

The greenhouse brunch

EGG SPECIALTIES

Osetra Caviar Parfait 85

1 oz Russian Osetra Caviar, Poached Egg, Hollandaise Sauce, Avocado, Chives, Crème Fraîche, Brioche

Three Egg Omelet 22

Choice of Whole Eggs or Egg Whites, Breakfast Potatoes, Selection of Two Accompaniments: Smoked Bacon, Prosciutto Cotto, Pork Sausage, Feta & Spinach, Chicken Sausage, Mushrooms, Spinach, Cheese, Onions, Peppers, Choice of Toast

Crab Cake Eggs Benedict 32

Jumbo Lump Crab Cakes, Poached Eggs, Old Bay Hollandaise Sauce, Asparagus Tips, Breakfast Potatoes

Lobster Eggs Benedict 32

Soft Poached Eggs, Maine Lobster, Spinach, Choron Sauce, English Muffin, Asparagus Tips, Breakfast Potatoes

Hash Brown & Hand Cut Smoked Salmon 21

Gruyère Cheese, Slow Cooked Egg, Avocado Rose, Upland Cress

BREAKFAST FAVORITES

Avocado Toast 26

Half Avocado, Cream Cheese, Gruyère, Soft Poached Eggs, Olive Oil on Multigrain Toast, Breakfast Potatoes

Lemon Ricotta Pancakes 17/21

Short or Tall Stack of Malted Pancakes, Ricotta, Lemon Zest Syrup

Blueberry French Toast 22

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

Belgian Waffles 18

Crisp Waffles, Fresh Seasonal Berries, Whipped Cream, Vermont Maple Syrup

Jefferson Müsli 14

Greek Yogurt, Seasonal Berries, Housemade Granola

Cast Iron Baked Eggs 21

Tomato Pepper Ragout, Spinach, Feta Cheese, Multigrain Batard

Bagel and Lox 19

Chesapeake Smokehouse Hand Cut Smoked Salmon Rose, Red Onions, Capers, Parsley, Cream Cheese, Sliced Tomato, Choice of Bagel

Fried Chicken & Waffles 25

Sweet Tea Brined Chicken Breast, Tabasco Butter, Belgium Waffle, Maple Syrup

SIDES

Smoked Bacon 7

Pork or Feta & Spinach Chicken Sausage 7

Prosciutto Cotto 10

Sautéed Seasonal Mushrooms 7

Roasted Tomatoes or Breakfast Potatoes 7

House-Made Warm Muffin or Toasted English Muffin 4

Croissant 6

APPETIZERS

Vadouvan Curry Beluga Lentil Soup 12

Zesty Lime Yogurt

Basket of Breakfast Pastries 10

Croissant, Mini Pain au Chocolat, Mini Apple Lattice, Mini Pain aux Raisins

SALADS & SANDWICHES

Grilled Chicken Cobb Salad 26

Baby Lettuce, Hard Boiled Egg, Bacon, Avocado, Blue Cheese, Cherry Tomatoes, Croutons, Red Wine Vinaigrette

Housemade Grilled Bratwurst 26

German Mustard, Pickled Gherkins, Coleslaw

Martin's Farm Sirloin Burger 24

Choice of Cheese, Red Onion, Tomato, Lettuce, Bacon, Avocado, Sautéed Mushrooms, With Salad or Fries

Croque Monsieur 18

Virginia Ham, Gruyère Cheese, Mornay Sauce, Sourdough Bread

(Add an Egg Sunny-Side Up for Croque Madame \$2)

DESSERTS

Caramel Coffee Liégeois 14

Caramel Pearls, Coffee Ice Cream, Whipped Cream

Original Cheesecake 14

Fresh Berries, Raspberry Poppy Marshmallow, Tayberry Sorbet

Everything Chocolate 14

Molten Lava Cake, Pot de Crème, Cocoa Nib Ice Cream

Apple-Caramel Brown Betty 14

Old Fashioned Oats Pecan Crisp, Tahitian Vanilla Ice Cream

BARTENDER'S BRUNCH SUGGESTION

Adami, 'Col Credas,' Prosecco, Brut, Veneto, Italy 2017 17

Classic Bloody Mary 14

Mimosa / Bellini 17

Housemade Smoothies 13

Fresh Fruit with Low-Fat Yogurt, Choice of Mango, Banana, Strawberry, Raspberry, Blueberry, Blackberry, Pineapple, or Açaí

****Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs**

May Increase Your Risk of Food Borne Illness.

****For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.**