

# 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

**Bramble Smash** / \$13  
Bombay Bramble Gin, Tonic,  
Simple Syrup, Berries

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

**Sparkling Limonata** / \$13  
Prosecco, Limoncello, Lemonade

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

**Salted Cucumber Gimlet** / \$14  
Stoli Cucumber, Cucumber  
Simple Syrup, Lime

**Mimosa** / \$6

**Bloody Mary** / \$6

## STARTERS

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

**Beignets (6)** / \$6  
Strawberry Jam and Chocolate Sauce

**Seasonal Deviled Eggs (3)** / \$7

**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

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

## 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

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

**Classic Eggs Benedict** / \$14  
English Muffin, Canadian Bacon,  
Poached Eggs, Hollandaise, Potatoes

**Eggs Chesapeake** / \$22  
(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

**Short Rib Hash** / \$19  
16 Hour Braised Short Ribs, Diced Potatoes,  
Horseradish, Sunny Side up Egg,  
Sauce Espagnole, Peasant Bread

**Huevos Rancheros** / \$12  
2 Poached Eggs, Tortilla Shell,  
Pico de Gallo, Avocado, Chipotle Crema,  
Black Bean Salsa

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

**Omelette Du Jour** / \$12  
Our Chef's Daily Inspired  
3 Egg Omelette with Potatoes

**Three Eggs Your Way** / \$10  
Scrambled, Poached or Sunny Side up  
with Potatoes  
Bagel, Bread, English Muffin / \$2

## SALADS & SANDWICHES

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

**Tropical Shrimp Cobb Salad** / \$22  
Wild Caught Shrimp, 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** / \$27  
Maine Lobster, New England Bun, Truffle Chips

**Reuben** / \$17  
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  
Bagel, Bread, English Muffin / \$2

## SHAREABLE DESSERTS

**Ice Cream Sandwich Sampler (3)** / \$7  
Chipwich, Banana Peanut Butter,  
Chocolate Raspberry  
**Cheesecake Trio** / \$8  
Peach Bellini, Limoncello, Creme Brulee'