

## Signature Cocktails

<b>Signature Frozen Drinks</b>	All 10.50
<b>Cosmopolitan</b>	All 10.50
An Annapolitans' Classic! A blend of Smirnoff Citrus, Triple Sec, and Cranberry Juice.	
<b>Shaken "Pickled" Bloody Mary</b>	
Our own special Bloody Mary Mix, Vodka and Pickled Greens, Red, Yellow Peppers, Cucumber and Green Beans.	
<b>Last of the Mojitos</b>	
Tangy refresher crafted with premium Muddled Mint and Lime, Bacardi Superior, Simple Syrup and Sprite.	
<b>Coconut Mojito</b>	
Tangy refresher crafted with premium Muddled Mint and Lime, Bacardi Superior Rum, Simple Syrup and Coconut water.	
<b>Chocolate Martini</b>	
A blend of dark Godiva Chocolate liqueur, Vodka, and Kahlua.	
<b>Middleton's Dirty Martini</b>	
An intriguing mix of Ketel One Vodka and Olive Juice, garnished with olives	

## Middleton's Classics

<b>Category 3: Dark and Stormy</b>	8.75
Delicious Bermuda concoction of Gosling's Black Seal Rum, Ginger Beer and a squeeze of lime.	
<b>The Orange Crush</b>	9.95
Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.	
<b>Grapefruit Crush</b>	8.75
Finlandia Grapefruit infused with Ruby Red Grapefruit Juice and topped off with Sprite.	
<b>Middleton's Electric Lemonade</b>	9.95
Smirnoff Citrus Vodka, Blue Curacao mixed with our homemade lemonade.	
<b>Stoli Ice Pick</b>	7.95
Refreshing Ice Tea mixed with your choice of Stoli Vodka	
<b>The Holy Molé</b>	8.25
Hot Chocolate, Absolut Pepper, Amaretto, touch of Cayenne & dollop of Whipped Cream	
<b>Award Winning 2011 &amp; 2012 Irish Coffee</b>	8.25
Coffee with Tullamore Dew Irish Whiskey, Sugar cube and homemade whipped cream. "Give every man his dew"	
<b>The Fly Trap</b>	8.95
Sweet Tea Vodka, Grand Mariner, Sour mix, splash of Sprite and a lemon garnish.	
<b>Hot Ginger Toddy</b>	8.95
Maker's Mark Bourbon, Ginger Liqueur (Domaine de Canton Ginger) Touch of honey, served hot with lemon garnish.	
<b>Middleton Irish Whiskey - Very Rare</b>	22.50
Neat	

## Beverages

<b>Coffee or Tea, Iced Tea or Sodas</b>	3.50
<b>Milk or Juice</b>	4.25
<b>Hot Cocoa</b>	4.50
<b>Lurisia – Still</b>	8.95
<b>Lurisia – Sparkling</b>	8.95

