

# SUNDAYS AT THE INN

## BRUNCH MENU

### BRUNCHY COCKTAILS 12

Oaxaca Café Jab Mezcal | Licor 43 | Espresso

French 75 Beefeater Gin | Lemon juice | Champagne

CAMPARI LOVES MARGARITA Tequila | Campari | Grapefruit Juice | Agave

VIRGINIA MORNING MARY Texas Beach Bloody Mary Mix | Cirrus Vodka | Citrus | Olives | Celery

WINE      ROSE 8      PINOT GRIGIO 8      SPARKLING 8

### SUNDAY MENU 54

Four Courses, Includes Signature Amuse Bouche

Coffee, Tea, Juice, or Milk

### FIRST COURSE

MARINATED BERRY TRIFLE Banana Yogurt | House Made Granola

CRAB LOUIE Heirloom Tomatoes | Grilled Asparagus | Fresh Lemon | Hard Boiled Egg | Grilled Naan

GRILLED PEACH AND TOMATO SALAD Honey Ginger Chevre | Red Onion | Candied Pecans | Garden Herb Vinaigrette

BACON AND CORN GRIDDLE CAKES Bacon Jam | Pearl Onion | Chives | Maple Syrup

### SIGNATURE ENTRÉES

#### CRISPY PROSCIUTTO EGGS FLORENTINE

Toasted Multi-Grain English Muffin  
Poached Eggs\*, Colonial Garden Herb Hollandaise  
Virginia Breakfast Potatoes  
Blistered Vine-Ripe Cherry Tomato

#### CHESAPEAKE OMELET GF

Jumbo Lump Crab, Chives, Old Bay, Crème Fraiche  
Choice of Breakfast Meats  
Blistered Vine-Ripe Cherry Tomato

#### GRILLED SALMON GF

Spinach and Kale Salad, Toasted Sunflower Seeds  
Avocado, Heirloom Tomatoes, Radish  
Green Goddess Dressing

#### EVERYTHING SPICED AVOCADO TOAST

Eggs Any Style, Crispy Speck, Radish  
Asparagus, Farmer's Greens, Sourdough Bread

#### SMOKED CAULIFLOWER CHIMICHURRI BOWL

Poached Farm Fresh Egg, Forbidden Rice  
Black Beans, Radish, Pickled Red Onions  
Edamame, Cilantro Lime Dressing

#### MALTED CHOCOLATE WAFFLE

Banana, Toasted Pecans  
Nutella Chantilly, Salted Bourbon Caramel  
Choice of Breakfast Meats

#### SUNDAY'S BEST BURGER

Seven Hills Beef Brisket and Short Rib Burger\*  
Aged Cheddar Pimento Cheese, Sunny Side Up Egg  
Bacon, Fried Green Tomato, Butter Lettuce  
Potato Bun, Seasoned Fries

#### SUNDAY BRUNCH ROAST

Eggs Any Style\*, Lyonnaise Fingerling Potatoes  
Blistered Vine-Ripe Cherry Tomatoes

#### BRUNCH ENTRÉE ENHANCEMENTS

TWO EGGS ANY STYLE 9 GF

TURKEY SAGE SAUSAGE 6 GF

SEASONAL FRUITS SIDE 9 GF

THICK-CUT BACON 6 GF

IRISH OATS WITH BLUEBERRIES 9

ASSORTED TOAST 4

### DESSERTS

PEACH MIMOSA TART Champagne Custard | Candied Orange | Graham Cracker Crust

CHERRY CHEESECAKE Almond Shortbread Crust | Fresh Pickled Cherry | Dark Chocolate Granola

SUMMER BERRY CRÈME BRÛLÉE Lemon Tuile Cookie | Fresh Berries | Vanilla Cream

MOCHA CHOCOLATE CREPES Vanilla Bean Cream | Macerated Berries

\*Items identified are cooked to order. Consuming raw or undercooked eggs increase your risk of foodborne illness especially if you have certain medical conditions.