



## Brunch Menu

### Shareable For The Table

- Hazelnut Beignets 7.00
- Buttermilk Biscuits apple butter, cinnamon honey butter 6.00
- Scones Lemon Curd 8.00
- Parmesan Truffle Fries parmesan cheese and truffle oil 10.00
- Mini Olive Fusetta Mediterranean Red pepper Dip 7.00

### Elaborate

- Chicken & Waffle\* sunny side up egg, spicy maple syrup 19.00
- Fall Green Salad roasted butternut squash, red onions, toasted pumpkin seeds, goat cheese, radish, lemon herb dressing 12.00
- Pecan Raisin Brioche French Toast Virginia apple compote 16.00
- Classic Breakfast \* two eggs any style, potatoes, choice of breakfast meat 18.00
- Crab & Avocado Toast country bread, mashed avocado, lump crab, red sorrel, tomato, radishes 18.00
- The Virginian\* English muffin, lump crab, Virginia ham, poached eggs, Old Bay hollandaise sauce 24.00
- Beef Short Rib Hash\* peppers, onions, potatoes, poached egg, Tomato, hollandaise sauce 20.00
- Bacon Cheese Burger\* bibb lettuce, tomato, bacon, whole grain mustard aioli, fries 19.00
- Steak & Eggs\* two eggs sunny side up, hanger steak, watercress, tomato, toast 22.00

**Parties of 6 people or larger, an automatic 19.5% gratuity will be added**

\*We find joy in providing you with fresh local ingredients which may cause limited availability. If you have allergies, please alert our service team so we may accommodate your needs as not all of our ingredients are listed. For your safety we would like to inform you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. 10.13.20



### Health Conscious

Fruit Salad 12.00

Smoked Atlantic Salmon\* pickled onions, tomatoes, caper berries, bagel & cream cheese 22.00

Chocolate Chia Pudding mixed berries, granola, shaved coconut 10.00

Steel Cut Oatmeal cinnamon, raisin, brown sugar 10.00  
add sliced banana 4.00 / add mixed berries 6.00

### Sweet Treats

Vanilla Crème Brulee, fresh berries 10.00

Gingerbread Apple Clafoutis vanilla ice cream 10.00

S'mores Cookie 8.00

### Indulgence

Mimosa, Bellini 10.00

Bloody Mary 12.00

### Wine by the Glass & Bottle

Sparkling, Prosecco, Italy 9.00 | 36.00

Sauvignon Blanc, Allan Scott, New Zealand 10.00 | 40.00

Chardonnay, Tortoise, California 9.00 | 36.00

Rose, Figuiere, Magali vineyard, Provence, France 10.00 | 40.00

Pinot Noir, Meiomi, California 12.00 | 48.00

Cabernet Sauvignon, Tortoise, California 9.00 | 36.00

### Draft Beer | 8.00

Port City, Optimal Wit 5% abv, Alexandria

Duck Rabbit, Milk Stout 5.7% abv, North Carolina

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