

Traditions

TRADITIONAL FOODS. MODERN FLAVORS.

Whether you hope to recreate traditions or start new ones, Traditions is the place to be. Enjoy a gourmet twist on traditional American fare in our comfortable and classic environment that makes all our guests feel at home.

Breakfast Buffet

Adult \$23 🍴 Children (ages 3-10) \$11

Scrambled Eggs

Biscuits & Gravy

Cast Iron Frittata

Chef's Daily Special

Bacon and Sausage

Hot Cereals

Oatmeal & Grits

Raisins, Dried Cranberries Assorted Sugars & Spices

Cold Cereals

Selection of Assorted Dry Cereals Housemade Granola

Breakfast Breads & More

English Muffins, Assorted Bagels, Sliced Breads,

Honey, Peanut Butter, Jams, Jellies

Fresh Seasonal Fruits

Greek Yogurt, Cottage Cheese

From the Lodge Pastry Shop

Freshly-Made Danish, Pastries,

Colonial Williamsburg Mini Muffin Collection

Gluten Sensitive

Assorted Breads & Muffins

Country-Spiced French Toast

If you would like an omelet or eggs cooked-to-order, please order through your server.

Continental Breakfast Buffet

Adult \$15 🍴 Children (ages 3-10) \$9

Fresh Fruit, Cereal, Hot Oatmeal, Scrambled Eggs and Pastries from our Hotel Bakery, Juice, Coffee, and Tea

À La Carte Specialties

Traditions Breakfast \$15

2 Eggs Any Style, Home Fries, Toast, Sausage, or Bacon - GF

Susan Constant \$13

Sliced Seasonal Fruits, Breakfast Pastries, Greek Yogurt, House Granola

House Cured Salmon \$15

House Cured Salmon, Roasted Garlic Cream Cheese, Balsamic Onion Jam, Bagel - GF

Apple Brined Pork Chop \$17

Apple Brined Pork Chop, Maple Drizzle, Farmer's Eggs, Petite Potatoe Hash, Side of Sausage or Bacon, Toast

Classic Omelet \$14

Your Choice of: Cheddar Cheese or Swiss, Ham, Bacon, Peppers, Onions, Mushrooms, Spinach, Tomato, Home Fries, Toast - V/GF

Shrimp & Grits \$16

Seared Shrimp, Heritage Bacon Ragu, Watercress, House Hot Sauce, Byrd Mill Grits - GF

Country Benedict Bowl \$15

House Corned Beef Hash, Poached Eggs, Hollandaise, Toast Points - GF

GF - Can be prepared gluten free V - Can be a vegetarian option

* Hamburgers will be cooked to order. Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.

Alcoholic Beverages

Top Shelf Bloody Mary	10.95
Kettle One, Tomato Juice, Horseradish, Salt, Pepper, Worcestershire, Tobasco, Celery, Olives, Lemon	
Mimosa	9.95
Simonet Vin Mousseux, Orange Juice	
Bellini	8.95
Maschio Prosecco, Peach	

Non-Alcoholic Beverages

Perrier	3.00	Fanta Orange	3.25
Coke	3.25	Lemonade	3.25
Diet Coke	3.25	Sweet Tea	3.50
Coke Zero	3.25	Unsweetened Tea	3.50
Sprite	3.25	Hot Tea	3.50
Mr. Pibb	3.25	Coffee	3.50
HC Fruit Punch	3.25	Juice	3.50