

Omelettes

served with hash browns or cheddar grits, bacon or sausage; substitute egg whites \$1

3-cheese 9

cheddar, Swiss and Monterey jack

tex-mex 10

grilled chicken, fire-roasted corn, black beans, pepperjack cheese and chipotle salsa

western 10

roasted peppers, caramelized onions, ham, tomatoes and cheddar cheese

bacon cheeseburger 11

ground angus beef, pecan smoked bacon and cheddar cheese

mushroom 11

sherry mushrooms, blue cheese, capers and sautéed spinach

crab and corn 15

lump crab, artichokes, cheddar jack cheese and fire-roasted corn

house-made chorizo 12

house-made chorizo, gruyère and caramelized onions

thames street 12

egg whites, spinach, tomato, oaxaca cheese, served with fresh seasonal fruit and whole wheat toast

Sandwiches

choice of side—hash browns, fries or cheddar grits

bagel and lox 12

topped with cream cheese, house-made lox, tomato, onion and capers

black bean burger 8

guacamole, pico, lettuce, brioche roll

breakfast wrap 9

scrambled eggs, peppers, sausage and cheddar cheese

WTF burger 13

chile-dusted burger, mango bbq pork belly, jalapeno bacon

blackened chicken 10

cheddar, avocado, lettuce, tomato, spicy citrus sauce

fells burger 11

Monterey jack cheese, spicy cilantro aioli, lettuce, tomato, red onion, potato onion roll

bacon, egg & cheese 8

two fried eggs, pecan smoked bacon and provolone cheese lettuce and tomato on an everything bagel

house smoked salmon 12

with sliced cucumber, tomatoes, baby arugula & dill sour cream on wheat berry bread

breakfast tacos 9

scrambled eggs, caramelized onions, chorizo, chipotle salsa and cheddar jack cheese, on soft corn tortillas

Greens

roasted garlic Caesar 8

local organic baby romaine, parmesan cheese, herb croutons

Add: *grilled steak 7, blackened chicken 5, marinated shrimp 7*

wtf cobb 13

blackened chicken, egg, jalapeno bacon, avocado and marinated shrimp over iceberg dressed in citrus vinaigrette

garden salad 7

fresh local organic baby greens, tomato, cucumbers, citrus vinaigrette

Stone ground yellow grits 3

add ons:

Cheddar Jack Cheese 2

Tomatoes 2

Bacon 3

Maple Sausage 3

Chipotle Salsa 2.5

Everything 7



Bar Snacks

chicken wings 10

choice of spicy orange glaze, chile dry rub, wtf hot sauce*, mango bbq, buffalo, or old bay; served with celery and choice of ranch or blue cheese
*warning: incredibly spicy

hand cut fries 7

plain, bbq dry rub, or garlic & herb served with spicy aioli

fried green tomatoes 8

local baby greens, citrus vinaigrette, spicy aioli

crab dip 14

cheese dip blended with crabmeat, herbs and spices served with soft pretzel

Entrees

steak and eggs 14

6 oz. grilled skirt steak with 3 eggs any style, hash browns and choice of toast

crab hash 18

lump crabmeat with potatoes, roasted corn, peppers, onions, mozzarella, poached eggs and jalapeno aioli, and choice of toast

smoked tuna hash 12

house smoked tuna, tomatoes, onions, fresh herbs, potatoes, topped with poached eggs and chipotle salsa, and choice of toast

sausage hash 12

with onions, peppers and potatoes, topped with poached eggs and pepperjack cheese, and choice of toast

french toast 10

cinnamon sourdough french toast with choice of bacon or sausage

stuffed french toast 12

with cinnamon cream cheese, topped with warm maple berries, choice of sausage or bacon

buttermilk pancakes 10

with choice of bacon or sausage

banana pancakes 10

pancakes with sliced fresh bananas

old school 8

three eggs any style with bacon, sausage, hash browns and toast

eggs benedict 12

Neuskie ham on toasted english muffin topped with poached eggs and hollandaise sauce; choice of hash browns or cheddar grits

WTF benedict 14

jalapeno bacon, avocado, cherry tomato, poached eggs, hollandaise, chile spice

eggs chesapeake 16

two brunch sized crab cakes on toasted english muffin with poached eggs and hollandaise sauce; choice of hash browns or cheddar grits

Breakfast Sides

Two Eggs any Style 3

Hash Browns 3

Fruit 4

Sausage 3

Bacon 3

Jalapeno Bacon 4

Toast, White or Wheat 1.5

English Muffin 2

Bagel 3

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GM-Richard Karoll Chef-Stephen Carey