

HOLIDAYS AT THE INN BRUNCH MENU

BRUNCHY BEVERAGES

- ABBY'S ROSE Carpano Rossa | Rose Water | Sloe Gin | Cane Syrup | Sparkling Rose 14
VIRGINIA MORNING MARY Texas Beach Bloody Mary Mix | Cirrus Vodka | Citrus | Olives | Celery 14
LAVENDER "37" Sparkling Wine | Catocin Watershed Gin | Campari | Lavender Syrup 18
TRADITIONAL MIMOSA Sparkling Wine | Fresh Pressed Orange Juice 14
WINES-BY-THE-GLASS Pinot Grigio | Chardonnay | Cabernet Sauvignon | Pinot Noir 14

THE MONARCH OF MIMOSAS

BOTTLE SERVICE CHOICE OF

- HOUSE SPARKLING | ROSE SERVES UP TO 6 SERVINGS 62
ST. HILAIRE, BRUT | TOCCO PROSECCO, EXTRA DRY | MIONETTO PRESTIGE, BRUT SERVES UP TO 6 SERVINGS 75
PICK TWO
ORANGE JUICE | BLOOD ORANGE JUICE | STRAWBERRY-LEMON
GARNISH: CITRUS FRUITS | ASSORTED BERRIES | HERBS | EDIBLE FLOWERS

SUNDAY MENU 79

BRUNCH MENU INCLUDES A SIGNATURE AMUSE BOUCHE, THREE-COURSES, AND BEVERAGE.
BREAKFAST ENTRÉE ENHANCEMENTS ARE COMPLIMENTARY.

FIRST COURSE

- LOBSTER BISQUE Sautéed Lobster | Sherry Reduction | Croutons
BRUSSEL'S SPROUTS AND BUTTERNUT SQUASH SALAD Craisins | Goat Cheese | Candied Pecans | Pomegranate Vinaigrette
OYSTERS ROCKEFELLER Spinach | Pernod | Bacon | Toasted Breadcrumbs

SIGNATURE ENTRÉES

MONTE CRISTO EGGS BENEDICT
Poached Free-Range Eggs*, Virginia Ham
Cheddar, Dill Havarti, Breakfast Potatoes
Garden Herb Hollandaise, Heirloom Cherry Tomatoes

ST. ANGEL BRIE OMELET *GF*
Prosciutto, Wild Mushrooms, Sautéed Kale
Breakfast Potatoes, Heirloom Cherry Tomato
Choice of Breakfast Meats

CRAB AND CAVIAR CREPES
Jumbo Lump Crabmeat, White Sturgeon Caviar
Brûléed Hollandaise, Gruyere, Asparagus
Breakfast Potatoes

STUFFED PANETTONE FRENCH TOAST
Sweet Almond Mascarpone Filling, Rum Maple Syrup
Apple Sauternes Compote, Choice of Breakfast Meats

SUNDAY'S BEST BURGER *GF*
Seven Hills Beef Brisket and Short Rib Burger*
Rossini Style, Foie Gras Mousse, Shaved Black Truffle, Pancetta
Red Wine Braised Onion, Arugula, Au Poivre, Truffle Parmesan Fries

HERB ROASTED PETITE PRIME RIB* *GF*
Eggs Any Style*, Lyonnaise Marble Potatoes
Heirloom Cherry Tomatoes, Bearnaise

CHEF ELIZA'S SEASONAL PASTRIES AND SWEETS

- SEASONALLY INSPIRED COOKIE, TORTE, FLOAT
EGGNOG CRÈME BRÛLÉE
CHOCOLATE PEPPERMINT CHEESECAKE
CRANBERRY CURD TARTLET

BRUNCH ENTRÉE ENHANCEMENTS

- TWO EGGS ANY STYLE* *GF*
TURKEY SAGE SAUSAGE *GF*
SEASONAL FRUITS *GF*
THICK-CUT APPLEWOOD BACON *GF*
IRISH OATS WITH CRAN-APPLE COMPOTE
ASSORTED TOAST WITH JAMS

BREAKFAST BEVERAGES

- JUICE Apple | Cranberry | Grapefruit | V8
COFFEE & ESPRESSO Regular | Decaffeinated
SPECIALTIES Cappuccino | Latte | Double Espresso **2 Supplement**
MILK Whole | Skim | Oat | Soy | Almond
HARNEY & SONS Hot Chocolate | Teas
FRESH PRESSED JUICE Orange | Seasonal Selections
COMPLETE RECOVERY BLEND | Apple, Orange, Strawberry, Banana, Echinacea, Citrus Bioflavonoids **6 Supplement**

*Items identified are cooked to order. Consuming raw or undercooked eggs increases your risk of foodborne illness especially if you have certain medical conditions.
N: Contains Nuts, V: Vegetarian, can be prepared vegan, GF: Gluten-Free