

Brunch



Great Starters

Maytag Blue Cheese Potato Chips

"a Cap City original," Maytag blue cheese, scallions and Alfredo sauce\$8.50

Hot and Sour Calamari

crispy fried rice noodles and bell peppers\$9.95

Pepperoni Flatbread

zesty Italian tomato sauce, mozzarella cheese\$8.50

Cast Iron Quesadilla

grilled chicken pepper jack cheese and black bean corn salsa.....\$8.95

Tamarind Glazed Chicken Wings

"perfect for sharing," celery sticks and blue cheese\$8.95

A Bowl of Steamed P.E.I. Mussels

fresh garlic, shallots and tomatoes in a Chardonnay broth\$9.50

Old Bay Peel and Eat Shrimp

1/2 pound, a little messy, a little spicy with cocktail and crab louie sauces\$10.95

Made-From-Scratch Bowls

Soup of the Day cup.....\$4.50 bowl ...\$5.50

Roasted Creole Tomato cup.....\$4.50 bowl ...\$5.50

Steak and Black Bean Chili

cup.....\$4.95 bowl ...\$5.95

Brunch Combo Plates

Soup and Salad

choose your diner salad and add a cup of soup.....\$9.95

Cap City Trio

half of a house made chicken salad sandwich, your choice of a cup of soup and a diner salad\$10.95

Diner Salads: Mixed Greens • Blue Cheese Salad • Greek Salad, Lemon Caesar • Two Apple Spinach Salad • Wedge of Iceberg

Soups: Soup of the Day • Roasted Creole Tomato • Steak and Black Bean Chili

Fresh Salads

Mixed Greens

with grape tomatoes, carrots, red onion and cheddar cheese tossed in our house vinaigrette.....\$5.95

Lemon Caesar

our classic caesar with parmesan cheese and garlic croutons.....\$6.50

Wedge of Iceberg

crisp bacon, grape tomatoes, red onion and bleu cheese dressing.....\$5.95

Blue Cheese Salad

crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, marble rye croutons and more blue cheese crumbles\$6.95

Two Apple Spinach Salad crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry mustard vinaigrette.....\$6.95

Greek Salad Feta cheese, grape tomatoes, cucumbers, red onions, Kalamata olives, peperoncini, and a balsamic vinaigrette.....\$6.25
add chicken\$11.95

Chicken Milanese Caesar

crispy chicken served with our classic caesar, parmesan cheese and garlic croutons\$11.95

Black and Blue Salmon Salad

blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, marble rye croutons and more blue cheese crumbles.....\$13.95

Harvest Salad

slow roasted turkey, green apples, onions, cranberries, toasted walnuts, blue cheese and Waldorf dressing\$11.95

BBQ Chopped Salad

crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and creamy cilantro ranch dressing\$12.95

Pecan Crusted Tilapia Salad

granny smith apples, sun-dried cranberries, blue cheese and our sour cream dressing.....\$13.95

Brian Scheren, General Manager

Larry MacDonald, Executive Chef

*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness. Please let your server know of any food allergy concerns.



Famous Brunch Plates

All American Baked French Toast

with praline topping, fresh berries and whipped cream.....\$8.95

Classic Eggs Benedict

poached eggs over thick-cut rosemary bacon, toasted English muffin, scallion hollandaise, home-fried red potatoes.....\$8.95

Today's Four Egg Omelet

served with home fried red potatoes, toasted buttermilk bread & fresh strawberries\$7.95

Eggs on Hash

two fried eggs on short rib hash with green bell pepper, caramelized onion & Vermont white cheddar....\$9.25

Housemade Granola & Yogurt Parfait

vanilla yogurt and fresh berries.....\$6.95

Lox & Bagels

house-cured salmon gravlax, cream cheese, sliced tomato, mixed greens, red onion, capers and deviled egg.....\$10.95

Breakfast Burrito

flour tortilla filled with scrambled eggs, chorizo, poblano peppers and cheddar cheese. Topped with Ranchero sauce and cilantro\$8.95

"Diner" Steak & Eggs

beef tenderloin cooked to your liking with two eggs, home-fried red potatoes and Texas toast\$15.95

