



PIMLICO SUNDAY BRUNCH

May 27, 2018

Terrace Dining Room • 1-5pm • \$35pp

Reservations 301-725-0770

Breakfast Pastries

Muffins / Danish / Butter Croissants

Starters

Tropical Fruit Salad

Honeydew / Cantaloupe / Watermelon / Papaya / Mango / Grapes

Baby Heirloom Tomato Salad

Basil / Balsamic Reduction / Ciliegine

Grilled Shrimp Caesar Salad

Focaccia Croutons / Shaved Parmesan / Light Caesar Dressing

Brunch Buffet

Grilled Vegetable & Strata

Bell Pepper / Cauliflower / Broccoli / Mushrooms

Jockey Club Potatoes

Yukon Gold Potatoes / Caramelized Onion / Cracked Black Pepper

Smoked Sausages

Toasted Fennel / Mustard Seeds / Roasted Garlic

Maryland Style Crabcakes

Jumbo Lump Crabmeat flavored with MD Seasoning and Lemon Zest

Southern Fried Chicken

Sixteen Spice Blend & Buttermilk Fried

Smoked Brisket Cowboy Hash

Yukon Gold Potatoes / Caramelized Onions / Corn / Fried Eggs

Roasted Vegetable Medley

Chef's Selection roasted with Garlic & Herbs

Breakfast Bread Pudding

Challah | Toasted Pecans | Cinnamon | Vanilla Anglaise

Waffle Station

Fresh Berries | Maple Syrup | Nutella | Bananas | Toasted Pecans | Granola

Build your Omelet Station (choose any toppings)

Lump Crab | Applewood Smoked Bacon | Sweet Peppers | Salmon

Ham | Sausage | Mushrooms | Broccoli | Cheddar Cheese | Beef Brisket

Assorted Desserts

Glass Mimosa	7
Bottomless Mimosa	25



pimlico
Home of The Preakness