

STARTERS & SANDWICHES

LOBSTER BISQUE Rich Lobster Broth Thickened with Cream, Tomato Paste and Cognac, Garnished with Jumbo Lump and Chives	6.95
FRIED GREEN TOMATO Two Fried Green Tomatoes with Chow Chow Relish and Savannah BBQ Sauce	6.95
CRAB AND ARTICHOKE DIP Jumbo Lump Crab Meat and Artichokes Folded into a Seasoned Cheese Mixture and Served with a Baguette	8.95
TURKEY, APPLE & BRIE Sliced Turkey, Apples and Brie Served Warm on Toasted Raisin Bread with Smoky Mountain Pepper Jam	8.25
HOUSE BURGER Certified Angus Beef Burger Cooked to Order and Served with Lettuce, Tomato, and Onion on a Sesame Seed Bun	8.95

BRUNCH (Start Your Brunch with a Complimentary Mimosa)

HOMEMADE BUTTERMILK PANCAKES Three Fluffy Buttermilk Pancakes Topped with Cinnamon Apples and Powdered Sugar	8.95
HAM AND AGED CHEDDAR OMELETTE* Smoked Black Forest Ham and Aged White Cheddar in a Three Egg Omelette with Fresh Fruit Garnish	8.95
LANGERMANN'S HASH Spicy Chorizo Sausage, Short Ribs, and Corned Beef Hash Seared with Peppers and Onions, then Topped with 2 Eggs	9.95
EGGS YUCATAN* Spicy Sausage Patties Topped with Poached Eggs and Hollandaise Sauce atop Toasted English Muffin	8.95
EGGS CHESAPEAKE* Seared Jumbo Lump Crab Cakes Topped with Poached Eggs and Hollandaise Sauce atop Toasted English Muffin	9.95
WALNUT RAISIN FRENCH TOAST Homemade Bread Dipped in Egg Batter and Cooked to Golden Brown, Chocolate Banana Compote	8.95
BREAKFAST BLITZ* Three Eggs Served Any Style with Choice of Meat, and Toast	8.95
STEAK AND EGGS* New York Strip Cooked to Order and Served with 2 Eggs Any Style and Choice of Toast	15.95
SMOKED SALMON SCRAMBLER* Three Scrambled Eggs with Smoked Salmon, Goat Cheese, and Scallions with Choice of Toast	10.95

*Served with your choice of either grits or hash browns.

BALTIMORE



LANGERMANN'S
Southern Inspired.

EST. ★ 2009

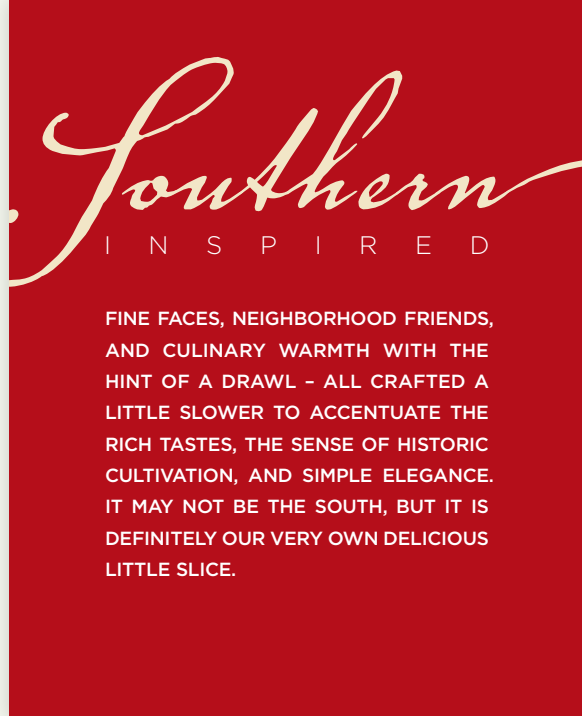
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SIDES

Sausage	2.50
Bacon	2.50
Home Fries	2.00
Grits	2.00
Toast	2.00

JOE'S SPECIAL 9.95
Ground Beef, Onions, and Spinach
with Egg - a San Francisco Classic





BEVERAGES

Coffee, Decaf

Espresso, Cappuccino

Latte, Iced Mocha

Tea, Iced Tea, Sweet Tea

Pink Lemonade

Arnold Palmer

Coke, Diet Coke

Stewart's Root Beer

Sunkist Orange Soda

7-Up, Tonic

Ginger Ale

CLASSIC BRUNCH COCKTAILS

BLOODY MARY The origins of this drink are disputed, but one account contends it was invented in 1921 by bartender Fernand Petiot while working at Harry's Bar in Paris. Vodka, Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Salt/Pepper and a Secret Ingredient.	3.50
MIMOSA Invented at the Paris Ritz in 1925 and named after the yellow flowers of the Mimosa plant. Equal parts Orange Juice and Champagne.	3.50
THE BELLINI Originates from the founder of Harry's Bar in Venice, Italy (a noted hangout of Ernest Hemingway). The Bellini consists of Puréed White Peaches and Prosecco, an Italian sparkling wine.	4.50
IRISH COFFEE - Invented by Joseph Sheridan, Shannon International Airport, Ireland. Brought to the United States by Stanton Delaplane, via the Buena Vista Cafe in San Francisco. Tullamore Dew Whiskey, Sugar, Hot Coffee and Fresh Whipped Cream.	6.00
RAMOS GIN FIZZ - Henry C. Ramos invented the Ramos Gin Fizz in 1888 at his bar in Meyer's Restaurant, New Orleans, Louisiana. It was originally called the New Orleans Fizz, and is one of the city's most famous cocktails. Gin, Lemon Juice, Lime Juice, Egg White, Sugar, Cream, Orange Flower Water, and Soda Water.	6.00
HOT BUTTERED RUM - Originates in New England - dating as far back as the 1650's. Served piping hot. Dark Rum, Hot Buttered Rum Batter (Butter, Cinnamon, Sugar, Nutmeg).	6.00

WINE

	BY THE GLASS	BOTTLE
Puppeteer Sparkling Chardonnay	7.00	26.00
Mionetto Presecco Brut	12.00	
Schramsberg Mirabelle Champagne		48.00
Calina Reserva Chardonnay	8.00	30.00
Robert Pepi Sauvignon Blanc	7.50	25.00
Shooting Star Syrah	8.00	30.00
Ray's Station Cabernet Sauvignon	10.00	38.00