Favorite Large Plates

Cap City Diner Meatloaf

buttermilk-chive mashed potatoes, wild mushrooms, broccoli, chili onion rings and BBQ gravy.....\$10.50

Ponzu Glazed Salmon

sticky rice, stir-fried vegetables and pineapple ginger sauce.....\$13.95

Spicy Chicken Rigatoni

mushrooms, tomatoes, spinach, poblano peppers and roasted red pepper cream sauce.....\$14.95

Romano Crusted Chicken

crispy fried chicken, garlic buttered noodles, roasted tomato cream sauce\$10.50

Vegetable Plate

pasta cake, mushroom spring roll, asparagus, broccoli, goat cheese, diner vegetables and marinara sauce.....\$13.95

Crispy Fish and Chips

beer battered fish served with Maytag blue cheese cole slaw, sweet pickle remoulade, French fries\$14.95

Diner Sandwiches

served with choice of fresh fruit, Maytag blue cheese cole slaw, cottage cheese or French fries

All American Cheeseburger

our old fashioned charbroiled cheeseburger* with LTO on a homemade bun, or, no cheese if you please.....\$8.95

Turkey Burger

hand-pattied, swiss cheese, LTO on a wheat bun.....\$8.95

Bacon Swiss Burger

1/2 pound burger* charbroiled and topped with LTO on a brioche bun\$9.50

Blue Cheese Kobe Burger*

topped with blue cheese and caramelized onion, tomato, blue cheese dressing on a rosemary focaccia bun\$12.95

Triple Decker Grilled Cheese

fried egg, scallions, tomato and dijonaise on country white toast\$7.95

Philly Cheese Steak

shaved prime rib, melted white cheddar cheese, sautéed mushrooms, onions and peppers on a fresh hoagie.....\$9.50

Knife and Fork Chili Dog

"a Cap City tradition," cheddar cheese, red onions and scallions.....\$7.95

Blackened Tilapia Po' Boy

sweet pickle remoulade, LTO on a focaccia hoagie.....\$9.95

Diner Meatloaf Melt

muenster cheese, LTO and mayo\$8.95

Smoked Turkey Reuben

bacon, swiss cheese, sweet diner slaw, red onion and mayo.....\$9.95

Fried Fish Sandwich

beer battered fish, cheddar cheese, LTO with a sweet pickle tartar\$9.95

Jake's Famous Reuben

house made pulled corned beef, swiss cheese, sauerkraut, 1000 Island on marble rye.....\$9.95

Cheddar Chicken BLT

smoked bacon, lettuce, tomato, onion, BBQ, mayo. \$8.50

Just BLT

hold the chicken, hold the cheddar\$7.25
add salmon\$8.95



Non-Alcoholic Beverages

Blackberry Sage Lemonade

muddled blackberries and sage,
hand squeezed lemonade,
blackberry syrup \$3.25

Strawberry Basil Lemonade

muddled basil, hand squeezed lemonade,
strawberry purée \$3.25

Pomegranate Lime Agua Fresca

club soda, pomegranate syrup,
fresh squeezed lime \$3.25

Peach Palmer

hand squeezed lemonade,
fresh brewed tea, peach purée \$3.25

Raspberry Tea

fresh brewed tea, raspberry purée,
lemon twist, fresh raspberries \$3.25

Fountain Sodas

Pepsi, Diet Pepsi, Wild Cherry Pepsi,
Mountain Dew, Sierra Mist \$2.95

Fresh Squeezed Juice

OJ or grapefruit \$2.95

Pellegrino Sparkling Water \$2.95

Fiji Water \$2.95

Tea hot or iced \$2.95

Cap City Coffees

Coffee, Espresso \$2.95

Cappuccino \$3.50

Café Latte \$3.50

Mocha Latte \$3.50

Floats & Shakes

Flo's Famous Shakes & Malts

Johnson's ice cream, chocolate,
strawberry or vanilla \$3.95

I.B.C. Root Beer Float \$3.50

Black Cow

Pepsi, vanilla ice cream, chocolate syrup \$2.95