

# SUNDAYS AT THE INN

## BRUNCH MENU

### BRUNCHY COCKTAILS 12

POMEGRANATE MIMOSA Pomegranate-Blood Orange Syrup | Sparkling Wine

LION AND UNICORN 8 Shires Rum | Domain Canton | Pimento Dram

MEZCAL SUNRISE Los Amantes Mezcal | Orange Juice | House Grenadine

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

WINE ROSE 8 PINOT GRIGIO 8 SPARKLING 8

### SUNDAY MENU 49

Four Courses, Includes Signature Amuse Bouche  
Coffee, Tea, Juice, or Milk

#### FIRST COURSE

MARINATED BERRY TRIFLE Banana Yogurt | House Made Granola

LOX, CRAB, AND CAVIAR Cucumber Crème Fraiche | Pickled Shallot | Capers Berries | Grilled Naan | Dill

GRILLED CAESAR SALAD Baby Gem Lettuce | Bitter Greens | White Anchovy | Focaccia Croutons | Caesar Dressing

POTATO PANCAKES Bacon Jam | Pearl Onion | Apple Horseradish Cream | Espelette

#### SIGNATURE ENTRÉES

##### COUNTRY HAM EGGS BENEDICT

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

##### SALMON AND CAVIAR OMELET GF

Caramelized Shallots, Chives, Capers, Crème Fraiche  
Choice of Breakfast Meats  
Blistered Vine-Ripe Cherry Tomato

##### STRAWBERRIES AND CREAM FRENCH TOAST

Choice of Bacon, Sausage or Country Ham

##### EVERYTHING SPICED LOCH DUART SALMON GF

Roasted Potato, Dill and Herb Salad  
Lemon Gastrique

##### BRUNCH POWER BOWL

Poached Farm Fresh Egg, Avocado  
Roasted Parsnip Quinoa, Spinach  
Goat Cheese, Pumpkin Seeds, Pickled Shallots

##### PROSCIUTTO AND FIG QUICHE

Winter Greens Salad  
Pickled Shallots, Preserved Lemon Vinaigrette

##### SUNDAY BRUNCH ROAST

Eggs Any Style\*, Roasted Marble Potatoes  
Blistered Vine-Ripe Cherry Tomatoes

##### SUNDAY'S BEST BURGER

Seven Hills Beef Brisket and Short Rib Burger\*  
Aged Gouda, Sunny Side Up Egg  
Bacon and Fig Jam, Balsamic Braised Onion, Arugula  
Potato Bun, Seasoned Fries

#### 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

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

PERSIMMON AND GINGER POUND CAKE Almond Florentine Cookie | Lemon Curd | Honey Chantilly

BANANA FOSTER CRÈME BRÛLÉE Brown Sugar Cookie | Cruzan Rum Reduction

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.