

# *Chesapeake Wood Duck Inn*

Breakfast  
9 – 10 am Daily

Fresh brewed coffee and chef's selection of baked breads and muffins

Chilled juice or tea with fresh fruit and seasoned yogurt

## Entrees

"Egg Foo Yong"  
with ginger, soy, sprouts, and mango

"Banana Bread French Toast"  
with Grilled Turkey Smoked Sausage and Peaches & Cinnamon Cream

Baked Tilghman Island "Egg Puff"  
with Fresh Asparagus, Raspberry Coulis, Key Lime Mustard Sauce.

"Jumbo Lump Crab, Sweet Corn and Spinach Pie"  
with an Orange slice and Sesame Apple Salsa

"Trio of Crepes"  
Maple Braised Sausage and Apples, Sun-dried Tomato and Mushroom Rice,  
White Truffle Whipped Eggs, Asiago Cream Sauce.

"Smoked Salmon Hash"  
fresh farm Poached Eggs, Sliced Local Tomato, Fresh Herbs, Basil oil and  
Yellow Pepper Sauce.

"Eastern Shore Egg Benedict"  
Our version with sliced Smoked Duck Breast, farm Poached Eggs, and Fresh  
Spinach over a Butter Milk Biscuit with Citrus hollandaise sauce

"Buttermilk Belgian Waffles"  
Maple Braised Sausage Links, Homemade Berry Syrup, whipped Cream

"Country French Omelet "  
Fresh Farm Asparagus, Smoked Bacon, and Brie with a spoon of Red Pepper  
Jelly and a buttery cinnamon biscuit

Chefs Choice of Bread and Entree Each Morning

Please Advice of any Dietary Concerns, cold cereal available

*Enjoy....Kim and Jeffrey*