

## Snacks

### GRILLED FLAT BREADS

Hot Italian Sausage, Wild Mushrooms and Parmesan	\$8	House Made Charcuterie Of the Day, Cornichons and Dijon Mustard*	\$10
Caramelized Onions, Bacon and Gruyère Cheese	\$8	Caramelized Onion Tater Tots With Horseradish Cream	\$7
Bufala Mozzarella, Prosciutto and Truffle Oil	\$8	Sweet Potato Biscuits with Edward's Country Ham	\$2 each
Daily Cheese Selection*	\$10	East Coast Oysters on the Half Shell*	\$14/28

## Starters

Warm Spinach Salad with Goat Cheese, Red Onion and Crispy Prosciutto	\$10	Oyster Stew	\$12
Warm Raclette over New Potatoes with Cornichons	\$12	Crispy Duck Confit with a Frisée Salad	\$12
Boston Lettuce Salad with Chives and Lemon Vinaigrette	\$8	Roasted Red Pepper Dip with Homemade Chips	\$10
		Little Gem Salad with Green Goddess Dressing	\$10

## Entrees

2 Eggs, Any Style, with Bacon or Sausage and Home Fries*	\$10	Cheddar Cheeseburger - 7 Hills Farm Virginia Beef on a Toasted Brioche Roll*	\$16
Eggs Benedict*... Traditional	\$12	Liverwurst Sandwich on Rye with Sweet Onion, Mayonnaise and Dijon Mustard	\$10
The Ike... Smoked Salmon, Cream Cheese, Pickled Red Onion, Capers and a Fried Egg On Toasted Rye Bread*	\$15	House Smoked Eye Round Sandwich with Horseradish Mayo and Arugula*	\$14
Waffles (Mom's recipe) with Maple Syrup and Sausage	\$8	Fresh Tagliatelle Pasta with Peas, Cream and Sausage Ragu	\$14
Pancakes with Maple Syrup and Bacon	\$8	Cotswold Mac and Cheese with Crispy Onions	\$12
Wild Mushroom Omelette*	\$12		

## Sides

French Beans	\$4	For Brunch Only....	
Sautéed Spinach	\$4	George Washington's Grist Mill Grits	\$3
Warm Lentil Salad	\$5	Bacon	\$3
French Fries (Fine Cut River Bend Style)	\$3	Breakfast Sausage Links	\$3
Roasted Fingerling Potatoes	\$4	Gluten Free Pasta Available Anytime	\$2

\* This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINTER 23-24