



## Breakfast

### **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, Apple Wood Smoked Bacon, or Maple Pork Sausage	7
English Muffin or Toasted Bagel	6

### **MAIN**

Smoked Salmon and Toasted Bagel	18
Caper Berries, Hardboiled Egg, Tomato, Red Onion, Whipped Cream Cheese	
Avocado Toast	19
Toasted Ciabatta, Smashed Avocado, Queso Fresco, Shaved Watermelon Radish, Poached Egg, Micro Greens	
Breakfast Skillet	21
Hash Browns, Grilled Black Forest Ham, Sauteed Spinach, Poached Egg, Bechamel Sauce, Melted Gruyere Cheese, Sliced Avocado, Pea Tendril	
Traditional Breakfast	21
Two Farm Fresh Eggs any Style, Apple Wood Smoked Bacon, or Pork Sausage, Hash Potatoes, Choice of Toast	
Three Egg Omelet	21
Choice of Two Ingredients, Choice of Toast, Served with Hash Potatoes. <i>Add on Ingredients \$1 ea.</i>	
Ham, Chorizo, Turkey, Avocado, Spinach, Tomatoes, Onion, Roasted Red Pepper, Garlic, Artichoke, Jalapeño, Smoked Gouda, Swiss, Cheddar, Feta or Goat Cheese	
Huevos Rancheros	20
Two Eggs Cooked Any Style, Refried Beans, Pico De Gallo, Flour Tortillas, Queso Fresco	
Black Forest Ham Benedict	21
Shaved ham, Farm Fresh Poached Eggs, English muffin, Cream Cheese Hollandaise, Sliced Fruit	
Chorizo Eggs Benedict	20
Farm Fresh Poached Eggs, English Muffin, Chorizo, Spinach and Mushrooms, Hollandaise Sauce, Pico De Gallo, Fresh Fruit	
Biscuits and Gravy	17
Three Buttermilk Biscuits and Andouille Gravy, Two Farm Eggs any Style, Fresh Fruit	
Wild Berry French Toast	20
Assorted Fresh Berries, Brioche, Powdered Sugar, Whipped Cream, Pure Maple Syrup	
Buttermilk Pancakes	17
Choice of Fresh Cut Banana, Blueberries, Pecans or Served Plain, Pure Maple Syrup	
Filet Mignon and Eggs	39
Grilled Filet Mignon Served with Two Farm Fresh Eggs any Style, Hash Potatoes, Hollandaise	

All Foods Cooked with Clarified Butter, Olive Oil can be substituted

Gluten free Bread is available for \$4.00, some items contain nuts as noted

*All Shared Plates Will Incur a \$5 Fee/Please refrain from cell phone use while in the dining room*

**Executive Chef Kevin Gillespie**