

BRUNCH

Sunday 11am to 2pm

PRIX FIXE

Choice of Appetizer, Entrée & Dessert with Complimentary Champagne or Juice 42

APPETIZERS

Beignets

House-made Beignets, Strawberry Compote 9

Vidalia Onion Pie

Vidalia Onion Pie, Mixed Greens & Honey Mustard 12

Waldorf Salad

Bibb Lettuce, Apple, Grapes, Walnuts in a Celery Aioli 9

Coquille St. Jacques

Bay Scallops, Mushrooms, Parmesan Gratin & Grilled Bread 14

EGGS, STEAK & ENTRÉES

Banana Pancakes

Crème Fraîche and Virginia Maple Syrup 14

Classic Eggs Benedict

*Virginia Ham, English Muffin & Hollandaise * 15.5*

Three Egg Omelet

*Virginia Ham, Wild Mushrooms, Tomato, Gruyère Cheese & Crème Fraîche * 13*

Steak & Eggs

*Grilled Flat Iron, French Fries, Sunny Side Eggs & Sauce Béarnaise * 18*

Croque Madame

Brioche, Sliced Ham, Gruyere Cheese, Béchamel & a Fried Egg 15

Eggs Chesapeake

Two Poached Eggs, Crab Norfolk, English Muffin, Asparagus & Old Bay Hollandaise 17

Chicken & Waffles

Fried Chicken Leg, Malted Waffles, Chicken Gravy & Sage Maple Syrup, Side of Grits 17

Wild Salmon

Fried Green Tomatoes, Greens & Dijon Vinaigrette 17

DESSERT

Chocolate Pot de Crème 9

Profiteroles

Trio of Ice Cream with Warm Chocolate Sauce 9.5

A 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 of foodborne illness, especially if you have certain medical conditions.*