
Williamsburg Inn®

Easter Cocktails

MIMOSA FLIGHT 16

blood orange | sparkling wine
strawberry-lemon | rosé
thyme-raspberry | prosecco

VIRGINIA MARY 11

cirrus vodka | Texas beach
bloody mix
restoration skewer

WINES BY THE GLASS 11

house selection

MATCHA FIZZ 8

matcha | mint | soda

Easter Brunch Menu

Chef's Sunday Amuse Bouche

Appetizer

ASPARAGUS & BRIE DANISH

Puffed Pastry | Prosciutto | Salted Honey Butter

FARMER'S GREENS

English Peas | Goat Cheese | Watermelon Radish
Avocado | Roasted Chickpeas
Basil & Mint Vinaigrette

BLUEBERRY LEMON SHORTCAKE

Biscuits | Lemon Curd | Marinated Blueberries |
Whipped Cream

Entrée

BLT EGGS BENEDICT*

House Canadian Bacon | Fried Green Tomatoes
Heirloom Tomatoes | Arugula | Sauce Cheron

QUICHE LORRAINE

Virginia Ham | Swiss Cheese | Mixed Greens Salad

DIJON CRUSTED PRIME RIB*

Pommes Puree | Asparagus | Au Poivre
Horseradish Cream

PAN ROASTED CHILEAN SEA BASS*

Wild Mushroom Risotto | Baby Carrots
Wilted Spring Greens | Tobiko Beurre Blanc

TOMATO SHAKSHOUKA*

Saffron Poached Eggs | Wild Rice | Feta Cheese

CARROT CAKE PANCAKES

Cream Cheese & Maple Glaze | Walnuts

Dessert

TOASTED COCONUT CAKE

Strawberry Sauce | Candied Lemon
Chocolate Easter Eggs

VANILLA BEAN AND SPRING BERRY CRÈME BRULÉE

Almond Lace Cookie | Toffee Crumble

CHOCOLATE CHEESECAKE

Chocolate Cookie Crust | "Carrot" Dipped Strawberry
Vanilla Chantilly

Brunch \$79

includes soft drinks, coffee, juice, and milk.

*Item indicated are cooked to order, consuming raw or undercooked beef, seafood, or eggs may lead to foodborne illnesses, especially if you have certain medical conditions.
