EAT WHAT MAKES YOU Happy

Family-Style Unlimited Brunch

35/person, 13.95/kids under 10 a la carte menu available

To Share

MONKEY BREAD v with maple-pecan praline, caramel 12

For family-style, choose three from below for the table

DEVILED EGGS 12 3-ways, classic with bacon, avocado with chorizo, beets with fried shallots

KALE CAESAR SALAD 10 romaine, kale, lemon-garlic dressing, parmesan, focaccia croutons

CRISPY BRUSSELS SPROUTS v 13 fresno chili, hot honey, ginger, mint, cilantro, roasted peanuts

NASHVILLE HOT CHICKEN TENDERS 3 for 14 mustard slaw, pickles, comeback sauce

> **SPINACH & ARTICHOKE DIP 14** mozzarella, roasted garlic, tortilla chips

BREAKFAST NACHOS 16

house queso, tortilla chips, pico de gallo, pickled jalapenos & fresno peppers, bacon & chorizo, sunny-side up egg*, sriracha aioli, chives

Cocktail

BOTTOMLESS MIMOSAS 25 choice of classic, peach, watermelon, strawberry

*two-hour time limit. tax and tip not included. please drink responsibly.

WAKE UP WHARF 11 belle isle cold brew moonshine, iced coffee, whip

MAKERS BLOODY MARY 13 vodka, mild or spicy george's bloody mary mix, celery, deviled egg, bacon, everything bagel rim

SWINGS ESPRESSO MARTINI 14 tito's vodka, grind espresso liquer, swings espresso

Brunch Favorites For family-style, choose three for the table

THE WHAP

ESTD 2023

JOR THE PEOP

MARYLAND CRAB CAKE BENEDICT 23

jumbo lump crabcake, poached eggs*, buttermilk biscuit, hollandaise, breakfast potatoes

MAKERS SCRAMBLE 17

4 scrambled eggs, applewood smoked bacon, chicken sausage, breakfast potatoes, cheddar cheese, mushrooms, onions, red bell peppers, tomatoes, scallions, garlic bread

SMOKED SALMON LOX* 23

toasted focaccia, lemon-parsley cream cheese, fried capers, grape tomato, radish, red onion, poached eggs

CLASSIC EGGS BENEDICT* 16

country ham, soft poached eggs, buttermilk biscuits, hollandaise, breakfast potatoes

BREAKFAST GRAIN BOWL 18

warm barley, farro & quinoa, roasted broccoli, parsnip, butternut squash, zucchini, pistachio pesto, chorizo, sunny-side up egg*

> MIXED BERRY WAFFLES v 15 maple syrup, whipped cream

MAKERS UNION BREAKFAST* 22 3 eggs any style, thick-cut maple glazed grilled ham, breakfast potatoes, buttermilk biscuit, honey butter

CORNFLAKE CRUSTED FRENCH TOAST v 16 maple-pecan praline syrup, fresh berries

SMASHED AVOCADO TOAST* 16

grape tomato, parsley, radish, evoo, focaccia bread, poached eggs sub gluten free bun +1

WARREN'S FINE FRIED CHICKEN & WAFFLES 27 4 pc. cheddar waffle, bourbon maple syrup

*to-qo food not permitted for family-style brunch

TOMAHAWK STEAK & EGGS* 150

monkey bread to share, 42oz Tomahawk Ribeye, poached eggs, hollandaise, breakfast potatoes

PRIME RIB FRENCH DIP 27

slow roasted thinly sliced, swiss cheese, fried onions, horseradish cream, french roll, au jus

MAKERS CLASSIC BURGER* 18

chargrilled creekstone angus burger, bacon, lettuce, tomato, pickles, warm brioche bun choice of: cheddar, swiss, blue cheese sub impossible burger +2 | sub GF bun +1

MAKERS FLATIRON STEAK* & FRIES 34

chimichurri, broccolini, parmesan garlic butter fries

MARYLAND CRAB CAKE 40

jumbo lump crab, coleslaw, jalapeño tartar, french fries

POKE BOWL* GF 24

choice of salmon or yellowfin ahi tuna, jasmine rice, avocado, cucumber, edamame, shaved carrots, radish, red onion, sesame ginger dressing, sriracha mayo

CHILI-LIME RAINBOW TROUT GF 26

grilled vegetables, lemon

* This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions. GF-gluten-friendly | V-vegetarian