

# 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

## SUNDAY MENU 58

Brunch Menu Includes a Signature Amuse Bouche, and Three-Courses

### FIRST COURSE

- CRAB & CORN CHOWDER** Bacon Marmalade | Crème Fraiche  
**STRAWBERRY, CORN & AVOCADO SALAD** Chevre | Tomato | Cucumber | Basil | Green Goddess  
**HOOK'S FIVE-YEAR CHEDDAR QUICHE** Virginia Ham | Cucumber | Farmer's Carrots | Garden Greens | Balsamic Vinaigrette

### SIGNATURE ENTRÉES

**CRAB OSCAR EGGS BENEDICT**  
Jumbo Lump Crabmeat, Poached Free-Range Eggs\*  
English Muffin, Arugula, Asparagus  
Dijon Horseradish Hollandaise, Breakfast Potato Gratin  
Heirloom Cherry Tomatoes

**SUMMER LOBSTER OMELET GF**  
Avocado, Grilled Sweet Corn, Cream Cheese,  
Chives, Breakfast Potato Gratin, Heirloom Tomato  
Choice of Breakfast Meats

**SHRIMP AND PENCIL COB GRITS GF**  
Anson Mills Grits, Hook's 5 Year Cheddar  
Bacon, Peppers, Leeks, Cajun Cream Sauce

**BLUEBERRY LAVENDER WAFFLE**  
Macerated Berries, Honey Maple Syrup, Chantilly  
Choice of Breakfast Meats

**SUNDAY'S BEST BURGER**  
Seven Hills Beef Brisket and Short Rib Burger\*  
Caramelized Leeks, Gruyere, Smoked Gouda  
Garden Aioli, Martin's Seeded Potato Bun

**HERB ROASTED BEEF TENDERLOIN**  
Eggs Any Style\*, Lyonnaise Fingerling Potatoes  
Heirloom Cherry Tomatoes, Bearnaise

## CHEF MARISSA'S SEASONAL PASTRIES AND SWEETS

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

### 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

### Beverages

#### Fresh Cold Pressed Juices

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

#### Juices 6

Apple, Cranberry, Grapefruit, V8

#### Coffee & Milk 6

- Regular Coffee  
Decaffeinated Coffee  
Whole or Skim Milk  
Oat Almond, or Soy Milk

#### Hot Chocolate & Tea 5

Harney & Sons Teas

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