



# Brunch Menu

## Starters

- Bread Basket** 10  
Mini Croissants | Banana Nut Bread | Raspberry Bar  
Chocolate Chip & Corn Muffins | Donut Holes
- Homemade Corn Bread Skillet** 7  
Sous Vide Onion-Pear Jam | Honey Butter | Smoked Sea Salt
- Millers Farm Butternut Squash Soup\*** 10  
Roasted Apple | Toasted Pumpkin Seeds  
Nutmeg-Scented Crème Fraiche
- Classic Maine Lobster Bisque** 13  
Lobster Meat | Brandy | Candied Fennel | Micro Deep South Mix
- Chef's Garden Mesclun Mix Salad** 13  
Frisée | Black Grapes | Kalamata Olives | Der Alpine Kase Cheese  
Mustard Seed-Banyuls Vinaigrette  
*Add: Chicken 7 Salmon 10 Tuna 14 Jumbo Shrimp 14*  
*Crab Cake 15 Flat Iron Steak 15*
- Hearts of Romaine Caesar Salad** 13  
Hearts of Romaine | Savoy Kale | Parsley | Chives | Anchovy-Focaccia Croutons  
Shaved Parmesan Cheese | Creamy Garlic-Fennel Pollen Dressing  
*Add: Chicken 7 Salmon 10 Tuna 14 Jumbo Shrimp 14*  
*Crab Cake 15 Flat Iron Steak 15*
- Sautéed Jumbo Lump Crab Cake** Market Price  
Northern Neck Apple Slaw | Pickled Mustard Seeds  
Crispy Colorful Cauliflower | Smoked Sherry Aioli
- Artisanal Cheese Board** 14  
Gooseberry Compote | VA Peanut Brittle | Toasted Brioche  
**Mountain Valley Sharp Cheddar** • Cow's Milk  
**Jeff's Select Gouda** • Cow's Milk  
**Robiola Bosina** • Cow's Milk

## Chef's Brunch Creations

- Petite Filet Mignon & Two Fresh Farm Eggs** 26  
Broccolini | Home Fries | Béarnaise & Red Wine Sauce
- Belgian Style Waffle** 16  
Plum Jam | Cinnamon Whipped Cream | Maple Syrup
- Grilled Chicken Quesadilla** 15  
Flour Tortilla | White Cheddar Cheese | Caramelized Onions  
Crème Fraiche | Guacamole
- Applewood Smoked Bacon Omelette** 17  
Shiitake Mushrooms | Spinach | Cheddar Cheese  
Yukon Gold Potato Home Fries  
*Add Crab Meat 2.50*
- Jumbo Gulf Coast Shrimp & Creamy Grits** 25  
Applewood Bacon | Baby Carrots | Cherry Tomatoes  
Anson Mills Stoneground Grits | Lobster Sauce
- Vegetable Quiche** 16  
Shiitake Mushrooms | Caramelized Onions | Spinach | Bel Paese Cheese  
Chives | Yellow Pepper Coulis | Petite Salad
- Occidental Breakfast Plate** 17  
Challah French Toast | Strawberries | Maple Syrup  
2 Eggs Any Style | Applewood Bacon

## Sandwiches

*All Sandwiches are served with French Fries*  
*Add \$3 to substitute Truffle Fries*

- Grilled 10 oz Black Angus Burger** 18  
Applewood Bacon | Porter-Braised Sweet Onions  
Green Leaf Lettuce | Smoked Mustard Seed Aioli  
Sharp White Cheddar | Sweet Potato Bun  
*Add Sunnyside-Up Egg 1.50*
- Grilled Marinated Chicken Breast** 16  
Grilled Vidalia Onion | White Cheddar | Upland Cress  
Sriracha Aioli | Sesame Seed Bun
- Braised Short Rib Hoagie** 18  
Roasted Fall Mushrooms | Caramelized Onions  
Aged Cheddar Sauce | Garlic Mayo
- Slow Roasted Pork Loin** 16  
Rapini | Gruyere | Tomato Jam | Red Oak Lettuce  
Preserved Meyer Lemon Aioli | Challah

## Entrées

- Herb-Crusted Tuna Loin** 26  
Baby Bok Choy | Celery Root Puree | Matsutake Mushroom  
Guajillo Chili Vinaigrette
- Grilled New Brunswick Salmon** 25  
Asparagus & Crab Meat Béarnaise Sauce
- Braised Beef Short Rib & Sunnyside-Up Egg** 26  
Creamy White Grits | Swiss Chard | Red Wine Sauce
- Smoked Salmon on Toasted Challah** 18  
Horseradish Cream | Mesclun Mix Salad | Sunnyside-Up Eggs

## Sides

- Applewood Bacon** 5
- Sausage Links** 5
- Grilled Piatto Toast** 3
- Mixed Fruit Bowl** 7
- Grilled Broccolini** 7
- Yukon Gold Home Fries** 5
- Two Eggs Any Style** 5

## Bottomless Mimosas 18

**Chef de Cuisine Chad Weise**  
**Sous Chefs Estanislao Cardoza | Ramon Fuentes**

*20% gratuity will be added to parties of six or more*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially, if you have certain health conditions or allergies*