

SUNDAY'S AT THE INN BRUNCH MENU

BRUNCHY BEVERAGES

MID-DAY COCKTAILS

- ABBY'S ROSE** Carpano Rossa | Rose Water | Sloe Gin | Cane Syrup | Sparkling Rose 14
VIRGINIA MORNING MARY Texas Beach Bloody Mary Mix | Cirrus Vodka | Citrus | Olives | Celery 14
RYE MARY Texas Beach Bloody Mary Mix | Copper Fox Rye Whiskey | Celery Stalk | Celery Seed Rim 14
MEZCAL MARY House Mary Mix | Tequila | Citrus | Jalapeno | Nacho Rim | Mezcal Finish 14
RISING SUN MIMOSA Sparkling Wine | Blood Orange Juice | Blood Orange Crisp 12
HAYSTACK MIMOSA Sparkling Rose | Strawberry-Lemon | Lemon Crisp 12
MARITHYME MIMOSA Tocco Prosecco | Thyme-Rosemary Syrup | Rosemary 12

BRUNCH WINE

- WINES-BY-THE-GLASS** Sparkling | Rose | Pinot Grigio | Chardonnay | Cabernet Sauvignon | Pinot Noir 13
Seasonal Sangria House Wine | Seasonal Fruits | Agave 13

FRESH PRESSED JUICES

- AURA BLEND** 12
BLOOD ORANGE, STRAWBERRY, ASHWAGANDHA
- BEEF ORANGE** 8
CARROT GINGER 8

SUNDAY MENU 64

Brunch Menu Includes a Signature Amuse Bouche
Three-Courses, and Coffee, Tea, Juice, or Milk

FIRST COURSE

- SHE CRAB BISQUE** Bacon Marmalade | Crème Fraiche
- GRILLED ASPARAGUS AND SPRING PEA SALAD** Chevre | Radish | Pistachios | Garden Greens | Green Goddess
- BAKED IRISH OATS** Coconut Milk | Blueberries | Roasted Pecans | Cardamom | Cinnamon | Warm Milk

SIGNATURE ENTRÉES

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| SALMON CAKE EGGS BENEDICT
Poached Eggs*, Marble Rye, Asparagus, Arugula
Dijon Horseradish Hollandaise, Breakfast Potato Gratin
Heirloom Cherry Tomatoes | STRAWBERRY BANANA STUFFED FRENCH TOAST
Cream Cheese, Mascarpone, Brie, Macerated Berries
Basil, Strawberry Syrup
Choice of Breakfast Meats |
| CRABMEAT RANDOLPH OMELET GF
Jumbo Lump Crab, Apple, Virginia Ham, Dijonnaise
Baby Spinach, Breakfast Potato Gratin, Heirloom Tomato
Choice of Breakfast Meats | SUNDAY'S BEST BURGER
Seven Hills Beef Brisket and Short Rib Burger*
Caramelized Leeks, Gruyere, Smoked Gouda
Spring Aioli, Martin's Seeded Potato Bun |
| SHRIMP AND PENCIL COB GRITS GF
Anson Mills Grits, Hook's 5 Year Cheddar
Bacon, Peppers, Leeks, Cajun Cream Sauce | HERB ROASTED BEEF TENDERLOIN
Eggs Any Style*, Lyonnaise Fingerling Potatoes
Heirloom Cherry Tomatoes, Bearnaise |

BRUNCH ENTRÉE ENHANCEMENTS

- TWO EGGS ANY STYLE** 10 GF
TURKEY SAGE SAUSAGE 7 GF
SEASONAL FRUITS SIDE 10 GF
- THICK-CUT APPLEWOOD BACON** 7 GF
IRISH OATS WITH BLUEBERRIES 9
ASSORTED TOAST WITH JAM 7

CHEF MARISSA'S SEASONAL PASTRIES AND SWEETS

- SEASONALLY INSPIRED COOKIE, TORTE, MILKSHAKE
MEYER LEMON CRÈME BRÛLÉE
PISTACHIO MILK CAKE
CHAMPAGNE FRUIT TART

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