



BRUNCH AT THE INN



COCKTAILS

Grand Mimosa / \$10
Champagne, Grand Marnier, OJ

Blueberry Bubbles / \$11
Blueberry Vodka, Champagne,
Blueberry Simple Syrup

Pom-Pagne / \$8
Champagne, Pomegranate Juice

Pink Lemonade Margarita / \$14
Milagro Blanco Tequila, Cointreau,
Infused Pink Lemonade, Lime Juice,
Served Up

Pineapple Mojito / \$13
Malibu Rum, Pineapple Simple Syrup,
Club Soda, Muddled Mint

Ketel One Smash / \$10
Ketel One Botanical Peach and Orange,
Muddled Orange, Club Soda

Mimosa / \$6

Bloody Mary / \$6

STARTERS

Strawberry Bruschetta (3) / \$8
Grand-Marinier strawberries,
Manuka Honey Mascarpone, Fresh Mint,
Aged Balsamic, Toasted brioche

"Everything"

Smoked Salmon Flatbread / \$10
Grilled Lavash, Smoked Salmon,
Chive Cream Cheese, Shaved Red Onion,
Field Greens, Meyer Lemon Zest

Fried Oysters Orleans (5) / \$10
Fried Oysters, Bacon, Tasso Hollandaise,
Crumbled Bleu Cheese

Bourbon Glazed

Pork Belly Lollipops (4) / \$9

Seasonal Deviled Eggs (3) / \$7

Mini Breakfast Breads / \$7
Zucchini, Banana, Pumpkin

Loaded Brunch Tots / \$8
Tater Tots, Cheddar Cheese,
Creme Fraiche, Bacon,
Green Onions, Sausage Gravy

Chesapeake Bay Oysters (6) / \$14

Cherrystone Clams (6) / \$10

Chilled Jumbo Shrimp (5) / \$17

Colossal Crab Cocktail / \$19

SIGNATURE DISHES

Lemon Ricotta Pancakes / \$13
Scratch Made, Lemon Zest,
Maple Syrup, Blueberry Compote

Vanilla Malted Waffles / \$13
Grand Marnier Strawberries,
Maple Syrup, Whipped Cream

Eggs in Purgatory / \$11
Two Eggs in a Cast Iron Skillet, Spicy Blistered
Grape Tomato Sauce, Spinach, Peasant Bread

Short Rib Hash / \$17
16 Hour Braised Short Ribs, Diced Potatoes,
Horseradish, Sunny Side up Egg,
Sauce Espagnole, Peasant Bread

Huevos Rancheros / \$11
2 Poached Eggs, Tortilla Shell,
Pico de Gallo, Avocado, Chipotle Crema,
Black Bean Salsa

Brioche French Toast / \$13
Banana's Foster, Whipped Cream

Classic Eggs Benedict / \$12
English Muffin, Canadian Bacon,
Poached Eggs, Hollandaise, Potatoes

Eggs Chesapeake / \$20
(2) Maryland Crabcakes, Poached Eggs,
Grilled Tomato, Truffle Hollandaise, Potatoes

Filets and Eggs / \$24
Two (2 oz) Filet Mignons, (2) Poached Eggs,
Buttermilk Biscuits, Bearnaise, Potatoes

Smoked Salmon and Bagel / \$18
4 oz. Smoked Salmon, Capers, Tomatoes,
Cucumber, Red Onion, Cream Cheese

Omelette Du Jour / \$11
Our Chef's Daily Inspired
3 Egg Omelette with Potatoes

SALADS & SANDWICHES

Caesar Salad / \$10
Add (4 oz): Chicken \$5 | Salmon \$6 | Shrimp \$7

Crab Cobb Salad / \$22
3 oz. Crabmeat, Grapes, Candied Walnuts,
Pineapple, Mango, Red Onions, Bacon Bits,
Blue Cheese, Mixed Greens, Orange Vinaigrette

Chicken Waldorf Salad / \$16
Field Greens, Grilled Chicken, Apples, Walnuts,
Goat Cheese, Grapes, Poppy Seed Dressing

Lobster Roll / \$23
Maine Lobster, New England Bun, Truffle Chips

Reuben / \$18
Corned Beef, Bavarian Sauerkraut, Imported Swiss,
Russian Dressing, French Fries

Brunch Burger / \$12
8 oz. Angus Burger, Cheddar Cheese, Bacon,
Onion, Leeks, Fried Egg with French Fries

CHILDREN'S MENU

Pancakes & Fresh Fruit
French Toast & Fresh Fruit
Scrambled Eggs & Tater Tots
Chicken Tenders (2) & Tots
Cheeseburger Sliders & Tots
\$9

SIDES

Fresh Fruit / \$6
Turkey Sausage (4) / \$5
Pork Sausage GF (4) / \$4
Applewood Smoked Bacon (4) / \$4
Breakfast Potatoes / \$3
Two Eggs any Style / \$3
Bagel, Bread, English Muffin / \$2

SHARABLE DESSERTS

Beignets (6) / \$6
Strawberry Jam and Chocolate Sauce
Ice Cream Sandwich Sampler (3) / \$7
Chipwich, Banana Peanut Butter,
Chocolate Raspberry
Cheesecake Trio / \$8
Peach Bellini, Limoncello, Creme Brulee'