



Top Ten Brunch Menu - College Park

CHEF SELECTIONS

Absolutely no modifications to these specialty items. (If you have a food allergen, please select another item without the allergen.)

Lobster, Egg & Cheese Croissant

8 oz deep fried lobster tail with fried egg, white American cheese, and avocado 19

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♥ Chef Sammy's Award Winning 1/2 lb.

Shrimp & Grits

Jumbo shrimp, turkey sausage, tomatoes, and scallions served over cheese grits with Cajun cream sauce 19

Seafood Burger Croissant

Beef patty with hickory smoked bacon, Cajun shrimp, white American cheese and our secret sauce 17

Crab Cake Benedict

Jumbo crab cake, fried eggs, wilted spinach and Cajun cream sauce 21

Lobster & Grits

Fried lobster tail served over cheesy grits topped with crab & corn cream sauce and tomatoes 20

Deep Fried Salmon Hash

Fresh deep fried salmon served over wilted spinach and cheesy hashbrowns with Cajun cream sauce 17

Jumbo Smothered Chicken & Biscuits

Deep fried chicken breast served over jumbo biscuits with egg & cheese and covered in Cajun cream sauce 16

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♥ Crab Hash

Jumbo lump crab and tomatoes served over cheesy hash browns topped with Cajun cream sauce 17
Add Fried Lobster Tail 12

One Whole Pound of Fried Fish & Grits

Southern-Style deep fried Whiting served with cheesy grits and a homestyle biscuit. 17

Rum Chata French Toast and Berries

FOR ADULTS ONLY! Rum Chata soaked Challah French toast topped with fresh fruit 12



BREAKFAST ESSENTIALS

One BIG Ol' Pancake 5

One Slice of Basic French Toast 6

♥ Strawberry Shortcake

Deep Fried Biscuits and Fresh Strawberries 9

Buffalo Shrimp with Blue Cheese

Crumbles

(6) Shrimp 8

SANDWICHES

Sausage, Egg & Cheese Biscuit

Turkey sausage, scrambled eggs with cheese and homestyle biscuits. 7

Bacon, Egg & Cheese Croissant

Hickory smoked bacon, fried egg with cheese and a buttery croissant. 8

♥ Blacked Salmon BLT

Fresh grilled salmon, hickory smoked pork bacon, shredded lettuce, tomatoes and an avocado spread with our secret sauce on a buttery croissant. 14

A'LA CARTE

Cheesy Hash

Browns 4

Scrambled Eggs w/
Cheese 3

Grits 3

Turkey Sausage 3

Pork Bacon 3.50

Scrapple 4

HOUSE RULES

1. We guarantee great food...everything else is left to chance.

(We try our hardest though, we really do!)

2. We do not provide individual checks; however, we will allow up to 3 forms of payment.

3. 18% gratuity added to parties of 5 or more OR checks larger than \$150.

4. NO modifications to the TOP TEN BRUNCH MENU signature items. (If you have a food allergy, please choose another item without the allergen.)

5. Be nice!

6. No reservations. Unless you're Barack Obama (Hey, there's exceptions to every rule.)

7. Wait times are estimates, not prophecies. We TOTALLY understand if you can't wait during busy times. We don't want you mad at us because you waited...get it?

8. No table hibernation. (Others gotta eat too.)

9. If we prepare your selected item to our menu specifications, we will not remove that item from your bill. Our entrees are not "samples". Thanks!

10. No parties larger than 8 on days that end with Y. (We're a small place, and when we get busy large groups are hard to accommodate.)

11. We seat complete parties ONLY.

12. Keep in mind, if on the wait list you can receive a text message when your table is ready. Naps in your car are fine!

Remember – this is supposed to be fun!

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