

# 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

EVERYTHING SPICED SMOKED SALMON Dill Cucumbers | Pickled Shallots | Cream Cheese | Caper Berry | Grilled Naan

LATE HARVEST SALAD Pickled Grapes | Apples | Celery | Roasted Walnuts | Greek Yogurt Dressing

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

#### AUTUMN TIDEWATER OMELET GF

Jumbo Lump Crab, Apple, Avocado Crème Fraiche  
Smoked Almonds, Basil, Blistered Cherry Tomato  
Choice of Breakfast Meats, Virginia Breakfast Potatoes

#### GRILLED SALMON GF

Autumn Harvest Lentils, Bacon  
Wild Mushrooms, Asparagus, Sherry Gastrique

#### EVERYTHING SPICED AVOCADO TOAST

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

#### AUTUMN GRAIN BOWL

Poached Farm Fresh Egg, Forbidden Rice  
Baby Kale, Quinoa, Roasted Sweet Potato  
Roasted Apple, Aged Hook's Cheddar  
Maple Balsamic Vinaigrette

#### APPLE CIDER WAFFLES

Granny Smith Apple Compote, Cinnamon  
Caramel, Vanilla Bean Cream, Apple Maple Syrup  
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

BLACKBERRY CHEESECAKE Almond Shortbread Crust | Sweet Pickled Blackberries | Dark Chocolate Granola

BUTTERNUT SQUASH CRÈME BRÛLÉE Brown Sugar Tuile Cookie | Candied Hazelnuts | Crème Anglaise

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.