

The Yard **BREAKFAST**

est. 1985

110 SOUTH EUTAW STREET, BALTIMORE, MD 21201 | 410-209-2853

CLASSIC BREAKFAST

All American*

Two eggs any style with breakfast potatoes, choose bacon, ham steak, sausage or Canadian bacon and toast, bagel or muffin. Includes juice and coffee 17

Good Start

Oatmeal, cold cereal or housemade granola with fresh berries or bananas, skim milk and choice of toast, bagel or muffin. Includes juice and coffee [475 cal.] 14

MODERN CLASSIC

Breakfast Skillet

Tri color potatoes, peppers, onions, cheese, two eggs any style 15

Broken Yolk Sandwich

Two eggs, bacon, cheddar, Texas toast, breakfast potatoes 13

Classic Eggs Benedict

Two poached eggs, toasted English muffin, Canadian bacon, hollandaise sauce, breakfast potatoes 14

Monte Cristo

Ham, bacon, swiss cheese on French toast, strawberry jam, breakfast potatoes 15

B-More Benedict

Crab cakes, poached eggs, tomato, old bay hollandaise, breakfast potatoes 18

Grain Bowl

Barley, brown rice, quinoa, tomato, avocado, whipped herb goat cheese, over easy egg, citrus vinaigrette 13

3 EGG OMELETS

All served with breakfast potatoes

Ham and Cheese 13

Chesapeake

Crab meat, goat cheese, leeks 14

The Western

Ham, onions, peppers, cheddar 13

Egg white

Seasonal garden vegetables, avocado, spinach, salsa 13

We proudly serve eggs sourced from cage free hens

Consuming raw or undercooked meat, poultry or seafood may increase your risk of food borne illness.
A 18% service charge will be added to parties of 6 or more.

BREAKFAST BUFFET

An array of breakfast favorites, scrambled eggs, cooked-to-order omelets, waffles, breakfast meats, fresh fruit, gourmet pastries, hot and cold cereals with juices, coffee or tea 23

Continental Breakfast Buffet

Enjoy our selection of fruits, gourmet pastries, hot and cold cereals, yogurts with juices, coffee or tea 15

OFF THE GRIDDLE

All served with whipped butter

Buttermilk Pancakes 12

French Toast

Maple syrup 12

Waffles

Fresh mixed berries, whipped cream 12

SIDES

Crisp bacon 4

Sausage links 4

Chicken sausage 4

Yogurt and granola parfait

Choice of berries [355 cal.] 7

Oatmeal

Apex Bee Honey, dried cranberries, toasted almonds, milk 7

Grits

Cheddar cheese, scallions, whipped butter [430 cal.] 5

Cereal

Choice of berries or sliced banana, milk 7

Side of fruit

[135 cal.] 5

Toasted bagel

Cream cheese 6

BEVERAGES

Fresh orange or grapefruit juice 4

Apple, cranberry, pineapple, V8® or tomato juice 4

Coffee "Illy" regular and decaffeinated 4

Hot tea 4

Milk, chocolate milk,

Hot chocolate 4

Espresso 3


Cappuccino or latte 4

Soft drinks

Pepsi, Diet Pepsi, Sierra Mist Natural 3.5

Bottled water

still or sparkling 6

We proudly serve  coffee

Executive Chef Anthony Gitangu

Chef Anthony Gitangu moved from Kenya where he found his love for cooking at the tender age of five, watching his mother cook for the family. In simple conversation with Chef Anthony, one begins to understand how his passion for food comes from his heart. Chef Anthony has a true appreciation for food and uses seasonal and locally grown, farm fresh ingredients in every meal.