

# SUNDAY'S AT THE INN BRUNCH MENU

## BRUNCHY BEVERAGES

- 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  
LAVENDER "37" Sparkling Wine | Catocin Watershed Gin | Campari | Lavender Syrup 18  
TRADITIONAL MIMOSA Sparkling Wine | Fresh Pressed Orange Juice 14  
WINES-BY-THE-GLASS Pinot Grigio | Chardonnay | Cabernet Sauvignon | Pinot Noir 14

## THE MONARCH OF MIMOSAS

### BOTTLE SERVICE CHOICE OF

- HOUSE SPARKLING | ROSE SERVES UP TO 6 SERVINGS 62  
ST. HILAIRE, BRUT | TOCCO PROSECCO, EXTRA DRY | MIONETTO PRESTIGE, BRUT SERVES UP TO 6 SERVINGS 75  
PICK TWO  
ORANGE JUICE | BLOOD ORANGE JUICE | STRAWBERRY-LEMON  
GARNISH: CITRUS FRUITS | ASSORTED BERRIES | HERBS | EDIBLE FLOWERS

## SUNDAY MENU 58

BRUNCH MENU INCLUDES A SIGNATURE AMUSE BOUCHE, AND THREE-COURSES

### FIRST COURSE

- SHE CRAB BISQUE Bacon Marmalade | Crème Fraîche  
GRILLED ASPARAGUS AND SPRING PEA SALAD Chèvre | Radish | Pistachios | Spring Garden Greens  
Balsamic Vinaigrette  
HOOK'S FIVE-YEAR CHEDDAR QUICHE Virginia Ham | Tomato | Cucumber | Farmer's Carrots | Spring Mixed Greens  
Green Goddess Dressing

### SIGNATURE ENTRÉES

**SALMON CAKE EGGS BENEDICT**  
Poached Eggs\*, Marble Rye, Asparagus, Arugula  
Dijon Horseradish Hollandaise, Virginia Breakfast Potato  
Heirloom Cherry Tomatoes

**CRABMEAT RANDOLPH OMELET *GF***  
Jumbo Lump Crab, Apple, Virginia Ham, Dijonnaise  
Baby Spinach, Virginia Breakfast Potato, 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 LEMON RICOTTA STUFFED FRENCH TOAST**  
Brioche, Cream Cheese Glaze, Blueberry Syrup  
Choice of Breakfast Meats

**SUNDAY'S BEST BURGER**  
Seven Hills Beef Brisket and Short Rib Burger\*  
Bacon Jam, Caramelized Onion, "Fancy Sauce"  
Smoked Cheddar, Fontina, Bibb Lettuce, Pretzel Bun

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

### CHEF MARISSA'S SEASONAL PASTRIES AND SWEETS

- SEASONALLY INSPIRED COOKIE, TORTE, MILKSHAKE  
AMERICAN HERITAGE CHOCOLATE CRÈME BRÛLÉE  
PISTACHIO MILK CAKE  
FRANGIPANE FRUIT TART

### BRUNCH ENTRÉE ENHANCEMENTS

- TWO EGGS ANY STYLE\* 10 *GF*  
TURKEY SAGE SAUSAGE 7 *GF*  
SEASONAL FRUITS 10 *GF*  
THICK-CUT APPLEWOOD BACON 7 *GF*  
IRISH OATS WITH CRAN-APPLE COMPOTE 9  
ASSORTED TOAST WITH JAMS 7

### BREAKFAST BEVERAGES

- JUICE Apple | Cranberry | Grapefruit | V8 6  
COFFEE & ESPRESSO Regular | Decaffeinated 6  
SPECIALTIES Cappuccino | Latte | Double Espresso 7  
MILK Whole | Skim | Oat | Soy | Almond 6  
HARNEY & SONS Hot Chocolate | Teas 6  
FRESH PRESSED JUICE Orange | Beet | Carrot-Ginger 8  
FRESH AURA BLEND JUICE Blood Orange | Strawberry | Ashwagandha 12

\*Items identified are cooked to order. Consuming raw or undercooked eggs increases your risk of foodborne illness especially if you have certain medical conditions.  
N: Contains Nuts, V: Vegetarian, can be prepared vegan, GF: Gluten-Free