

B'S BRUNCH

10AM UNTIL 2PM

OMELETTES

SamB's 3-egg omelettes are served with strawberry preserves and an English muffin or toast.

HAM & CHEESE 8

Thinly sliced Virginia ham and Cheddar-Jack cheese blend.

MUSHROOM & CHEESE 8

Sautéed mushrooms with Cheddar-Jack cheese blend.

VEGGIE 8

Baby spinach, mushrooms, diced tomatoes and goat cheese.

WESTERN 9

Sliced ham, green peppers, onions and Cheddar-Jack cheese blend.

BACON-JALAPEÑO 9

Sautéed fresh jalapeños, smokehouse bacon and Cheddar-Jack cheese.

BREAKFAST SANDWICHES

Breakfast sandwiches are served with home fries.

FRIED EGG BLT 9

Two fried eggs, bacon, lettuce, tomato, basil-aioli and cheddar cheese on white toast.

FRIED EGG REUBEN 11

Our classic corned beef Reuben sandwich on marbled rye with Russian dressing, Swiss cheese, sauerkraut and a fried egg.

SAUSAGE GRAVY AND BISCUITS 6

Two buttery biscuits served with homemade sausage gravy.

SKILLETS

All of SamB's skillets are baked with 3 eggs, country redskin potatoes and Cheddar-Jack cheese. Served with an English muffin or toast.

FARMHOUSE 9

Eggs, bacon, mushrooms and onions over potatoes with melted Cheddar-Jack cheese.

VEGGIE 9

Eggs and redskin potatoes with mushrooms, onions, spinach, tomatoes and melted cheese.

MEAT LOVERS 10

Bacon, sausage and ham with eggs, redskin potatoes and cheese.

WAFFLES

All of SamB's waffles are served with butter, powdered sugar and syrup.

BELGIAN 5

Our homemade Belgian waffle topped with powdered sugar.

CHOCOLATE CHIP 6

Our Belgian waffle with chocolate chips and whipped cream.

FRENCH TOAST

CLASSIC 5

Our hearty French toast featuring our thick-sliced baguette bread and honey-maple glaze.

APPLE-PECAN 6

Our hearty French toast featuring our thick-sliced baguette bread, honey-maple glaze, pecans and slivered Granny Smith apples.

EGG DISHES

SamB's egg dishes are served with 2 eggs, strawberry preserves and an English muffin or toast. Egg beaters are available for an additional .75

EGGS & HOMEFRIES 6

BACON & EGGS 7

CANADIAN BACON & EGGS 7

SAUSAGE & EGGS 7

CRAB CAKE & EGGS 15

Our signature Maryland crab cake topped with hollandaise sauce.

STRIP & EGGS 14

6 oz New York Strip grilled to your specifications, two eggs, home fries, English muffin or toast.

• SPECIALTY BEVERAGES •

HOT

COFFEES

Enjoy our specialty coffee beverages featuring our own blend from *Grounds for Thought*, brewed with purified water and topped with fresh whipped cream.

SPANISH COFFEE 7

Tia Maria, Brandy and Dark rum.

ITALIAN COFFEE 8

Amaretto di Saronno and Brandy.

IRISH NUT COFFEE 8

Bailey's and Frangelico.

COCOA AND CIDER

HOT CHOCOLATE 4

Topped with fresh whipped cream.

PEPPERMINT PATTY 7

Peppermint schnapps, hot chocolate and whipped cream.

CARAMEL COCOA 7

Caramel Bailey's, hot chocolate and whipped cream.

HOT CIDER 4

Lipton's hot cider garnished with a cinnamon stick.

CARAMEL APPLE CIDER 7

Stoli Caramel Vodka with hot cider.

CAPTAIN & CIDER 7

Featuring Captain Morgan's spiced rum.

SAMB'S SUNRISE PLATE 8

Choice of breakfast meat, two eggs, home fries and an English muffin or toast.

EGGS BENEDICT 10

Two eggs, Canadian bacon and hollandaise atop an English muffin. Served with orange slices.

We
Cater.

Sam B's offers a full range of catering services and banquet rooms. For more information, visit us at:

www.samb.com

COLD

MIMOSA 7

Mionetto Prosecco and orange juice.

