

Soup & Starters

LOBSTER BISQUE s 13

YOGURT PARFAIT v | GFO 9

vanilla yogurt, fresh berries, honey, granola

BRULÉED GRAPEFRUIT v 9

caramelized sugar

5 DEVILED EGGS p | GF 11

chives, brown sugar & peppercorn bacon

BURRATA v | GFO 19

honey roasted pears, balsamic reduction, micro arugula, candied kumquats, herb butter grilled sourdough

HOUSE CHARCUTERIE p | GFO 22

genoa salame, prosciutto, manchego, kalamata olives, herb focaccia, artisan crackers, olive oil & balsamic vinegar

JUMBO SHRIMP COCKTAIL s | GF 20

six tail-on shrimp, sriracha cocktail, lemon wedges

OYSTERS ON THE HALF SHELL - a la carte s

served with tabasco, lemon, saltines
sauce of choice (mignonette | sriracha cocktail | horseradish)

Rappahannock 3 | **Seasonal** 4 | **Chef's Selection** 5

BAKED RAPPAHANNOCK OYSTERS s | GF 3 for 15

chipotle bacon | garlic butter & parm

Sides

HOUSEMADE BISCUITS v 10

two biscuits, Julia's jam, honey butter

BREAKFAST POTATOES v+ | GF 8

cajun spiced redskin potatoes, onions, bell & poblano peppers

WHITE CHEDDAR GRITS GF 10

jim beam cream sauce s +3

MIXED BERRIES v | GF 10

raspberries, blueberries, blackberries

CAESAR SALAD GFO 8

romaine, fresh parmesan, house croutons, caesar dressing

SAUSAGE GRAVY p 5

CHICKEN APPLE SAUSAGE 9

two 4 oz. grilled sausages, apple chutney

20% auto-gratuity applied to parties of 5+

We limit split checks to three per table.

So we may honor reservations in a timely fashion,
your table time may be limited.

Three Egg Omeletes

served with classic fries, breakfast potatoes or side salad
substitute soup +5

GARDEN OMELETE v | GF 15

fresh spinach & tomatoes, sautéed mushrooms,
peppers & onions, spicy salsa, microgreens

STEAK FAJITA OMELETE GF 17

marinated carne asada, cheddar cheese,
sautéed peppers & onions, spicy salsa, sour cream

CREOLE SHRIMP OMELETE s | P | GF 22

cajun shrimp, andouille sausage, cheddar cheese,
roasted tomato hollandaise sauce, chives

LOBSTER OMELETE s | GF 23

buttered lobster, tomatoes, cheddar cheese,
topped with fresh parmesan and chives

BESPOKE OMELETE GF 12

tailor-made three-egg omelete

vegetable - peppers, onions, fresh spinach, mushrooms,
tomatoes, jalapeños, spicy salsa +1 ea

cheese - cheddar, swiss, white american, goat cheese, feta,
pepper jack, bleu cheese +1.5 ea

breakfast meat - crispy bacon, turkey sausage,
country ham +2.5 ea

speciality - carne asada, avocado, andouille sausage +3.5 ea

seafood - buttered lobster, cajun shrimp +6 ea

Benedicts

served with classic fries, breakfast potatoes or side salad
substitute soup +5

TRADITIONAL p | GFO 18

country ham, house hollandaise, chives,
toasted english muffin, two poached eggs*

CHESAPEAKE s 28

two 4 oz. lump blue crab cakes, old bay hollandaise, chives,
toasted english muffin, two poached eggs*

SHORT RIB GFO 28

six-hour braised short rib, house hollandaise, smoked paprika,
chives, toasted english muffin, two poached eggs*

LOBSTER s | GFO 33

buttered lobster, house hollandaise, chives,
toasted english muffin, two poached eggs*

We are a cashless restaurant & accept the following:



House Favorites

SUNRISE BREAKFAST GFO 19

two eggs* your way, white cheddar grits, crispy bacon or turkey sausage, biscuit, whipped honey butter, Julia's jam

FRENCH TOAST BREAD PUDDING V 17

whipped maple butter, powdered sugar, maple syrup, berries
two eggs* your way +4 | crispy bacon or turkey sausage +4

BELGIAN WAFFLE V 18

whipped maple butter, powdered sugar, maple syrup, berries
two eggs* your way +4 | crispy bacon or turkey sausage +4

CHICKEN & WAFFLES 22

crispy fried chicken, belgian waffle, dulce de leche drizzle, whipped maple butter, maple syrup

SHRIMP & GRITS S|GF 25

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens | double shrimp +10 | poached egg* +3

BISCUITS & GRAVY P 17

two biscuits smothered in sausage gravy, two eggs* your way

VEGAN BOWL V+|GF 18

tri-color quinoa, chili crisp tofu, maple roasted butternut squash, brussels sprouts, sweet potatoes, arugula, black radish

AVOCADO TOAST V|GFO 18

smashed avocado, poached egg*, goat cheese, everything spice, grilled tuscan bread, sprouts

BABY GEM SALAD GF 8/15

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

GARDEN TRUFFLE FLATBREAD V|GFO 19

brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

QUICHE LORRAINE P 21

bacon, swiss, onion, simply dressed frisée salad

SALMON & GRITS P|GF 29

cajun salmon*, white cheddar grits, fresno cream sauce, tasso ham, microgreens

SHAKSHUKA V 17

classic roasted tomato & red pepper sauce, feta, baked eggs, focaccia

Early Riser Special

Enjoy a complimentary \$10 brunch cocktail
Saturdays & Sundays from 9-10am
when you purchase a Sunrise Breakfast.

Handhelds

served with classic fries, breakfast potatoes or side salad
substitute soup +5

BRUNCH BURGER P|GFO 21

8 oz. chuck blend patty* (medium), sunny-side up egg*, pepper jack, brown sugar & peppercorn bacon, tomato, lettuce, onion, ale mustard aioli, toasted brioche bun

CRAB CAKE SANDWICH S 28

4 oz. lump blue crab cake, house remoulade, lettuce, tomato, onion, toasted brioche bun

NEW ENGLAND LOBSTER ROLL S|GFO 33

4 oz. chilled lobster, duke's mayo, house spice, chives, toasted NE roll

CHEF'S HANGOVER SANDWICH P|GFO 16

english muffin, cream cheese, pepper jelly, turkey sausage, crispy bacon, fried egg*, white american cheese

BREAKFAST BURRITO P 18

scrambled eggs*, cheddar cheese, breakfast potatoes, crispy bacon or turkey sausage, spicy salsa, **gravy +5**

TURKEY CLUB P|GFO 19

rosemary roasted turkey, harvarti, lemon dijon aioli, herb salt tomatoes, hand cut herb bacon, tuscan bread

BREAKFAST TACOS 17

two flour tortillas, grilled chicken apple sausage, lettuce, pepper jack cheese, house salsa, fried eggs, side of breakfast potatoes

CROQUE MADAME P 19

country ham, dijon, gruyere cheese, creamy mornay sauce, brioche, two sunny side eggs*

SMOKED SALMON BAGEL 26

ivy city smoked salmon, lettuce, tomato, red onion, capers, hard boiled egg, cream cheese schmear, chives

N Nuts | **S** Shellfish | **P** Pork | **V** Vegetarian | **V+** Vegan | **GF** Gluten Free | **GFO** Gluten Free Option

**Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.
Though we will do our best, we cannot warrant against cross contamination or human error.**

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.