

EASY LIKE SUNDAY

Breakfast

HANDHELD FAVORITES

Served with one side

FRIED CHICKEN SANDWICH | 16.95

Bacon, egg*, white cheddar, arugula, and maple dijon aioli on a brioche bun

BRUNCH BURGER | 16.95

Egg*, cowboy bacon, avocado chipotle slaw, and white cheddar, on a brioche bun

BREAKFAST BURRITO | 14.95

Potatoes, green chilis, eggs*, American cheese, bacon, avocado cream, chipotle aioli, and crème fraîche

Add sausage \$1.50

Substitute fried chicken \$3

BENEDICTS

Served with one side

THE CLASSIC | 15.95

Canadian bacon, English muffin, hollandaise*

FRIED CHICKEN | 18.95

Bacon jam, English muffin, hollandaise*

CRAB CAKE | MP

Spinach, tomato, English muffin, hollandaise*

FLORENTINE | 15.95

Sautéed spinach, avocado, tomato, English Muffin, hollandaise*

SOMETHING SWEET

CLASSIC FRENCH TOAST | 13.95

Egg-battered brioche, topped with powdered sugar
Add seasonal fruit \$2

RICOTTA STUFFED FRENCH TOAST | 16.95

House made sweet ricotta, berry compote, and crumbled bacon

FLUFFY PANCAKES (4) | 13.95

Choice between buttermilk and GF (+\$2)
Add chocolate chips or fruit \$2.50

SEASONAL PANCAKES (4) | 16.95

THE BASICS

Served with one side and toast

Substitute egg* whites \$2 | Add avocado \$2

2 EGGS* & MEAT | 13.95

Choice of meat, side, and toast

GREEN VEGGIE SCRAMBLE | 15.95

Zucchini, spinach, pesto, feta, avocado cream, fresh avocado

COMBO PLATE

A BIT OF EVERYTHING | 17.95

2 eggs*, choice of meat, side, and pancakes or French toast

Substitute:

Stuffed French toast, seasonal or GF pancakes

LITTLE SOMETHING

HOUSE-MADE GRANOLA | 10.95

Vanilla yogurt, honey, and fresh seasonal berries

SEASONAL BREAD PUDDING | 6.95

SIDES

5

Home fries, French fries, cheesy grits, fruit

MEATS

5

Pork sausage, chicken sausage, Canadian bacon, bacon, candied bacon (+\$1.50)

BREADS

4

Brioche, wheat, rye, sourdough, English muffin, GF toast (+\$1.50)

DRINKS

ICED TEA, SWEET OR UNSWEET | 3.50

SODA | 3.50

PELLEGRINO 1/2 LITER | 5.25

ORANGE JUICE | 4.25

CRANBERRY JUICE | 3.95

APPLE JUICE | 3.95

Check out our signature coffee and cocktail menus!

BRUNCH ENTREES

SHRIMP & GRITS | 18.95

Cajun shrimp*, Andouille sausage, onion, shallots, and chives over cheddar grits

FRIED CHICKEN & CORNMEAL PANCAKES | 17.95

Buttermilk fried chicken, cornmeal pancakes, served with peach habaño and maple butter

STEAK & EGGS | 28.95

New York Strip, 2 eggs* any style, potatoes, and fresno chimichurri served with garlic heirloom tomatoes and arugula

TUSCAN BAKE | 18.95

Bell pepper, onion, ground pork sausage, tomato, mozzarella, feta, and poached eggs*, topped with basil, and creme fraiche
Served with toasted sourdough crostini

SHORT RIB HASH | 17.95

2 eggs* any style, over seasoned potatoes, red wine braised short rib, fresno peppers, caramelized onion, and crème fraîche

VEGAN HASH | 15.95

Sautéed vegetables over potatoes with a roasted red pepper sauce, cilantro lime aioli and avocado



Lighter fare

AVOCADO TOAST | 12.95

Marinated heirloom tomatoes, sunflower seeds, arugula, and an over easy egg*
Served on rustic sourdough
Add bacon \$2

LOX | 14.95

Atlantic Salmon*, cream cheese, capers, dill, cucumber, and onion
Served on rustic sourdough
Add poached egg* \$2
Add Hollandaise \$1

BRUSSEL SPROUTS | 9.95

Bacon, almonds, parmesan, and a sherry glaze

Lunch

SALADS

CHOPPED SALAD

16.95

Lettuce, provolone, salami, feta, Kalamata olives, lemon thyme chickpeas, tomato, cucumber, pickled vegetables, Italian vinaigrette

