

Sunday Brunch

11:00 AM - 2:00 PM

Soups

Chesapeake Crab Chowder

11 13

Corn Relish, Crispy VA Pork

Smoked Hominy **Gf** **V** **Df**

Stew 9 11

Smoked Corn Stock, Collards, Coconut Milk

Salads

Beet and Goat Cheese **Df** **Gf**

Salad 15

Mixed Greens, Watercress, Roasted Baby Golden Beets, Pickled Shallots, Candied Walnuts, Fresh Strawberries, Blackberry Vinaigrette

Grilled Caesar 10

Grilled Romaine, Anchovies, Ciabatta Croutons, Parmesan, Roasted Garlic Dressing

Entrées

Shrimp and Grits 29 **Gf**

Sautéed Shrimp, Creamy Smoked Bacon Seafood Ragu, Anson Mills Cheddar Grits, Green Onions

Steak and Eggs 37 **Gf**

8 oz Hand Carved Smoked Prime Rib, 2 Eggs Any Style, Farmer's Potato Blend, Smokehouse Butter

Bites, Bowls & Breads

Fall Harvest Omelet 15 **Gf**

Roasted Butternut Squash, Oyster Mushrooms, Caramelized Onions, Goat Cheese

Served with Petite Seasonal Salad and Farmer's Potato Blend

Bananas Foster Flapjacks **V**

16

Stack of Three Buttermilk Flapjacks, Caramelized Bananas, Candied Walnuts, Brown Sugar Rum Sauce, Whipped Cream

Chesapeake Crab Benedict

15

Citrus Crab Salad, Spinach, Buttermilk Biscuit, Sweet Corn Hollandaise, House Potatoes

Biscuits and Gravy 16

Toasted Buttermilk Biscuits, Warm Sausage Gravy, Breakfast Potatoes, Green Onions

Add Two Eggs 6

Smore's French Toast 16 **V**

Four Thick Cut Slices Spiced French Toast, Chocolate Ganache, Toasted Marshmallow, Chocolate Drizzle, Gram Cracker Crumble

Avocado Toast 17 **V**

Honey Orange Ricotta, Sliced Avocado, Pomegranate Seeds, Petite Greens, Everything Seasoning, Whole Grain Toast Served with Seasonal Fruit Salad

Add Two Eggs 6

Sandwiches

Rise and Shine Burger 20

7oz Angus Beef, Sunny Side Egg, Bacon, Lettuce, Tomato, Onion, Pickles, Garlic Aioli, Cheddar, Brioche Bun

Chicken and Waffles 18

Fried Chicken Thigh, Fried Egg, American Cheese, Tomato Aioli, Smoked Bourbon Maple Syrup on Belgian Waffle

Get Your Chicken Tossed in Hot Sauce, Nashville Hot Seasoning or Plain

Fish-n-Chips Sammie 19

Cornmeal Crusted Catfish, Cajun Remoulade, Lettuce, Tomato, Horseradish Pickles

Portobello Toastie 16 **V**

Marinated Grilled Portobello Mushrooms, Havarti Cheese, Roasted Tomatoes, Arugula, Roasted Garlic Aioli, Balsamic Reduction, Sourdough Bread

Desserts

The Mason Dixon 11 **V**

Layered New York Style Cheesecake and Southern Spiced Carrot Cake, Cream Cheese Icing, Candied Walnuts

American Heritage Chocolate Torte 10 **Gf** **V**

Flourless Chocolate Torte, Raspberry Coulis, White Chocolate, Fresh Berries

Strawberry Rhubarb Shortcake Jar 10 **V**

Layers of Shortcake, Strawberry Rhubarb Compote and Vanilla Pastry Cream, Topped with Whipped Cream and Fresh Strawberries

Gf - Dish is Gluten Free, Df - Dish is Dairy Free, V - Dish is Vegetarian We are happy to accommodate any allergies you have. Most dishes can be prepared gluten free. Please let your server know if you have any allergies.

Traditional Beverages

Coffee 4

Juice 4 | 6

Orange| Apple| Cranberry Grapefruit| Pineapple
|Tomato V-8

Hot Tea 4

Breakfast Tea| Chamomile| Earl Grey
Chai| Herbal Blends

Milk 4 | 5

Iced Tea 4

Fresh Brewed Sweet
Unsweet with Lemon

Soda 4

Coke |Diet Coke | Coke Zero
Mr. Pibb| Sprite| Hi-C Fruit Punch

Cold Pressed Fresh Juice

Rockin Beet 8

Beets, Carrots, Apple, Lemon, Ginger

Pure Greens 8

Zucchini, Celery, Cucumber, Spinach, Kale, Romaine, Apple, Lemon, Ginger

Golden Girl 8

Turmeric, Carrot, Pineapple, Lemon, Ginger

From The Bar

Handcrafted Cocktails

Morning Margarita 14

Tequila, Grand Marnier, Fresh Orange Juice, Citrus

Strawberry Rhubarb Collins 13

Tito's Vodka, Aperol, Strawberry Rhubarb Puree, Lemon

Blueberry Lemongrass Mimosa 10

Blueberry Lemongrass Syrup, Cava

Fuzzy Sunrise 10

Jim Beam Orange, Peach Schnapps, Fresh Orange Juice

Beer

Craft Bottled Beer 7

Dear Old Mum| Old Stitch
Palace Pale Ale| St. George IPA

Domestic Bottled Beer 6

Bud| Bud Light| Michelob Ultra
Heineken| Amstel Light| New Castle Brown

Wine

Champagne and Sparkling

Comte de Chamberi, Cava, Spain 9|40
Coppola Diamond Sparkling White, CA 10|45
Mienetto Prestige Brut Prosecco, Italy 11|48

House Wines 8/32

Chardonnay| Sauvignon Blanc| Pinot Grigio
Cabernet| Merlot| Red Blend| Pinot Noir
Full Bar Available