

The greenhouse brunch

Bagel and Lox 21

Chesapeake Smokehouse Hand-Cut Smoked Salmon, Red Onion, Capers, Parsley
Whipped Cream Cheese, Choice of Bagel: Plain, Sesame, Poppy, Everything

Lemon Ricotta Pancakes 19

Stack of Malted Pancakes, Ricotta, Lemon Syrup

Blueberry French Toast 23

Thick-Cut Brioche Stuffed with House-Made Blueberry Compote
Cream Cheese, Fresh Blueberries, Powdered Sugar

Two Eggs Your Style 22

Two Eggs Any Style, Roasted Tomato, Choice of Toast
Choice of: Bacon, Virginia Ham, Pork Sausage or Feta & Spinach Chicken Sausage

Three-Egg Omelet 24

Choice of Whole Eggs or Egg Whites, Choice of Toast
Selection of Two Fillings: Bacon, Virginia Ham, Pork Sausage
Feta & Spinach Chicken Sausage, Mushrooms, Spinach, Cheese, Peppers, Onions

Avocado Toast 27

Half Avocado, Sunny-Side Up Egg, Baby Radish, Grilled Tomato, Feta, Multigrain Toast

Virginia Eggs Benedict 26

Poached Eggs, Virginia Ham, English Muffin, Hollandaise Sauce, Asparagus Tips

Cast Iron Baked Eggs 23

Tomato & Pepper Ragout, Spinach, Feta, Multigrain Batard

Vegetarian Croque Monsieur 21

Gruyère, Shiitake, Mornay Sauce, Sourdough Bread
Served with Side Salad (Add a Sunny-Side Up Egg for \$2)

Fried Chicken & Waffles 28

Sweet Tea Brined Chicken Breast, Cholula Butter, Belgian Waffle

Sirloin Burger 25

Martin's Farm 30 Day Dry-Aged Prime Sirloin, Cheddar Cheese
Red Onion Jam, Tomato Confit, Popcorn Potato Bun, French Fries

House-Made Grilled Bratwurst 19

German Mustard, Pickled Gherkins, Coleslaw

Raphael's Salad 28

Garden Lettuce, Avocado, Compressed Watermelon, Green Olives, Manchego,
Tomatoes, Chorizo, Marcona Almonds, Grilled Chicken Breast, Sherry Vinaigrette

EXECUTIVE CHEF, RALF SCHLEGEL

Sides

Fresh Seasonal Berries	10
Low Fat or Whole Milk Yogurt	11
Seasonal Fruit Plate	15
Bacon	7
Pork Sausage	7
Spinach & Feta Chicken Sausage	7
Virginia Ham	10
Sautéed Seasonal Mushrooms	7
Roasted Tomatoes	7
Roasted Breakfast Potatoes	7

Breads, Cereals & Pastries

Choice of Cereal	8
All Bran / Cheerios / Frosted Flakes Raisin Bran / Rice Krispies / Special K	
Steel Cut Oatmeal	14
Selection of Toast	4
Sourdough / Wheat / Rye Seven Grain / Gluten Free	
Selection of Bagels	6
Plain / Poppy Seed / Sesame Cinnamon Raisin / Everything	
Basket of Breakfast Pastries	10
Croissant / Mini Pain Au Chocolat Mini Apple Lattice / Mini Pain Aux Raisins	

Coffee 8

Cold Brew / Regular / Decaffeinated Coffee
Espresso / Latte / Cappuccino

Artisanal Tea 8

English Breakfast / Earl Grey / Chamomile
Darjeeling / Mint / Green

Fresh Squeezed Juices 12

Orange / Grapefruit

Fresh Pressed Juices 13

Green Juice: Cucumber, Kale, Celery, Apple
Power Juice: Carrot, Ginger, Orange, Pineapple

Bartender's Brunch Suggestion

Classic Bloody Mary 14

Mimosa / Bellini 17

SOMMELIER'S SELECTION BY THE GLASS

Sparkling and Champagne

Maria Casanovas, Cava Reserva" NV, Spain	17
J. Lassalle, "Cuvée Préférence" Brut 1er Cru, Champagne, France NV	29
Michel Forget, Brut Rosé, Ludes 1er Cru, Champagne, France NV	32

White

Lagaria, Pinot Grigio, Trentino-Altro Adige, Italy 2018	15
St. Urbans-Hof, Riesling, "Wiltinger", Kabinett, Germany 2018	15
Alphonse Mellot, "La Moussiere" Sancerre, France 2020	20
Albariño, "Esencia Diviña," Galacia, Rias Baixas, Spain 2020	20
Paul Hobbs Crossbarn, Chardonnay, Sonoma Coast, California 2019	22

Rose

Casa La Rad Solarce, Rosado, Rioja, Spain 2020	15
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Red

Paradise Springs, "Melange," Clifton, Virginia 2017	15
Cuvelier Los Andes, Malbec, Uco Valley, Mendoza, Argentina 2016	17
Brooks, Pinot Noir, Willamette Valley, Oregon 2018	19
Mark Ryan, Cabernet Sauvignon, "The Chief", Columbia Valley, Washington 2018	22

Full wine list is available by scanning the QR code or on Ipad.

Please ask your server for more information.