BELLINI 7

Vodka, Procecco and choice of flavored fruit purée over ice. Choose from strawberry, raspberry, mango or peach.

BLOODY MARY 6.5

Vodka with Zing Zang Bloody Mary mix in a salt and pepper-rimmed glass. Garnished with lemon and olive.

PROSECCO CITRUS SPRITZER 7

A refreshing burst of citrus flavor featuring Prosecco, lemonade and lime wedge.

We
Deliver.
CALL 352SAMB

APPETIZERS

CRAB CAKE 11

A family recipe and restaurant-wide favorite, tossed in breadcrumbs and fried, topped with whole-grain aioli and mango salsa.

SHRIMP COCKTAIL 10

Peeled and chilled shrimp served with spicy cocktail sauce.

SPINACH ARTICHOKE DIP 10

Fresh spinach and artichoke hearts baked with cheese and served with baguette bread.

BUFFALO CHICKEN BITES 8

Served with celery and bleu cheese dressing.

SOUPS

BAKED FRENCH ONION 5

Our signature beef broth soup with onions, croutons and melted Swiss cheese.

BLACK BEAN 4

A hearty vegetarian specialty with sherry and roasted red peppers. Topped with sour cream and scallions.

SOUP DU JOUR 4

Homemade in our kitchen daily.

SALADS

• PROTEIN SELECTIONS •

Enhance any of the salads below with your choice of the following:

6 oz Chicken Breast 3 5 oz Salmon 7 Grilled Shrimp 6
6 oz New York Strip 6 Crab Cake 6 Impossible Patty 7

COBB 8

Mixed greens, bacon, egg, tomato, cheddar cheese, avocado, honey dijon dressing.

SPINACH APPLE GOAT 9

Spinach, Granny Smith apples, bacon, goat cheese, caramelized onion, candied pecans, maple vinaigrette.

ROASTED BEET 7

Mixed greens, roasted beets, avocado, crumbled goat cheese, toasted almonds, white balsamic vinaigrette.

CAESAR 7

Romaine, house-made croutons, shaved Parmesan, Caesar dressing.

SUPER GREEN QUINOA 9

Baby kale and spinach blend, avocado, sweet potato, dried cranberries, toasted sunflower seeds, white balsamic vinaigrette.

NACHO 7

Mixed greens, cheddar-jack cheese, tomato, scallions, crumbled tortilla chips. Served with salsa and sour cream.

SANDWICHES

*Garnished with potato chips.
Upgrade to fries for \$2.*

CRAB CAKE KAISER 12

Our Maryland crab cake on a grilled Kaiser roll with lettuce, whole-grain aioli and mango salsa.

STRIP STEAK SANDWICH 12

Grilled 6 oz New York Strip presented open-face on Texas toast with melted provolone cheese. Served with au jus and horseradish cream sauce.

CLASSIC CLUB 9.5

House-sliced Virginia baked ham and roasted chicken, bacon, lettuce, tomato, provolone and Hellmann's on toasted multi-grain bread.

CHICKEN CAPRESE MELT 10

Grilled chicken breast, melted provolone cheese, beefsteak tomato, pesto aioli, maple-balsamic glaze, served on multi-grain bread.

HOT ITALIAN 9

Seared Italian meats, provolone, pepper relish and red wine vinaigrette on Texas toast.

BURGERS

All of our beef burgers are 8 oz. of Prime C.A.B. and dressed with lettuce and tomato on a fresh Kaiser roll.

HAMBURGER 8

With Cheddar cheese 8.5
With Cheddar and Bacon 9.5

CHIPOTLE BARBECUE BURGER

With smokehouse bacon, chipotle barbecue sauce, cheddar cheese and an onion ring. 10

HORSERADISH SWISS BURGER 10

Sautéed mushrooms and onions with melted Swiss and horseradish cream sauce.

IMPOSSIBLE BURGER 12

Vegan "meat" patty, served on a pretzel bun with lettuce, tomato and smoked paprika vegan aioli.

PLATTERS

Served with our homemade coleslaw.

FRIED SHRIMP 14

We bread our own in-house. Served with French fries.

FISH & CHIPS 12

Atlantic Cod fried in a light breading. Served with French fries.

HOT ROAST BEEF 9

Roast beef served open-face over Texas toast, mashed potatoes and topped with beef gravy.

