

HOWARD COUNTY

RESTAURANT

and CRAFT

BEVERAGES

WEEKS

**AUGUST 12 -
AUGUST 25**

BRUNCH

RESTAURANT WEEK
**THREE COURSE
BREAKFAST MENU**

\$20 PER PERSON

FIRST COURSE

Breakfast Eggrolls

Bacon, sausage, scrambled eggs,
cheddar cheese, served with chipotle aioli

SECOND COURSE

PANCAKE TACOS

3 buttermilk pancakes, stuffed with bacon,
scrambled eggs, melted cheddar cheese,
drizzled with sour cream

COWBOY PANCAKE WRAP

Scrambled eggs, ham, onion and peppers,
cheddar cheese, wrapped in an oversized
pancake

SANTA FE SKILLET

2 eggs sunny side up, bbq pulled pork,
onions, peppers, crispy onion straws,
jalapenos, cheddar cheese, chipotle aioli,
over yukon gold home fries

THIRD COURSE

OREO EC TART

Our take on a poptart! Packed with
Oreo cookies, cream cheese frosting &
more cookies!



Price does not include tax and gratuity. Promotional coupons
and other offers cannot be used with Restaurant Week Menu.
No plate sharing.



BRUNCH

RESTAURANT WEEK 2024

SATURDAY & SUNDAY 10 AM – 3PM

PRIX-FIXE THREE-COURSE | \$25 / PERSON



Baltimore County: July 12 - 21, 2024
Howard County: August 12 - 25, 2024

Choose One:
APPETIZER

CHORIZO BREAKFAST POTATOES 

crispy seasoned potatoes, spicy chorizo,
fresh parsley

BABY KALE OR ROMAINE CAESAR

crispy parmesan,
creamy caesar

SUMMER PEACH SALAD  

honey balsamic vinaigrette, feta cheese, red
onions, fresh peaches, fresh basil

YOGURT PARFAIT 

greek vanilla yogurt, fresh berry compote,
granola, fresh mint

Choose One:
ENTREE

LIB'S HANGOVER SANDWICH

sundried tomato pesto, fresh mozzarella,
crispy prosciutto, sunny egg, mixed greens,
croissant bun, chorizo breakfast potatoes

MARINATED ARTICHOKE BENEDICT

toasted sourdough bread, poached eggs,
brown butter hollandaise, crispy prosciutto,
mixed green salad

THE ELVIS FRENCH TOAST

peanut butter mousse, bananas, bacon,
walnut bourbon syrup

CHEESESTEAK OMELET

shaved beef, onions, peppers, mushrooms,
beer cheese, tater tots, toast

DESSERT

HEATH BAR BREAD PUDDING

FLOURLESS CHOCOLATE CAKE 

 vegetarian

 gluten free



MEDIUM RARE

BRUNCH

\$34.⁹⁵ INCLUSIVE

Bottomless

Mimosas 🍷 Bloody Marys 🍷 Screwdrivers
La Colombe Coffee, Sodas and Fresh Orange Juice



*Start with our fresh, oven hot rustic French bread and your choice of:
Vanilla yogurt parfait with dried fruit and granola, farm fresh fruit salad, or our mixed green salad*

Steak Frites*

*Award-winning culotte steak & fresh-cut fries with our secret sauce
Vegan option: Grilled portobello mushroom with fire roasted pepper sauce*

Medium Rare's Famous Benedict*

Our own steak and portobello mushroom hash accompanied by "the perfect poached eggs", topped with our secret sauce and hollandaise sauce on our French rustic bread. Served with our fresh-cut fries.

The Ultimate American Breakfast Sandwich*

*Steak and eggs (your choice of scrambled or poached), fresh-cut fries, and artisanal chorizo sausage served on a French rustic baguette.
Medium Rare Secret Sauce and Hollandaise sauce on the side for your TikTok reels.*

Steak & Eggs*

Our award winning culotte Steak and secret sauce served with "the perfect poached eggs" or opt for scrambled eggs, and our fresh-cut fries

French Toast & Sausage*

*Our house specialty, 24 hour soaked French Toast hailed as the best in country by Esquire Magazine.
Served with artisanal chorizo sausage.*

Also Available

Espresso 🍷 Cappuccino ☕ Cafe Latte 🍷 Herbal Teas

MediumRareRestaurant.com

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***Contains nuts*

MEDIUM RARE

DESSERTS

\$12



Grandma's Apple Pie
with vanilla bean ice cream
tarte aux pommes grand-mère à la mode

Double Chocolate Fudge
Three Layer Cake
le gâteau aux deux chocolats

House Specialty
Hot Fudge Sundae*
le sundae maison, sauce au chocolat chaud

Six Layer Carrot Cake*
le gâteau à la carotte aux six étages

Key Lime Pie
tarte au citron vert



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*Dish may contain nuts