

Happy Easter!

POV

Peggy Binzel
Proprietor

Cathy Austin
Partner

Jeff Smith
Chef du Cuisine



Brunch (SERVED 10-3)

- ✓ **KEY LIME FRENCH TOAST** 18
Served with home fries and fruit
- NEW ORLEANS STYLE SHRIMP & GRITS** 25
Made with andouille sausage, bacon and chives
- SMOKED SALMON EGGS BENEDICT** 28
Over a potato rosti, served with fresh fruit
- ✓ **PANCAKES TOPPED WITH LEMON RICOTTA AND FRESH BLUEBERRIES** 16
Served with home fries
- Ⓞ **HUEVOS RANCHEROS** 20
With beans and salsa verde and a sunnyside up or fried egg, topped with a parmesan crisp
- FRESHMADE CINNAMON ROLL** 5.5

BRUNCH SIDES Add: 2 eggs, any style \$6 Bacon, 2 slices \$6

Starters

- Ⓞ **GLAZED SALMON BITES** 16
Honey-glazed salmon bites set atop two dipping sauces — a citrus and creme and sweet potato puree
- Ⓞ **FRESH LOCAL OYSTERS *on the* HALF SHELL** 15.25
Premium oysters from the big waters of the Chesapeake Bay. No pesticides, antibiotics or hormones. With mignonette and cocktail sauces 1/2 DOZ. 29 DOZ.
- Ⓞ **CARLOS' BAKED OYSTERS *on the* HALF SHELL** 19.5
With bacon and spinach hash and a light topping of cheese 1/2 DOZ.
- CRAB BALLS *and* HUSH PUPPIES** MARKET
AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces
- ✓ Ⓞ **HOMEMADE GUACAMOLE *AND* CHIPS** 12.5
Nothing out of a bag, nothing but fresh

Soups & Salads

- CARLOS' OWN ROASTED CORN *and* CRAB CREAM SOUP** 9/CUP 13/BOWL
The reviews are in: "The best crab soup I've ever had!" With corn and fresh crab. Served with housemade artisan bread
- ✓ Ⓞ **PEA SOUP** 7/CUP 11/BOWL
Peas, leeks and onion blended with cream for a light and refreshing finish
- Ⓞ **POV SALAD** 9/HALF 12/FULL
Fresh greens with dried cranberries, cucumber, onion and tomato, topped with parmesan cheese
- Ⓞ **CLASSIC CAESAR SALAD** 13
+ chicken or grilled veggies \$8 + steak or shrimp \$11

Plates

- Ⓞ **LAMB ITALIANO** 44
Slightly tenderized lamb chops, pan-seared with a blueberry reduction. Served with freshmade mashed potatoes and broccolini
- Ⓞ **SHRIMP AND SCALLOPS** 44
Four shrimp and pan-seared scallops served over risotto with a tomato beurre blanc. Add sauteed vegetables \$4
- Ⓞ **GRILLED STEAK *and* SHRIMP** 62
Tenderloin cooked to perfection, topped with two jumbo shrimp in a rich beurre blanc. Served with mashed potatoes and Brussels sprouts seared in lemon butter
- CRAB CAKES, MARYLAND STYLE** MARKET
With an Old Bay tomato reduction beurre blanc. Served with mashed potatoes and a seasonal vegetable medley
- Ⓞ **DUCK BREAST** 44
with cherry gastrique and potatoes fondant

A 20% gratuity will be automatically applied to parties of 8 or more Maximum of 3 checks or payments per party



EASTER COCKTAILS

\$15

SILLY GOOSE

Grey Goose vodka with coconut milk,
melon liqueur and aperol

LAVENDER WHISKEY SOUR

Bulliet whiskey with freshmade lavender
syrup and lemon juice

Sides

HOUSEMADE ARTISAN BREAD WITH BUTTER	4.00 / TWO SLICES 10.00 / WHOLE LOAF
FRESH CUT FRENCH FRIES	8
SAUTÉED SEASONAL VEGETABLE MEDLEY	6.5
POV SIDE SALAD	9
Fresh greens with dried cranberries, cucumber, onion and tomato, topped with parmesan cheese	

Desserts

STRAWBERRY CHEESECAKE	10
CARROT CAKE	10.5
LUSCIOUS LEMON RASPBERRY CAKE	10
DECADENT CHOCOLATE CAKE WITH FRESH WHIPPED CREAM	9.5
MIXED BERRIES WITH FRESH WHIPPED CREAM	10.5
FRESH MIXED BERRY COBBLER MADE WITH SEASONAL FRUIT SELECTION	12
+ vanilla ice cream \$3	

Drinks

COKE	2.5	ORANGE JUICE*	4
DIET COKE	2.5	APPLE JUICE*	3
SPRITE	2.5	CRANBERRY JUICE*	3
ROOT BEER	2.5	TOMATO JUICE*	3
ICED TEA (Sweetened or Unsweetened)	2.5	MILK*	3
HOT TEA	2.5	<i>* No free refills</i>	
GINGER BEER*	3.5		

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