ENTRÉES

MARYLAND CRAB CAKES 22

Two crab cakes made with our Crab Imperial mixture, deep fried, then topped with whole-grain aioli and mango salsa.

PESTO SALMON 21

Fresh Scottish salmon fillet topped with homemade pesto, then oven-roasted to medium, finished with tomato jam.

LINGUINE ALFREDO 13

Tender linguine noodles tossed with our garlic-Parmesan cream sauce.

With Blackened Chicken Breast: 16

With Shrimp: 19

BUDDHA BOWL 13

Quinoa, cannellini beans, avocado, sweet potato, spinach, beets, toasted sunflower seeds and vegan smoked paprika aioli.

Add Grilled Chicken 16

SURF AND TURF 29

A 6 oz filet mignon topped with rosemary butter and served with choice of Maryland crab cake or six fried shrimp.

NEW YORK STRIP STEAK 24

Our "Signature Steak"
12 oz New York strip steak chargrilled to specifications and topped with horseradish peppercorn butter.

VEGAN MAC N' CHEESE 14

Lentil pasta tossed with sliced mushrooms and broccoli in cashew cheese sauce.

À LA CARTE

Two Eggs 3

Home Fries 2

Sausage Gravy 3.5

English Muffin 2

Toast 2

(White, Marbled rye or Multi-grain)

Bacon 3.5

Canadian Bacon 3.5

Sausage Links 3.5

Applesauce 2

Coleslaw 2

French Fries 2

IF **TODAY** IS YOUR BIRTHDAY,
Brunch is on us.

WINES

by the GLASS

WHITE

Villa Pozzi Moscato (Italy) 8/32: *Bright and citrus-forward with an herbaceous finish. A great food wine!*

Kreusch Piesporter Michelsberg Reisling (Germany) 8/32: *Naturally sweet upfront Kabinett with a crisp, finish. Accompanies spicy and flavorful foods.*

Prendo Pinot Grigio (Italy) 8/32: *Bright and citrus-forward with an herbaceous finish. A great food wine!*

Stoneburn Sauvignon Blanc (New Zealand) 8/32: *A crisp, refreshing blend of tropical pineapple and passion fruit accents. Complements fresh seafood and salads.*

Nobilo Chardonnay (New Zealand) 8/32: *A fruit-forward wine with a touch of creaminess, finishing crisp with citrus and peach notes.*

Coastal Pinot Grigio (California) 7/28: *Light, floral aroma with soft flavors of fresh citrus and honeysuckle.*

RED

Gascón Malbec (Mendoza) 8/32: *Full-bodied with a deep violet color, it is elegant, rich in texture and has a long velvety finish.*

Castle Rock Pinot Noir (Willamette Valley) 8/32: *Medium-bodied with delicate aromas of violet and rose petals, with a silky and refined finish.*

Louis Martini Cabernet (Sonoma) 10/40: *Wild berries, plum, licorice and mocha flavors, finishing full.*

Peirano “Six Clones” Merlot (Lodi) 9/36: *Full-bodied and extremely versatile. An excellent match for herb-based dishes and grilled meats.*

Insurrection Cabernet-Shiraz (Australia) 9/36: *Rich and well-balanced with hints of cherry and plum and a smooth, spicy finish.*

Coastal Vines Cabernet (California) 7/28: *Dark plum color. Aromas of berries and toast finishing smooth and fruit-forward.*

DESSERT

Smith Woodhouse Lodge Reserve Port (Portugal) 6: *Intense flavors of plum and dark fruit.*

Smith Woodhouse 10 Year Old Tawny Port (Portugal) 7: *Nutty in flavor with a hint of butterscotch.*

SANGRIA

Real Sangria (Spain) 6: *Refreshing and fruity red cocktail wine.*

ROSÉ

Matua Rosé (New Zealand) 8/32: *A Pinot Noir Rosé with cherry and summer berries and a crisp finish.*

SPARKLING

Mionetto Prosecco (Italy) 9/36: *Crisp and bubbly with hints of green apple, white peach and honey.*

WINE NIGHT WEDNESDAY

Enjoy a **50% discount** on any bottle of wine with purchase of Dinner Entreeé [DINE-IN ONLY]

BEERS

DRAFT (16 ounces)

