



Easter Brunch Menu

Sunday April 1st, 2018 | 10 am - 3 pm

Please Call (540) 771-2727 to Make Your Reservations

Corn, Crab & Bacon Chowder | 7.5

Burrata Salad (v) | 10

Fresh Burrata with Baby Heirloom Tomatoes, Bib Lettuce, Balsamic Reduction and Basil Oil

Hummus Platter (v) | 10

Roasted Red Pepper Hummus served with Cucumbers, Tomatoes, Carrots, Kalamata Olives, Celery, and Crostini

Raw Virginia Oysters on the Half Shell

Half Dozen | 10 Full Dozen | 20

Served with Bloody Mary Cocktail Sauce and Cracked Pepper Mignonette

Grilled Oysters

Half Dozen | 13 Full Dozen | 21

Served with Roasted Garlic Butter and Parmesan Cheese

Scone Plate | 6

Three Fruit and Tea Infused Scones with a Berry Compound Butter and Clotted Cream

The Grecian (v) | 11.5

Romaine Lettuce, Goat Cheese, Kalamata Olives, Red Onion, Cucumber, Grape Tomatoes, and Crostini with House-Made Red Wine Vinaigrette

Chopped Kale (gf) (v) | 13

Chopped Kale with Seasonal Berries, Sunflower Seeds, Craisins, Carrots with a Honey Apple Cider Vinaigrette

Bacon Spinach Salad (gf) | 12

Baby Spinach, Bacon, Portabella Mushrooms, Red Onion, and sliced Boiled Egg with a House-Made Lemon Poppy Dressing

Baguette French Toast | 10

Vanilla Bean Battered Baguette with Bruleed Sugar Crust Topped with Seasonal Berries and Choice of Ham, Bacon or Sausage

Belgian Waffle | 10

Topped with Strawberry Compote and Powdered Sugar

Chocolate Pancakes | 10

Served with Your Choice of Ham, Bacon or Sausage

Spinach, Wild Mushroom & Gruyere Frittata | 9.5

Huevos Rancheros | 11

2 Poached Eggs, Cheddar Cheese, Seasoned Black Beans, Housemade Pico do Gallo and Guacamole with a Roasted Poblano Pepper on a Flour Tortilla

Eggs on Horseback | 18

Two Over Easy Eggs Over a New York Strip Steak with Roasted Red Bliss Potatoes

8oz Filet Mignon (gf) | 28

Topped with Gorgonzola Butter

5 Spice Salmon (gf) | 18

Served over Jasmine Rice with Sweet Chili Sautéed Vegetables

Roasted Vegetable Wrap (v) | 8

Roasted Zucchini, Yellow Squash, Red and Green Peppers, Red Onion, Portabella Mushrooms, Lettuce, Tomato and Mozzarella in a Sun-Dried Tomato Wrap

Easter Ham Dinner | 15

Baked Honey Ham with a side of Parmesan Potato Stack, Seasonal Vegetable and a Roll

George's Crab Cake Sandwich | 11

George's Crab Cake on a Brioche Bun topped with Lettuce, Tomato, and Kalamata Tartar Sauce

Open Faced Grilled Salmon Sandwich | 11

Grilled North Atlantic Salmon served on Toasted Wheat Berry Bread with Mixed Greens, Tomatoes, Bacon, and Kalamata Tartar Sauce

Ask Your Server about Dessert!