



Brunch

To Start (for the table)

parkerhouse rolls
banana bread
fresh cut fruit

Mains (Choose three)

pop pop's french toast orange & vanilla scented brioche toast with apple-raisin compote
snake eyes 2 soft-cooked eggs baked in a bread basket, country sausage, red eye gravy, potatoes
eggs benedict english muffins topped with smoked VA ham, poached egg & hollandaise sauce
eggs reuben corned beef hash, sauerkraut, gruyere, poached eggs, 1000 island on english muffin with home fries
sun's special mushroom & cheddar omelet with home fries & toast
grits 'n eggs cheddar cheese grits, sunnyside up eggs, applewood bacon, smoked paprika hollandaise
egg BLT white toast with fried egg, bacon, lettuce, tomato and mayo
french dip roast beef, au jus, horseradish cream, fries or greens, with or without cheese
seared yellowfin tuna B.L.T. with bacon, avocado, lettuce, tomato and citrus aioli on multigrain bread, served with fries or greens
smoked whitefish salad served with a plain bagel, capers & tomatoes
grilled chicken cobb salad avocado, tomato, fried egg, bacon, blue cheese
beef hamburger VT cheddar, fixins, sesame seed bun & french fries or greens

Desserts (choose two)

warm apple pie sundae confit apples, ginger ice cream, flaky pie crust, cinnamon crème anglaise
pear cobbler poached pear baked in cake batter with crumble topping and lemon verbena ice cream
carrot cake "pumpkin pie" frosting, pumpkin seed brittle, apple cider syrup
chocolate chip bread pudding rum-raisin ice cream, butterscotch sauce
red velvet cake cream cheese frosting, chocolate pearls, cinnamon crème anglaise
seasonal sorbet salty oat cookie

\$28 per person, plus beverage, tax, 20% service charge
menu subject to change due to seasonality