Great Lakes Dortmunder Gold (Cleveland) 5

BGBW Rotating Tap (Bowling Green) 7

Stella Artois (Belgium) 6

Rotating Taps (priced accordingly)

IMPORTED

Amstel Light (Holland) 4

Corona (Mexico) 4

Dos Equis (Mexico) 4

Guinness Stout 16-oz. Can (Ireland) 5

DOMESTIC

Budweiser 3.5

Michelob Ultra 3.5

Bud Light 3.5

Miller Light 3.5

Coors Light 3.5

Blue Moon Belgian White 4

Yuengling Lager 3.5

Kalibur Non-Alcoholic Beer 4

CRAFT

Gumballhead (3 Floyds Brewing, Munster, IN) 6: *Pale Wheat Ale – ABV=5.6%*

Chomolungma (Jackie O's, Athens, OH) 5: *English Brown Ale – ABV=6.5%*

Mystic Mama (Jackie O's, Athens, OH) 5: *American IPA – ABV=7.0%*

Razz Wheat (Jackie O's, Athens, OH) 5: *Fruit Pale Wheat Ale – ABV=5.5%*

Jet Black Heart (BrewDog Brewing, Winchester, OH) 5: *Milk Stout – ABV=4.7%*

Bourbon Barrel Ale (Lexington Brewing Co., Lexington, KY) 7: *Bourbon Barrel Ale – ABV=8.2%*

CIDER

Cider Boy's Seasonal Cider 5

WINES

by the BOTTLE

ASSORTED WHITE

DR Loosen Riesling (Germany) 26

Willi Haag Riesling Spätlese (Germany) 34

Elena Walsh Pinot Grigio (Italy) 28

Whitehaven Sauvignon Blanc (New Zealand) 27

CHARDONNAY

Four Vines Naked (Santa Barbara) 26

La Crema (Monterey) 32

Franciscan (Napa) 32

Sonoma Cutrer (Russian River) 38

Coppola 1/2 bottle (Monterey) 16

PINOT NOIR

Montinore (Oregon) 32

Calista (Sonoma Coast) 33

Etude Lyric (Santa Barbara) 42

King Estates (Oregon) 44

MERLOT

Charles Krug (Napa) 37

Thorn (Napa) 58

Alexander Valley 1/2 bottle (Alexander Valley) 18

CABERNET SAUVIGNON

Silver Palms (North Coast) 28

Vina Robles (Paso Robles) 31

Kuleto Frog Prince (Napa) 36

Starmont (Napa) 48

BV (Napa) 50

Beringer Knights (Sonoma) 54

Silverado (Napa) 64

J Lohr 1/2 bottle (Paso Robles) 18

ZINFANDEL

Rosenblum (Paso Robles) 36

Coppola Director's Cut (Sonoma Coast) 39

Saldo (North Coast) 46

SHIRAZ & BLENDS

Michael David Petite Petit Sirah (Lodi) 28

Lyeth Red Blend (Sonoma) 28

Nine Stones Shiraz (Australia) 30

Schild Estate Shiraz (Australia) 32

House of Cards Red Blend (Napa) 32

Kuleto Native Son Red Blend (Napa) 36

Catena Malbec (Argentina) 39

Estancia Red Meritage (Paso Robles) 46

Cooper & Thief Bourbon Barrel Red Blend (North Coast) 44

Prisoner Red Blend (Napa) 68

OLD WORLD RED

Louis Bernard Cote du Rhone Villages (France) 24

Louis Bernard Chateaufeuf du Pape (France) 69

El Coto Rioja (Crianza) 28

Mont Gras Reserva Carmenère (Chile) 26

Caffagio Chianti Classico (Italy) 36

Villalta Amarone (Italy) 92

SPARKLING

Villa M Brachetto Sparkling Red (Italy) 26

Chandon Brut (Carneros) 36

Moet and Chandon White Star (France) 85

SINGLE MALT SCOTCH WHISKY

The Glenlivet (Speyside) Twelve years old / 8

Lagavulin (Islay) Sixteen years old / 14

Laphroig (Islay) Ten years old / 10

Glenmorangie (Highlands) Ten years old / 8

The Macallan Double Cask (Speyside) Twelve years old / 10

The Balvenie (Speyside) Sixteen years old / 11

Oban (Highlands) Fourteen years old / 14