## Wines by the Glass

	Glass	Bottle
<b>Domaine Chandon, Brut, California</b>	Split (187mL)	11
<b>Tiamo, Brut Prosecco, Italy</b>	Split (187mL)	8
<b>Casa Lapostolle, Sauvignon Blanc, Central Valley, Chile</b>		7 28
Crisp with light minerality and hints of apricot and lemon zest		
<b>"Starmont" by Merryvale, Sauvignon Blanc/Semillon, Napa Valley, CA</b>		9 36
Medium bodied with hints of French oak, tangerine, lemon grass, and slate.		
<b>Santi, Pinot Grigio, Italy</b>		9 36
Crisp lemon and tropical fruit with well-rounded lemongrass and herbal flavors		
<b>Simonnet Fedvre, 100 series Chardonnay, France</b>		8 32
Roundness and subtle note of citrus, pear and limes.		
<b>Kendall Jackson, Chardonnay, California</b>		10 40
Full bodied American Oak that gives this wine a buttery, creamy flavor with hints of citrus		
<b>The Federalist, Russian River Valley, California</b>		12 42
Fresh lemon zest and touch of cinnamon. Barrel fermented with 30 % new oak for bold, rich flavor		
<b>Heinz-Eiffle, Riesling, Spatlese, Germany</b>		8 32
Crisp peach and citrus with a sweet finish		
<b>Angeline, Pinot Noir, California</b>		9 36
Bright cherry and raspberry aromas with a velvety texture, and hints of gentle spice.		
<b>Vina Bujanda, Crianza, Rioja, Spain</b>		8 32
Dry medium body with a balance of Bilberries and ripe blackberries and a touch of spice		
<b>Edna Valley Vineyards, Merlot, Central Coast, CA</b>		9 36
Dark plum and berry flavors with soft, earthy finish.		
<b>Terrazas, Malbec, Argentina</b>		8 32
Cherry, plum and raisin mixed with hints of vanilla and toasted coconut		
<b>Louis M Martini, Cabernet Sauvignon, Sonoma, California</b>		11 44
Medium-bodied with notes of boysenberry, mulberry, and toffee on the finish with subtle tannins		
<b>Hope Estate "Basalt Block", Shiraz, Hunter Valley,</b>		9 36
Full bodied pepper and spice and hints of cherries and dark fruit		
<b>House Wines Merlot, Cabernet, White Zinfandel, Chardonnay and Pinot Grigio</b>	6	

## Flights

Can't decide on a Glass of Wine or Draft Beer? Try our Flights. Ask your server for list.

<b>Wine Flight</b>	2 oz. portion of any 3 varietals	11.95
<b>Beer Flight</b>	4 oz. portion of any 4 drafts	7.95

## Desserts

<b>-House Specialty- Crème Brulee</b>	7.25	<b>New York Cheesecake</b>	6.25
Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.		Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.	
<b>Strawberry Zabaglione</b>	8.25	<b>Strawberry Shortcake</b>	7.25
Custard made with brandy, Kirschwasser and Galliano, served over fresh strawberries.		Freshly homemade sweet biscuits filled with marinated strawberries and whipped cream with fresh mint leaves.	
<b>-Tablesides For Two- Banana's Foster</b>	18.50	<b>Banana Chocolate Chip</b>	6.00
Bananas are caramelized in a bubbling pan of brown sugar, butter, Crème de Banana, spiced rum, and cinnamon, served over ice cream.		Four layers of dense chocolate banana cake with creamy custard topped with a creamy chocolate cream cheese icing, and finished with chocolate chips.	
<b>Cherry's Jubilee</b>	19.25	<b>Chocolate Ribbon</b>	9.00
A delicate mix of brandy, Cherry Kirschwasser, cherries, confection sugar and cornstarch, butter and cherry juice, flambé and served over ice cream.		Chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate, topped with chocolate cameo.	
<b>From The Freezer- Mile High Sundae</b> 7.25			
Brownie and ice cream twice layered and topped with chocolate syrup, whipped cream and cherries			

