

EAT

Welcome to Bond Street Social, a sharing concept. Unlike a traditional style of dining, items will be coursed out for you and served to the center of the table as they are prepared by the chef.

QUICHE a la FLORENTINE \$11

spinach / leeks / smoked gouda / grape & frisee salad / red wine vinaigrette

CRAB CAKE BENEDICT \$16

griddled biscuit / poached eggs / spicy hollandaise / skillet potatoes

WEEKEND CHILI \$12

slow cooked beef chili / honey cornbread / poached eggs / hollandaise

DUCK CONFIT HASH \$16*

yukon potato / shiitake mushrooms / poached egg / truffled hollandaise / red wine glaze

MARGHERITA BENEDICT* \$12

poached eggs / roasted tomatoes / basil / fresh mozzarella / pesto polenta cakes / citrus hollandaise

STEAK AND EGGS \$18*

grilled flank steak / fried eggs / potato hash browns / chimichurri / hollandaise

BUTTERMILK PANCAKES \$10

warm blueberry sauce / maple syrup

FRENCH TOAST \$10

citrus griddled raisin bread / apple cinnamon butterscotch syrup

OMELETTES \$11

all omelettes served with a choice of salad, fruit, or skillet potatoes

FORAGER'S OMELETTE*

mixed mushrooms / baby arugula / fresh herbs / gruyere / white truffle oil scented crème

SMOKE HOUSE OMELETTE*

smoky maple pepper bacon / caramelized shallots / smoked gouda fondue

SOUTHWEST OMELETTE*

guacamole / black beans / pico de gallo / smoked cheddar

BISCUITS & GRAVY \$10

sunny side up egg / cheddar biscuits / sausage gravy

BREAKFAST FLATBREAD \$11

béchamel / crumbled bacon / sausage / gruyere / sunny side up egg

SAUSAGE EGG SLIDERS \$8

house maple sausage / scrambled egg / roasted tomato

BOND STREET BURGER SLIDERS \$11

caramelized onion / sharp cheddar / bacon tomato jam

CORNED BEEF REUBEN SLIDERS \$11

gruyere cheese / pickled kraut / harissa spiced 1000 island

GRILLED CHEESE SLIDERS \$8

smoked gouda fondue / tomato chutney / house pickle

MAC & CHEESE BITES \$11

aged cheddar / gruyere fondue / Social hot sauce

CHICKEN & WAFFLES \$19

crispy brined chicken breast / creamed green beans / maple dijon butter sauce

SHRIMP & GRITS FRITTERS \$10

shrimp stuffed crispy sweetcorn cakes / cajun style roasted pepper fondue

BABY KALE SALAD \$11*/**

shaved carrots / sprouts / radicchio / sesame seeds / sliced oranges / tahini dressing / cashews

STRAWBERRY CUCUMBER SALAD* \$12

crumbled feta / shallot / quinoa / poppy seed vinaigrette

SIDES

MAPLE PEPPER BACON \$4* | OLD BAY TATER TOTS \$6*

2 EGGS ANY WAY \$3* | PARMIGIANO FRITES \$6*

BANANA CHOCOLATE MUFFIN w/ MAPLE BUTTER \$3

DOUGHNUT w/ WHITE CHOCOLATE RASPBERRY FROSTING \$4

DRINK

BOTTOMLESS

CLASSIC MIMOSA \$13

champagne & fresh orange juice

MAKE YOUR OWN BLOODY MARY \$15

choose from over 100 ingredients at Baltimore's largest bloody mary bar.

bloody marys & mimosas \$20 | vodka of your choice add \$5

RECHARGE

BERRY BULL-JITO \$10

Finlandia Raspberry Vodka / Red Bull / strawberry / lime / mint

MANGO RITA \$9

El Jimador Mango Tequila / Red Bull Tropical / triple sec / lime

ESPRESSO SQUARED \$7

single shot of espresso with an Avion Espresso Tequila float

SPECIALTY MIMOSAS \$6

DOUBLE ORANGE

Grey Goose Orange Vodka / triple sec / orange juice / champagne

PEACH

Belvedere Peach Nectar Vodka / peach schnapps / orange juice / champagne

PINEAPPLE

Malibu Pineapple Rum / triple sec / pineapple juice / champagne

DRAGONBERRY

Bacardi Dragonberry Rum / orange juice / cranberry juice / champagne

PINK LEMONADE

Smirnoff Grapefruit Sourced Vodka / lemonade / champagne

MANGO

Malibu Mango Rum / triple sec / strawberry / orange juice / champagne


BOND STREET
S O C I A L

Executive Chef: Marc Dixon | Chef de Cuisine: Casey Williams

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*gluten free items **contains tree nuts