



Breakfast

SIDES

	Sliced Seasonal Fruits, Melons and Berries	7
	Seasonal Berry Yogurt with Granola	8
Grilled Virginia Ham, Corned Beef Hash, Apple Wood Smoked Bacon, or Maple Pork Sausage		7
	Toasted Bagel with Cream Cheese	6
	Side English Muffin or Toast	2

MAIN

	Smoked Salmon and Toasted Bagel	18
Caper Berries, Hardboiled Egg, Tomato, Red Onion, Whipped Cream Cheese		
	Avocado Toast	20
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 Eggs any Style, Apple Wood Smoked Bacon, or Pork Sausage, Hash Browns, Choice of Toast		
	Three Egg Omelet	21
Choice of Two Ingredients, Choice of Toast, Served with Hash Browns <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	21
Two Eggs Cooked Any Style, Refried Beans, Pico De Gallo, Flour Tortillas, Lettuce, Queso Fresco		
	Black Forest Ham Benedict	21
Shaved Ham, Farm Fresh Poached Eggs, English Muffin, Cream Cheese Hollandaise, Sliced Fruit		
	Chorizo Eggs Benedict	21
Farm Fresh Poached Eggs, English Muffin, Chorizo, Spinach and Mushrooms, Hollandaise, 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, Maple Syrup		
	Buttermilk Pancakes	17
Choice of Fresh Cut Banana, Blueberries, Pecans or Served Plain, Maple Syrup		
	Filet Mignon and Eggs	43
Grilled Filet Mignon Served with Two Farm Eggs any Style, Hash Browns, Hollandaise		
	Old Fashioned Oatmeal	9
Bobs Red Mill Organic Rolled Oats with Brown Sugar and Milk		
Add Banana, Dried Cherries, Fresh Berries, Pecans or Walnuts \$1 each		

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