scrambled eggs, smoked bacon & creole sauce, topped w/ melted cheddar-jack cheese, served w/ a choice of side

irish oatmeal \$6.5

served w/ golden raisins, organic brown sugar & local low fat milk

huevos rancheros \$12

crisp flour tortilla, mashed red beans, diced tomato, poached free range egg, salsa verde, red chile sauce, cheddar-jack cheese, lime dressed java slaw & our moca-heti

belgian waffles \$10.5

served w/ maple butter, scrambled eggs, bacon & local maple syrup

empire granola & yogurt \$7.5

organic rolled oats & bran, honey, raisins, dried cherries, golden raisins, pumpkin, sesame & sunflower seeds, banana chips, coconut, almonds, walnuts, cashews & maple syrup served w/ organic yogurt & in-season fruit

baltimore bartender burger \$12

local Belted Galloway topped w/ a fried egg, nys cheddar & smoked bacon, served w/ a choice of side

grilled brunch pizza \$10

w/ diced tomato, smoked bacon, scrambled egg, three-cheeses & fresh herbs

breakfast tacos \$8

scrambled egg, grilled sweet peppers, sour cream, pico de gallo & cheddar-jack cheese in two soft flour tortillas, served w/ a choice of side

sweet fire fajitas \$12

molasses & brown sugar cured andouille sausage, grilled onions & peppers, scrambled egg & cheddar-jack cheese served w/ soft flour tortillas & our moca-heti

kid's brunch*

***we only use local organic free range eggs**

scooby-doo \$6

fresh belgian waffles, scrambled eggs & bacon

drink specials

empire 'award winning' bloody mary \$6

Absolut Citron vodka, spicy tomato juice & pickled bean w/ Cajun spiced rim, lemon & lime

empire mimosa \$6

champagne on ice, topped w/ orange juice

blues brunch coffee \$6

w/ Grand Marnier, Kahlua & dark Crème de Cocoa w/ whipped cream