

# Atwater's

## Brunch Menu

### **Sides**

**Sliced Seasonal Fruits, Melons, and Berries 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**

**Old Fashioned Oatmeal 9**

Bob's Red Mill Organic Rolled Oats with Brown Sugar and Milk  
**Add** Banana, Dried Cherries, Fresh Berries, Pecans or Walnuts \$1 each

### **Starters**

**Artisan Cheese and Charcuterie Plate 28**

Roelli Red Rock Aged Cheddar Blue, Nancy's Camembert, Prosciutto Di Parma, Calabrese, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points, Marinated Olives, Pickled Raisins, Peppadew Peppers

**Tomato Basil Soup 6**

Crème Fraiche, Croutons

**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 each*  
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 25**

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

**Faroe Island Salmon Picatta 38**

Roasted Turmeric Cauliflower Puree, Sautéed Swiss Chard, Lemon Caper Butter Sauce

**Petite Filet Mignon 42**

Roasted Garlic Whipped Yukon Gold Potatoes, Grilled Asparagus, Cognac Demi-Glace