

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

CHORIZO & EGG TACOS

A house favorite of three soft flour tacos stuffed with chorizo sausage, scrambled eggs and cheddar jack cheese. Served with spuds and fruit. \$11.5

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

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

SIRLOIN STEAK & EGGS

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

COUNT DE MONTE CRISTO

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

THE 3 EGG BAKE

Three fresh cracked eggs, topped with sliced plum tomato, swiss cheese and basil. Baked in a dish and served with spuds, fruit and toast. \$9.5

QUICHE DU JOUR

Tender egg custard filled with chef inspired ingredients then baked to perfection. Served with a side salad and your choice of dressing. \$10.5

WHISKEY BENNY

Whiskey smoked salmon layered on an English muffin topped with red onion and poached eggs, then finished with hollandaise. Served with spuds and fruit. \$15.25

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

FARMHOUSE BENNY

Honey bourbon glazed pit ham placed on toasted buttermilk biscuits then baked and topped with poached eggs and finished with hollandaise. Served with spuds and fruit. \$10.5

THIRTY-THREE BRUNCH

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

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

Sandwiches served with fries and a pickle. Substitute gluten free bread for \$1.

BLAZIN' BUFFALO FLATBREAD

Flatbread topped with cheddar jack cheese, crispy chicken tenders tossed in buffalo sauce, bacon and drizzled with chipotle ranch. \$12.25

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

ROASTED PEAR SALAD

Spinach topped with bleu cheese crumbles, red onion, dried fruit, candied cayenne cashews, roasted pears and housemade grilled peach vinaigrette. \$11.5

Add chicken \$3

CHURCH CIRCLE COBB

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

MEDITERRANEAN QUINOA

Quinoa combined with cucumbers, red and green peppers, red onions, grape tomatoes, olives, feta cheese and Aegean Greek dressing. \$13.25

Add chicken \$3

GRILLED CAESAR

Half a heart of romaine lettuce, seasoned with sea salt and olive oil then flash grilled and topped with Roman Caesar dressing. \$8.75

Add chicken \$3 Add steak or shrimp \$6

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

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.**

BAJA BIRD

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

TAVERN BURGER

8 oz. Angus beef burger topped with lettuce and tomato. Simple. \$9.75

Additional toppings 75¢ each

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

HEY MAC

8 oz. Angus beef burger topped with mac and cheese, candied cayenne bacon, lettuce and tomato. \$11.5

BREAKFAST BOMB

8 oz. Angus beef burger topped with scrapple, bacon, cheddar cheese and a fried egg. \$12.5

VEGETARIAN BLACK BEAN BURGER

Grilled vegetarian black bean burger topped with fresh spinach, sliced red onion and avocado. \$10.5

SALMON BLT

Filet of salmon on rosemary flat bread, topped with bacon, lettuce, tomato and dill aioli. \$13.5

CHICKEN & WAFFLE SANDWICH

Belgian waffle, fried boneless breast of chicken and rum cream sauce. \$14.25

SHRIMP SALAD SANDWICH

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

INSTAGRAM YOUR #RAMSHEADBURGER
FOR A MONTHLY CHANCE TO WIN A GIFT CARD

