



**BREAKFAST BUFFET**

local & regionally sourced seasonal fruits, fruit smoothies, jams & jellies  
cold & hot cereals, fresh baked pastries, eggs made to order,  
freshly squeezed juices, espresso drinks, coffee, teas

**27.50**

**CONTINENTAL BUFFET**

local & regionally sourced seasonal fruits, fruit smoothies, jams & jellies  
cold & hot cereals, freshly squeezed juices, espresso drinks, coffee, tea

**21.25**

**STARTERS**

- Granola Yogurt Parfait** **9.00**  
wildflower honey, berry compote
- Dry Cereals** **7.50**  
Cheerios, Fruit Loops, Frosted Flakes, Frosted Mini  
Wheat's, Raisin Bran, Special K, All Bran served with  
strawberries and bananas
- New York Bagel** **7.75**  
whipped butter, cream cheese,  
fruit preserves
- Add: smoked salmon, egg white,** **16.25**  
red onion, capers

**HEALTHY START**

- High Protein Breakfast** **19.25**  
egg white omelet, spinach, feta, mushrooms,  
peppers, sliced grilled tomatoes, turkey sausage  
patties, grilled pita
- Seasonal Fruit** **13.75**  
strawberry banana puree
- Ancient Grains Oatmeal** **9.75**  
organic millet, sorghum, steel cut oats,  
quinoa, blueberry-apple compote,  
citrus maple syrup

**LOCAL & SUSTAINABLE PARTNERS**

Kirby Farms VA, Olli Salumeria Lardo VA, Ploch's Farm NJ, Dans Mushroom PA,  
Lakeville Specialty Produce PA

**MAIN PLATES**

- Eggs Your Way** **18.25**  
two farm fresh eggs, choice of apple wood smoked  
bacon, ham, turkey or pork sausage,  
red bliss potatoes, toast
- Eggs Bennie** **19.75**  
two poached eggs, shaved ham,  
toasted English muffin hollandaise sauce
- Add Chesapeake Crab Cake** **24.75**
- Chilaquiles** **17.25**  
fried egg, seasoned pulled pork, queso  
fresco, salsa verde, corn tortillas
- Create an Omelet** **19.00**  
served with red bliss potatoes and toast  
roasted red peppers, spinach, asparagus,  
mushrooms, melted onions, oven-fired tomato,  
sharp cheddar, feta, gruyere, goat cheese,  
ham or sausage.
- Breakfast Sandwich:** **17.50**  
wagyu shaved beef brisket, caramelized sweet onions,  
Siracha aioli, scrambled farm fresh eggs,  
french baguette
- Vegetable Frittata** **18.50**  
choice of egg whites of free range eggs, grilled onions,  
peppers, asparagus, oven-dried tomatoes,  
fine herbs, goat cheese, green tomatillo salsa,  
red bliss potatoes, toast
- ON THE GRIDDLE**
- Pineapple Upside Down Pancake** **16.50**  
coconut rum maple syrup
- Nutella Stuffed French Toast** **16.50**  
golden brioche, candied bacon
- Add: breakfast potatoes and** **18.50**  
bacon or sausage

**RISE & SHINE**

- Served after 8 a.m.**
- Mimosa **11.00**
- Bloody Marry **11.00**

**SIDES**

- Ham
- Bacon
- Turkey Sausage
- Cup of Fruit
- Toast/English Muffin
- Pork Sausage

**\$6.00**

**RISE & SHINE**

- Coffee / Tea **5.00**
- Cappuccino / Latte **6.00**
- Espresso **4.00**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.