CAESAR SALAD

13.95

Parmesan, croutons, capers, and creamy caesar dressing

HARVEST SALAD

12.95

Warm seasonal vegetables over farro and arugula topped with goat cheese, pepitas, and dried cranberries, maple orange vinaigrette

Add grilled chicken \$6.95 | shrimp \$9.00*

SANDWICHES

Served with French fries
Substitute gluten-free +\$2

SHORT RIB GRILLED CHEESE | 17.95

White cheddar, goat cheese, grilled onions, arugula, and spicy dijonaise on sliced brioche

GRILLED CHICKEN & HALLOUMI | 16.95

Pesto, cranberry aioli, tomato, and arugula on a brioche bun

CRAB MELT | MP

Lettuce, tomato, remoulade, and white cheddar on buttered brioche

REUBEN | 16.95

Corned beef, swiss, sauerkraut, Russian dressing on rye

TURKEY BRIE | 16.95

Cranberry jalapeño jam, tomato, bacon, mayonnaise, and arugula on ciabatta

CAPRESE | 15.95

Tomatoes, fresh mozzarella, almond pesto, balsamic reduction on ciabatta

BURGERS

Served with French fries

THE CLASSIC | 15.95

Lettuce, tomato, onion, pickle, American cheese, and our secret sauce on a brioche bun

BACON & GOAT CHEESE | 16.95

Bacon jam, goat cheese, white cheddar, arugula, balsamic, and mayonnaise on a brioche bun

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* Consuming raw or uncooked meat, poultry, shellfish, or eggs may increase your risk for foodborn illness.

EASY LIKE SUNDAY

Cafe

COFFEE

- DRIP COFFEE** | \$3.50
- FRENCH PRESS** | \$4.50
- ESPRESSO** | \$2.25
- NITRO COLD BREW** | \$4.50
- AMERICANO** | \$2.25
- CAFE LATTE** | \$4.25
- SPANISH LATTE** | \$4.95
- CAFE BREVE** | \$4.50
- CAPPUCCINO** | \$4.25
- CHAI TEA LATTE** | \$4.95
- DIRTY VANILLA CHAI LATTE** | \$5.95
- VANILLA LATTE** | \$4.95
- CLASSIC MOCHA** | \$4.95
- WHITE CHOCOLATE MOCHA** | \$4.95
- LAVENDER MAPLE LATTE** | \$4.95

*Substitute oat or almond milk 75¢
Add flavored syrup (ask us for flavors) 50¢
Add espresso shot \$1.50*

HOT TEA

- \$3.50
- CHAMOMILE, PEPPERMINT, GINGER,
EARL GREY, ENGLISH BREAKFAST,
JASMINE GREEN TEA
- MAKE IT A TEA MISTO** | \$4.50

ASK ABOUT OUR ASSORTED PASTRIES AND CAKES



Bar Drinks & Cocktails

SIP EASY

MIMOSAS | 9

Passion fruit, peach lavender, Hawaiian or the classic orange juice

MIMOSA SAMPLER | 40

Bottle of Prosecco served with our three signature purees

PREMIUM SAMPLER | 50

Bottle of Cloe Prosecco served with our three signature purees



COCKTAILS

BLOODY MARY | 12

Vodka and Old Bay seasoned Mary mix

SUNDAY LOVE | 12

Citrus vodka, elderflower liquor, strawberry, basil, lemon, prosecco, and sugar rim

MAPLE FASHION | 13

Bourbon, orange, bitters, cherry, maple syrup, and candied bacon garnish

SPICY MARGARITA | 12

Tequila, triple sec, lime, pineapple, jalepeno, and simple syrup

WILDLFLOWER | 12

Tequila, hibiscus, passionfruit, honey, lime, hellfire and orange bitters

CUCUMBER CHILL | 12

Gin, muddled cucumber, mint, lime, and ginger beer

THE CHARMER | 13

Bourbon, Blood orange sour, egg white, ginger liqueur

CHOCOLATE FOR BREAKFAST | 12

Vanilla vodka, chocolate, dark chocolate liqueur, Irish cream, and whipped cream (hot or cold)

ESPRESSO MARTINI | 13

Vodka, coffee liqueur, vanilla simple syrup



WINE

WHITE

446 NOBLE CHARDONNAY | 9
COPPOLA PINOT GRIGIO | 11
COPPOLA SOFIA SPARKLING ROSÉ | 12

RED

COPPOLA PINOT NOIR | 11
PALISADES CABERNET | 12

BOTTLE ONLY

CLOÉ PROSECCO | 50



BEER

DRAFT

STELLA | 7

ROTATING BOTTLES

ASK YOUR SERVER | 6