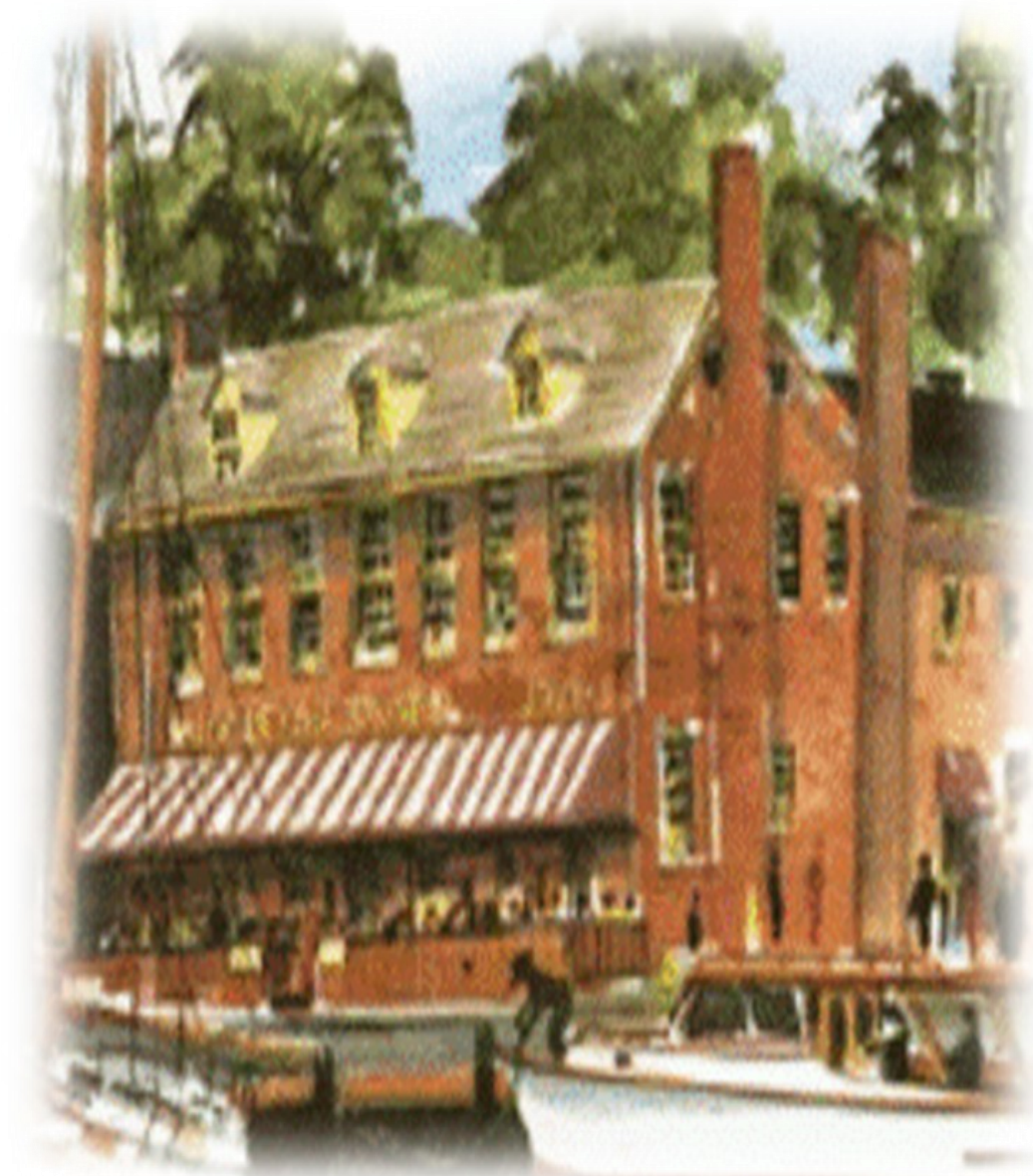
# Brunch @ Middleton Tavern

Served Sunday 10am to 1 pm

Celebrating Since

1968

Please Visit our website at [middletontavern.com](http://middletontavern.com)!



# Appetizers, Soups & Salads

<b>Mini Crab Cake</b>	M/P	<b>Tokyo Tuna Tartar</b>	13.95
Miniature version of our jumbo lump crab cake. Served with Cocktail and Tartar sauce, cracker and lemons		Diced Ahi Tuna, diced avocado, minced shallots, chive, mixed with a Sriracha lemon oil, then finished with a Ponzu Sauce	
<b>Seafood Tower for Two</b>	23.95	<b>Hot Crab Dip</b>	12.95
Fresh calamari, Oysters Rockefeller, Clams Casino, grilled shrimp & scallops over cucumber salad.		Lump crab folded with cream cheese, Cheddar cheese & seasonings. Served with crackers.	
<b>Oysters Rockefeller</b>	13.50	<b>Fried Calamari</b>	13.50
Fresh shucked oysters with a traditional spinach mixture, finished with Hollandaise.		Fresh calamari served over Mesclun with Chipotle aioli and plum sauce.	
<b>Sesame Seared Tuna</b>	15.25	<b>Cold Smoked Salmon</b>	11.95
Crusted Yellow Fin Tuna seared rare and served with Asian noodles, pickled ginger, with cusabi cream then drizzled with a Honey soy glaze.		Served with Chive butter, Crème Fraiche, and dark Irish soda bread then garnished with capers, dill & red onions.	
<b>Clams Casino</b>	14.95	<b>Oyster Puffs</b>	9.00
Fresh clams baked with peppers, garlic, bacon & Italian breading.		(4) oysters lightly battered then fried. Served with chipotle aioli.	

