



Brunch Menu

Sides

Sliced Seasonal Fruits, Melons, and Berries 7

Irish Oatmeal with your Choice of Topping 7

Seasonal Berry Yogurt with Granola 8

Grilled Virginia Ham, Corned Beef Hash, Applewood Smoked Bacon, or Maple Pork Sausage 7

English Muffin or Toasted Bagel 6

Starters

Artisan Cheese and Charcuterie Plate 28

Hook's 7 Year Aged Cheddar, Cypress Grove Humboldt Fog, Prosciutto Di Parma, Calabrese, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points, Marinated Olives, Pickled Raisins, Peppadew Peppers

Roasted Butternut Squash Bisque 6

Cinnamon Crema, Toasted Pepitas

Atwater's Salad 9

Field Greens, Feta Cheese, Toasted Pistachios, Caramelized Onions, Raspberry Champagne Vinaigrette

Caesar Salad 11

Pickled Red Onion, Herbed Croutons, Shaved Parmesan, Grated Cured Egg Yolk, Anchovy, Caesar Dressing

ADD ON: Beef Tenderloin 20, Sockeye Salmon 15, Chicken Breast 8, Shrimp 12

All dishes are prepared with clarified butter; olive oil is available upon request.
Gluten-free bread is available for an additional \$4. Some items contain nuts, as indicated.

A \$5 fee applies to all shared plates.

We kindly ask that you refrain from using cell phones while in the dining room.

Executive Chef Kevin Gillespie



Traditional Breakfast 21

Two Farm Fresh Eggs Any Style, Applewood Smoked Bacon or Pork Sausage, Hash Browns, Choice of Toast

Avocado Toast 19

Toasted Ciabatta, Smashed Avocado, Queso Fresco, Shaved Watermelon Radish, Poached Egg, Micro Greens

Smoked Salmon and Toasted Bagel 18

Capers, Tomato, Red Onion, Goat Cheese, Cream Cheese

Black Forest Ham Benedict 21

Shaved Ham, Two Farm Fresh Eggs, English Muffin, Cream Cheese Hollandaise, Sliced Fruit

Chorizo Eggs Benedict 20

Two Farm Fresh Poached Eggs, English Muffin, Chorizo, Spinach and Mushrooms,
Hollandaise Sauce, Pico De Gallo, Fresh Fruit

Huevos Rancheros 20

Two Farm Fresh Eggs Cooked Any Style, Refried Beans, Pico De Gallo, Flour Tortillas, Lettuce, Queso Fresco

Biscuits and Gravy 17

Three Buttermilk Biscuits with Andouille Gravy, Two Farm Fresh Eggs Over Easy, Fresh Fruit

Three Egg Omelet 21

Choice of Two Ingredients, Choice of Toast, Served with Hash Browns *Add on Ingredients \$1 ea.*
Ham, Chorizo, Turkey, Avocado, Spinach, Tomatoes, Onion, Roasted Red Pepper,
Garlic, Artichoke, Jalapeño, Smoked Gouda, Swiss, Cheddar, Feta, Goat Cheese

Wild Berry French Toast 20

Assorted Fresh Berries, Brioche, Powdered Sugar, Whipped Cream, Maple Syrup

Buttermilk Pancakes 17

Topped with Fresh Cut Banana, Blueberries or Toasted Pecans, Maple Syrup

Chicken Stuffed Crêpe 24

Sun-dried Tomatoes, Spinach, Gouda Cheese, Champagne Cream Sauce

Smoked Turkey Avocado Sandwich 20

Smoked Applegate Farms Turkey Breast, Garlic Lemon Aioli, Arugula, Aged White Cheddar,
Tomato, Avocado, Sea Salt Kettle Potato Chips

Plum Glazed Wild Alaskan Sockeye Salmon 36

Roasted Turmeric Cauliflower Purée, Grilled Sesame Broccolini, Plum Glaze

Petite Filet Mignon 41

Boursin Whipped Yukon Gold Potatoes, Grilled Asparagus, Cognac Demi-Glace