

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

Toasted Bagel with Cream Cheese 6

Side English Muffin or Toast 2

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, Vacherousse d'Argental Double Cream, France, Prosciutto Di Parma, Creminelli 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, 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

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness"



Traditional Breakfast 21

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

Avocado Toast 20

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 21

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

Huevos Rancheros 21

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 21

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

Faroe Island Salmon Picatta 36

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

Petite Filet Mignon 43

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