<b>Maryland Crab Soup du Jour</b>	8.50 M/P	<b>Middleton's Chili</b>	7.50
		<b>Cuban Black Bean</b>	6.95

<b>Baby Lettuce Salad</b>	8.95	<b>Stacked Caprese Salad</b>	11.95
Baby lettuce with Macadamia nuts, garlic croutons, goat cheese, tossed with grilled Peach Honey-Lime vinaigrette.		Sliced tomato, Italian mozzarella cheese and fresh basil, layered together and finished with olive oil, Balsamic vinaigrette. Garnished cracked black pepper and capers.	
<b>Classic Caesar Salad</b>	8.75	<b>Seafood Caesar Salad</b>	17.95
Romaine lettuce tossed Parmesan cheese, croutons and tossed with our classic Caesar dressing.		Classic Caesar salad, topped with lump crab, gulf shrimp, and sea scallops. Finished with capers, diced tomato, and Kalamata olives.	
<b>Spinach Salad</b>	8.95	<b>Bartender's Cobb Salad</b>	12.95
Spinach tossed with mushrooms, Parmesan cheese & croutons in a traditional dressing.		<b>"Shake it up Baby"</b> Baby greens, hard boiled egg, tomato, chopped bacon, Blue cheese, cucumber, grilled chicken, Avocado & Tangerine vinaigrette.	

Add On's For All Salads: Chicken, Crab or Shrimp Market Price

## Extras

<b>Applewood Smoked Bacon</b>	4.75
<b>Three Pepper Home-Fried Potatoes</b>	2.75
<b>Extra Egg</b>	2.25
<b>Savory Grits with Smoked Bacon</b>	4.95
Cream, Mascarpone Cheese, Chives, Tomatoes made with Smoked Bacon.	
<b>Maple Sausage</b>	4.75
<b>Pomme Frites w/ Blue Crab Gravy</b>	7.95

Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

Dec. 2015

# Champagne Brunch

Try One of Our New Tavern Favorite's

<b>The Shaken "Pickled" Bloody Mary</b>	10.50
Our own Bloody Mary mix, vodka and pickled greens, yellow, red peppers, cucumbers and green beans	
<b>The Holy Molé</b>	8.25
Hot chocolate, Absolute Pepper, Amaretto, a touch of cayenne and a dollop of whipped cream.	
<b>Coconut Mimosa</b>	7.00
Traditional OJ with Champagne blended with Coconut rum and coconut water.	

## Fruity Beginnings

<b>Freshly Squeezed Orange Juice</b>	5.25
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## Hot Porridge and Cereal

<b>Baby Bear</b>	7.25
Hot porridge with milk and honey.	
<b>Mama Bear</b>	7.50
Hot Porridge with fresh cream, raisins and honey.	
<b>Papa Bear</b>	8.00
Hot Porridge with fresh cream, bananas, raisins and honey.	
<b>Big Bad Wolf</b>	8.50
Hot porridge with fresh cream, butter and brown sugar.	
<b>Morning Crunch</b>	9.50
Fresh roasted granola topped with bananas and raisins, served with honey and choice of milk or yogurt.	

## Cakes from the Griddle

Served with Whipped Butter, Maple syrup, dusted with Powdered Sugar

<b>Buttermilk Pancakes (4)</b>	9.95
<b>Lemon and Ricotta Pancakes with Fresh Berries</b>	10.95
Four fluffy pancakes filled with Ricotta cheese then finished with a Lemon curd.	
<b>Chocolate Chip Pancakes</b>	9.95
<b>Belgian Waffle</b>	9.95
Our classic Belgian waffle garnished with whipped cream.	
<b>Bacon and Pecan Waffle</b>	9.95
Crisp bacon and toasted pecans mixed and topped with a warm bourbon maple syrup.	
<b>Banana Foster French Toast</b>	10.95
Caramelized bananas and finished an whipped cream.	
<b>Apple Pie French Toast</b>	10.95
Battered French Toast with caramelized cinnamon apples and whipped cream.	
<b>Crème Brulee French Toast</b>	10.95
Our French toast dipped in our Crème Brulee batter.	
<b>Stuffed French Toast</b>	10.95
French toast stuffed with Cream cheese, fresh berries topped with whipped cream.	

