



THE GRILLE
restaurant / piano bar
AT MORRISON HOUSE

"Sunlight" Private Dining Menu

Plated Brunch Menu

Served with Breakfast Breads and Butter, Morrison House Coffees or Tea.

\$34.00 per person

First Course (Choose one)

Vidalia Onion Pie

Vidalia Onion Pie, Mixed Greens & Honey Mustard

Fresh Seasonal Fruits and Berries

Waldorf Salad

Bibb Lettuce, Apple, Grapes, Walnuts in a Celery Aioli

Mixed Seasonal Greens
Cashel Blue Cheese, Grapes & Walnuts

Main Courses (Choose Two)

Banana Pancakes

Crème Fraîche and Virginia Maple Syrup

Croque Madame

Brioche, Sliced Ham, Gruyere Cheese, Béchamel
& a Fried Egg

Eggs Benedict

Virginia Ham, English Muffin & Hollandaise

Wild Salmon

Fried Green Tomatoes, Greens & Dijon Vinaigrette

Eggs Chesapeake

Two Poached Eggs, Crab Norfolk, English Muffin, Asparagus & Old Bay Hollandaise

Desserts (Choose one)

Maple Crème Brûlée

Molten Chocolate Cake, Fresh Berries

Milk Chocolate Pot de Crème

Warm Apple Spice Cake

The Virginian Brunch Buffet

Fluffy Scrambled Eggs & Crisp Bacon and Hickory Sausage

-or-

Classic Eggs Benedict: Virginia Ham, English Muffin & Hollandaise Potato Hash with Onion and Peppers Pancakes with Crème Fraîche and Virginia Maple Syrup Sliced Seasonal Fruit and Berry Display, Assorted Freshly Baked Breakfast Breads and Pastries Fresh Squeezed Juices, Morrison House Roast Coffees and a Medley of Teas

\$35.00 per person

Privacy fees, 22% gratuity and applicable taxes will apply



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Plated Lunch

Served with Rustic Breads and Butter, Morrison House Coffees or Tea.

\$36.00 per person

Add an Additional Soup or Salad Course - \$10.00 per person

Soup or Salad Course

(Choose one)

Tomato Bisque
Basil Cream

Potato Leek Soup

Apple Parsnip Bisque
Duck Confit

Arugula Salad
Pancetta, Oven Dried Tomatoes, Manchego Cheese, &
Champagne Vinaigrette

Classic Caesar
House Made Caesar Dressing, White Anchovies,
Reggiano & Capers*

Mixed Seasonal Greens
Cashel Blue Cheese, Grapes & Walnuts

Main Courses

(Choose Two)

Pan Seared Big Eye Tuna
Parsnip Puree, Cipollini Onion Marmalade

Filet Mignon
Pomme Puree, Haricots Vert & Cabernet Reduction

Grilled Wild Salmon
Brussels Sprouts, Cauliflower Puree & Crème Fraîche

Risotto
Wild Mushroom Risotto, Peas, Carrots, &
Mushroom Nage

Pork Chop
Sweet Potato Puree, Braised Greens & Brown Sugar Pork Jus

Roast Chicken Breast
Lyonnais Fingerling Potato, Haricot Vert &
Cabernet Reduction

Rib-eye
Cashel Blue Cheese Butter, Sautéed Seasonal Vegetable
Champagne Battered Onion Rings

Pan Roasted Rockfish
Clams, Baby Potatoes, Salt Pork & Chowder Cream

Desserts

(Choose one)

Maple Crème Brûlée

Molten Chocolate Cake, Fresh Berries

Milk Chocolate Pot de Crème

Fresh Berries, Crème Fraîche

Warm Apple Spice Cake
Caramel Sauce & Cream Cheese Icing

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Royal Tea

Morrison House Champagne Cocktail
House Made Scones with Devonshire Cream and Jams
Cucumber and Tomato on Brioche with Chive Cream Cheese
Curried Chicken Salad on Wheat Bread
Smoked Salmon with Chive Crème Fraîche on Marble Rye
House-made Biscuits with Turkey, Tomato and Arugula
Crab Salad Profiteroles
Silver Tray Sweet Display
Mighty Leaf Organic and Herbal Teas
\$42

Traditional Tea

House Made Scones with Devonshire Cream and Jams
Cucumber and Tomato on Brioche with Chive Cream Cheese
Curried Chicken Salad on Wheat Bread
Smoked Salmon with Chive Crème Fraîche on Marble Rye
House-made Biscuits with Turkey, Tomato and Arugula
Silver Tray Sweet Display
Mighty Leaf Organic and Herbal Teas
\$34

Children's Tea

Pot of Hot Chocolate or Apple Cider
Ham & Cheese
Peanut Butter and Jelly
Egg Salad Sandwich
Scones and Biscuits with Jams
\$20.00