

TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS

Sunday Brunch

Sunday 11am-2pm

Adult \$39.95 Children (ages 3–10) \$18

Includes: Juice, Coffee, and Tea

Fruit Salad

Scrambled Eggs

Bacon and Sausage

Biscuits & Gravy

Country Spiced French Toast

Fried Chicken and Biscuits

Chef's Frittata

Cold & Hot Smoked Salmon

Cream Cheese, Capers, Lemons, Boiled Egg

Citrus Poached Shrimp Cocktail

Cocktail Sauce, Lemons

Caesar Salad

Shaved Parmesan, Garlic Croutons, Creamy Garlic Dressing

Seasonally Inspired Salad

Chef's Soup of the Day

Assorted Rolls with Butter

Carved Prime Rib

Mashed Potatoes, Demi

Chefs Choice Entrée

Cold Cereals Selection

Assorted Dry Cereals & Granola

Breakfast Breads

English Muffins, Assorted Bagels, Sliced Breads with
Honey, Peanut Butter, Jams, Jellies

From the Lodge Pastry Shop

Specialty Made Danish, Pastries,
Colonial Williamsburg Mini Muffin Collection,
Assorted Mini Desserts

*Salmon Is undercooked

Consuming uncooked Salmon may increase
your risk of food borne illness

Alcoholic Specialty Beverages

Top Shelf Pickled Okra Bloody Mary
Kettle One, Tomato Juice, Horseradish, Salt,
Pepper, Pickled Okra, Worcestershire,
Tabasco, Celery, Olives, Lemon

13

Raspberry Orange Mimosa
Simonet Vin Mousseux, Orange, Raspberry

10

Bellini

Maschio Prosecco, Peach Liqueur

11

Blueberry Lemongrass Mimosa
Simonet Vin Mousseux, Blueberries,
Lemongrass Syrup

10