

# TERRACE ROOM

## BREAKFAST PRIX-FIXE MENU

Menu includes Chefs Morning Amuse Bouche, Coffee or Juice, Choice of Starter and Entrée

### Beverages

Freshly Brewed Royal Blend Regular and Decaf Coffees  
Harney & Sons Teas, Fresh Squeezed Orange, Grapefruit, Cranberry  
Apple, Tomato and V8 Juices

### Morning Starters

#### Overnight Oats <sup>N</sup>

Chilled Vanilla Bean-Soaked Over Night Oats  
Dried Dates, Pecans and Coconut

#### Bacon & Corn Griddle Cakes

Bacon Jam, Pearl Onion, Chives, Maple Syrup

#### Spring Berry Trifle

Mint-Honey Yogurt  
Fresh Marinated Berries, House Granola

#### Spring Season's Fruit

Hand-Selected Cut Fruits

#### Freshly Baked Croissant

Whole Butter and Jam

#### Hot-Smoked Salmon

Warm Naan Bread, Dill-Cucumbers  
Pickled Shallots, Cream Cheese, Capers

### Health and Wellness Entrées

#### Harvest Cellar Grain Bowl 32 <sup>GF, V</sup>

Poached Farm Fresh Egg\*, Chickpeas, Spinach  
Dried Cherry Forbidden Rice, Quinoa, Pearl Onions  
Chevre, Pistachio, Maple Balsamic Vinaigrette

#### Goodwin's Avocado Toast 30

Farm Fresh Egg, \* Crispy Speck Ham, Spring Peas  
Radish, Farmer's Greens, Sourdough Bread

#### Steel-Cut Irish Oats 24 <sup>GF, N</sup>

Fresh Blueberries  
Warm Milk, Roast Cinnamon Pecans

### Signature Entrées

#### Terrace Breakfast 29

Two Eggs\* Cooked to Your Liking and Toast  
Breakfast Potato Gratin, Heirloom Tomatoes  
Choice of Breakfast Meats

#### Williamsburg Inn Corned Beef Hash 35

Two Eggs Any Style\*, Yukon Gold Potatoes  
Sweet Potato, Roasted Peppers, Onion  
Dijonaise

#### Eggs Royale 35

Smoked Salmon, Poached Eggs\*  
Caramelized Lemon Hollandaise, Asparagus  
Arugula, Tomatoes, English Muffin  
Breakfast Potato Gratin

#### Blueberry Lemon Stuffed Pancakes 29 <sup>N</sup>

Cream Cheese, Mascarpone, Brie, Mint  
Sweet Dukka, Choice of Breakfast Meats  
Blueberry Vermont Maple Syrup

#### Farmstead Omelet 39

Pork Loin, Virginia Ham, Gruyere  
House Pickles, Garden Vegetable Slaw  
Breakfast Potato Gratin, Tomatoes  
Pickled Mustard Seed

#### Anson Mill's Pencil Cob Grits 27 <sup>GF</sup>

Two Eggs Any Style\*, Smoked Sausage Relish  
Hook's 5 Year Cheddar

### A La Carte Enhancements

Single Egg Your Style\* 7  
Two Eggs Your Style\* 10  
Seasonal Cut Fruits 10  
Seasonal Berries 12

Breakfast Potato au Gratin 7  
Anson Mills Pencil Cob Grits 9  
Toast with Butter and Jam 7

Thick Cut Bacon 7  
Virginia Ham 7  
Country Smoked Sausage 7  
Turkey-Sage Sausage 7

### Beverages

Cappuccino 7  
Espresso 6 | 7  
Latte 7  
Hot Chocolate 5

### Fresh Pressed Juices

Aura Blend 12  
Blood Orange, Strawberry, Ashwagandha  
Beet Orange 8  
Carrot Ginger 8

### Morning Sips

Bloody Mary 12  
Morning Mimosa 11  
Irish Coffee 12

\*Items identified are cooked to order. Consuming raw or undercooked eggs increase your risk of foodborne illness especially if you have certain medical conditions.  
N: Contains Nuts, V: Vegetarian, can be prepared vegan, GF: Gluten-Free