For all split meals we charge a fee of \$3. No substitutions for sides, please. There is a suggested gratuity of 18% for all parties of 7 or more. No separate checks for parties of 6 or more.

# Extraordinary Eggs and Omelets

\*Served with choice of Croissant, Toast or Muffin and Jelly.

<b>*Vegetable and Gruyere Frittata</b>	12.00
Cooked with green, red and yellow peppers, onions and scallions mixed with Gruyere cheese.	
<b>*Cheese Omelet</b>	12.00
Gruyere or white cheddar.	
<b>*Green and White Omelet</b>	12.95
Scrambled Eggs with scallions and Cream Cheese.	
<b>*Egg White Cheese Omelet</b>	10.00
Egg whites with your choice of Gruyere or Cheddar cheese.	
<b>*Goldie Lox</b>	14.00
Scrambled eggs with Smoked salmon and cream cheese.	
<b>Popeye Egg</b>	12.95
Scrambled eggs on English muffin with Black Forest ham and sautéed spinach.	
<b>Smoked Salmon Eggs Benedict</b>	15.95
With smoked salmon and Hollandaise sauce.	
<b>Eggs Benedict</b>	11.95
Poached Eggs over Canadian Bacon on an English muffin topped with Hollandaise Sauce, served with home fries.	
<b>Rio Grande Benedict</b>	15.95
Poached Eggs over tenderloin medallions on an English muffin finished with Orange Chipotle Hollandaise.	
<b>Crab Benedict</b>	13.95
Poached eggs over crab meat on an English muffin topped with Hollandaise, served with home fries.	
<b>Country Breakfast</b>	10.95
Maple sausage or bacon served with two eggs, home fries	
<b>Savory Biscuits &amp; Gravy</b>	9.95
Scrambled egg with slice of cayenne candied bacon topped with greens, grits and a biscuit.	
<b>Steak and Eggs</b>	17.95
Grilled Sirloin, eggs, home fried potatoes, toast and a Bloody Mary.	

## Sandwiches

<b>Toasted Bagel</b>	9.95
With cream cheese, smoked salmon, red onions, capers and dill.	
<b>Bacon, Egg and Cheese Croissant</b>	9.95
Flaky croissant stuffed with scrambled egg, cheddar cheese, and bacon.	
<b>El Cubano</b>	11.95
Roasted pork, Black Forest ham, peppered salami, Swiss cheese, pickle and house mustard sauce pressed on a baguette.	
<b>Crab Cake Sandwich</b>	M/P
Our Jumbo lump crab cake with lettuce & tomato. Served with pomme frites.	
<b>Sirloin Steak Sandwich</b>	16.95
Six ounce Sirloin with an Authentic Southwest rub. Served with caramelized onions, field greens, on a Ciabatta. Drizzled with fig Balsamic and served with our spicy aioli fried potatoes .	
<b>Chicken Melt</b>	10.95
Sautéed Onions and Muenster cheese with lettuce, & tomato. Served with Pomme Frites.	
<b>Prime Burger</b>	11.50
Five Prime cuts, freshly ground the blended with Southwest and Prime herb blends. Served atop a butter toasted roll and with Pomme Frites. Add Cheese 1.00	
<b>Turkey Club Wrap</b>	13.95
Turkey, bacon, pepper jack Cheese, lettuce, tomato, and a ginger cream sauce in a tortilla.	
<b>Stacked Roast Beef</b>	12.50
Sliced thin stacked high on your choice of bread, lettuce, tomato, onion and horseradish mustard sauce.	