



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 Spinach 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

Sandwiches

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

- Grilled 10 oz Black Angus Burger** 19
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
- Crab & Salmon Cake Sandwich** 20
Bacon | Lettuce | Tomato | Chipotle Aioli
Sweet Potato Bun
Add Sunnyside-Up Egg 1.50
- Sliced Pork Tenderloin & Fried Egg Croissant** 16
American Cheese | Lettuce & Tomato | Garlic Aioli

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

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 | Grilled Okra | Red Wine Sauce
- Smoked Salmon on Toasted Pumpernickel** 18
Horseradish Cream | Sprouts | 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*