

# HOLIDAY'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 79

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

### FIRST COURSE

- WHITE BEAN & ESCAROLE SOUP** Smoked Pork | Parmesan Broth | Tomato | Basil Pesto  
**HOLIDAY HONEYCRISP APPLE SALAD** Shropshire Blue Cheese | Dried Cranberries | Candied Pecans | Honey Thyme Vinaigrette  
**WARM BUTTERMILK CRUMPET** Sweet Cream Butter | Jam | Lemon Curd | Clotted Cream | Honey

### SIGNATURE ENTRÉES

**MOJO PORK EGGS BENEDICT**  
Chef Eric's Buttermilk Biscuit, Virginia Ham  
House-made Pickles, Lacey Swiss Cheese  
Whole Grain Mustard Dijonnaise, Breakfast Potato Gratin

**FRENCH OMELET GF**  
Jumbo Lump Crab Salad, Chives, Pickled Shallot  
Royal Sevruga Caviar, Breakfast Potato Gratin  
Crème Fraiche, Choice of Breakfast Meats

**GRILLED SHRIMP AND SCALLOPS**  
House-made Tomato Pappardelle, Pancetta  
Wild Mushrooms, Blistered Tomatoes  
Vin Blanc Cream Sauce, Fennel Pollen

**STUFFED PANETTONE FRENCH TOAST**  
Sweet Almond Mascarpone Filling, Rum Maple Syrup  
Apple Sauternes Compote, Choice of Breakfast Meats

**SEASON'S BEST BURGER**  
Rossini Style Seven Hills Beef Brisket and Short Rib Burger\*  
Foie Gras Mousse, Shaved Black Truffle, Pancetta  
Red Wine Braised Onion, Arugula, Au Poivre, Truffe Parmesan Fries

**BLACK TRUFFLE CRUSTED BEEF TENDERLOIN**  
Eggs Any Style\*, Lyonnaise Fingerling Potatoes  
Heirloom Cherry Tomatoes, Bearnaise

## CHEF MARISSA'S SEASONAL PASTRIES AND SWEETS

- SEASONALLY INSPIRED COOKIE, TORTE, MILKSHAKE  
SUGAR PLUM CRÈME BRÛLÉE  
EGGNOG CHEESECAKE  
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.