



Sunday Brunch

Salads

Spring Greens Salad...\$8

*A Mixture of Greens With Carrot Ribbons, Dates,
Roasted Sunflower Seeds, Balsamic Vinaigrette*

Classic Caesar...\$8

*Garlic-herb Croutons,
House-made Caesar Dressing
Add Chicken \$5, Steak and Shrimp \$7*

Smoked Salmon Salad...\$12

*House Smoked Atlantic Salmon, Spring Greens,
Tomato, Bagel Chip, Capers Dill Sauce*

Fresh Fruit Parfait...\$6

Honey Greek Yogurt, House Made Granola

Entrees

Vanilla Belgian Waffle...\$9

*Made to Order Vanilla Waffle, Topped With Apple
Pecan Butter and Warm Virginia Maple Syrup, Choice
Of Apple Wood Bacon or Sausage*

Monte Cristo Sandwich...\$12

*Brioche Bread, Ham, Turkey, Swiss Cheese Sandwich
Dipped in Egg Batter and Pan Fried, Served
With House Made Strawberry Jam and French Fries*

Sliders...\$12

*Three Beef Sliders With Sharp Cheddar Cheese,
Vidalia Tomato Jam and Lettuce, Served With
House Made Fries and Dill Pickle*

Comus Crab Cake...\$20

*Maryland Style Crab Cake Topped With A Poached Egg,
Hollandaise, Grilled Asparagus And Sugarloaf Potato Hash*

Classic Eggs Benedict...\$10

*A Duo of Poached Eggs Topped With
Hollandaise Sauce, Served on Top of Canadian
Bacon and Toasted English Muffins,
With Sugarloaf Potato Hash*

Farm House Omelet...\$9

*Omelet Prepared With Mushrooms, Chives,
Ham, Cheddar and Monterey Jack Cheese,
With Sugarloaf Potato Hash*

Shrimp n' Grits...\$14

*Gulf Shrimp and Andouille Sausage
Smoked Gouda Virginia Stone Ground Grits*

The "Inns" Fried Chicken...\$14

*House Made Fried Chicken Breast, Served
With Apple Wood Bacon Mac n' Cheese*

Sides

Apple Wood Smoked Bacon (4pcs)...\$3.50

Maple Sausage Links (2pcs)...\$3.70

Sugarloaf Potato Hash...\$3.00

Cheese Grits...\$3.00

House Made Fries...\$3.50

Fresh Fruit...\$3.00

