

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
SWEET POTATO & BRUSSELS SPROUT SALAD Kale | Spinach | Cranberries | Chèvre | Apple Vinaigrette
HOOK'S FIVE-YEAR CHEDDAR QUICHE Virginia Ham | Harvest Leaves | Tomato | Cucumber | Artichoke Hearts
Olives | Balsamic Vinaigrette

SIGNATURE ENTRÉES

CRAB OSCAR EGGS BENEDICT

Jumbo Lump Crabmeat, Poached Free-Range Eggs*
Fresh Baked Crumpet, Arugula, Asparagus
Dijon Horseradish Hollandaise, Breakfast Potatoes
Heirloom Cherry Tomatoes

LOBSTER & OYSTER MUSHROOM OMELET *GF*

Onions, Tomato, Dill Havarti, Chives
Breakfast Potatoes, Heirloom Cherry Tomato
Choice of Breakfast Meats

SHRIMP AND PENCIL COB GRITS *GF*

Free Range Eggs Any Style*, Anson Mills Grits, Hook's 5 Year Cheddar
Bacon, Peppers, Leeks, Heirloom Tomatoes, Cajun Cream Sauce

BANANA & HAZELNUT FRENCH TOAST

Nutella, French Brioche, Crème Cheese
Frangelico Maple Syrup, Choice of Breakfast Meat

SUNDAY'S BEST BURGER

Seven Hills Beef Brisket and Short Rib Burger*
St. Angel Brie, Sour Cherry Chutney
Balsamic Braised Onion, Arugula, Pretzel Bun

HERB ROASTED BEEF TENDERLOIN*

Eggs Any Style*, Lyonnaise Marble Potatoes
Heirloom Cherry Tomatoes, Bearnaise

CHEF ELIZA'S SEASONAL PASTRIES AND SWEETS

SEASONALLY INSPIRED COOKIE, TORTE, & FLOAT

CARAMEL APPLE CRÈME BRÛLÉE

PISTACHIO CAKE

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 APPLE RAISIN 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