

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

- CRAB & CORN CHOWDER Bacon Marmalade | Crème Fraîche
EVERYTHING SPICED AVOCADO SALAD Hummus | Poached Free-Range Egg | Tomato | Farmer's Greens
Raspberry Vinaigrette
HOOK'S FIVE-YEAR CHEDDAR QUICHE Virginia Ham | Tomato | Cucumber | Carrots | Garden Greens | Balsamic Vinaigrette

SIGNATURE ENTRÉES

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| CRAB OSCAR EGGS BENEDICT
Jumbo Lump Crabmeat, Poached Free-Range Eggs*
Fresh Baked Crumpet, Arugula, Asparagus
Dijon Horseradish Hollandaise, Breakfast Potatoes
Heirloom Cherry Tomatoes | FIG CHEESECAKE STUFFED FRENCH TOAST
Black Mission Figs, French Brioche, Crème Fraiche
Orange Caramel, Choice of Breakfast Meats |
| SUMMER LOBSTER OMELET <i>GF</i>
Avocado, Grilled Sweet Corn, Cream Cheese
Chives, Breakfast Potatoes, Heirloom Cherry Tomato
Choice of Breakfast Meats | SUNDAY'S BEST CAPRESE BURGER
Seven Hills Beef Brisket and Short Rib Burger*
Fresh Mozzarella, Fried Green Tomato, Heirloom Tomatoes
Pesto Aioli, Signoria Gonzaga Aged Balsamic |
| SHRIMP AND PENCIL COB GRITS <i>GF</i>
Eggs Any Style*, Anson Mills Grits, Hook's 5 Year Cheddar
Bacon, Peppers, Leeks, Heirloom Tomatoes, Cajun Cream Sauce | 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

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|----------------------------------|---------------------------------------|
| TWO EGGS ANY STYLE* 10 <i>GF</i> | THICK-CUT APPLEWOOD BACON 7 <i>GF</i> |
| TURKEY SAGE SAUSAGE 7 <i>GF</i> | IRISH OATS WITH CRAN-APPLE COMPOTE 9 |
| SEASONAL FRUITS 10 <i>GF</i> | 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