

# BREAKFAST

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.  
GOOD FOR YOUR HEALTH, OUR COMMUNITIES AND OUR PLANET

## COMFORT

**(vg) Steel Cut Oatmeal** \$8  
organic apple butter,  
crisp candied walnuts

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housemade granola, spoon fruit  
—  
brown sugar, raisins and milk

**(gf) Local Ham & Cheese  
and Bacon Omelet** \$16  
rottweiler farms hickory smoked  
ham, country bacon and hand  
crafted american cheese

**(gf) Eastern Market Omelet** \$16  
roasted tomatoes, local  
mushrooms, asparagus with  
firefly farms allegheny chèvre

**(gf) Two Cage-Free Eggs  
Any Style** \$15  
hash browns, choice of meat  
and choice of toast

 **(gf) White & Green  
Omelet** \$16  
egg whites, avocado, broccoli  
organic kale, roasted tomatoes  
and all natural chicken sausage

**(gf) Gluten Free  
Griddle Cakes** \$16  
warm pure maple syrup  
blueberries and virginia  
peanut brittle

## QUENCH

**Mixed Berry Smoothie** \$8

**Organic Banana-  
Strawberry Smoothie** \$8

**Torrefazione Italia® Latte  
Cappuccino, Espresso** \$6

**Selection of Tazo® Teas** \$6

**Hormone Free Milk** \$4  
whole, 2% or skim

**Strawberry-Orange Juice** \$7

**Green Apple Kale Juice** \$7

**Torrefazione Italia® Coffee** \$4

## CLASSICS

**Breakfast Buffet** \$26  
fresh, local and healthy. our buffet  
offers breakfast classics and chef's  
favorites using the highest quality of  
fresh and local ingredients

**Biscuits & Gravy** \$16  
buttermilk biscuits, sausage gravy  
cage-free eggs your way  
baby tomatoes

## REGIONAL

**Buttermilk Griddle Cakes** \$16  
local candied sweet potato  
warm maple syrup, cinnamon  
\*gluten-free pancakes available  
upon request \$1

**Multi Grain Apple Cider  
French Toast** \$16  
poached shenandoah valley  
apples, cinnamon butter

**(gf) Corned Beef Hash** \$18  
yukon gold potato, onions  
baby bell peppers, poached egg  
cheddar sauce


**Cinnamon Roll French Toast** \$16  
cream cheese icing

**Smoked Salmon Benedict** \$18  
santa barbara smoked salmon  
citrus hollandaise, english muffin

**\*Grass-Fed Burger & Eggs** \$18  
white cheddar cheese, hash browns  
mushroom gravy

**Fresh Belgian Waffle** \$16  
virginia peanut butter, local jam

**(gf) Maryland Three  
Cheese Frittata** \$17  
local artisan cheeses  
grilled asparagus and  
roasted tomatoes

 **(gf) Spiced Vegan  
Scramble** \$17  
farm mushrooms, squashes  
tomato, onions, peppers  
black beans and tofu

## ALTERNATIVES

**Naturally Cured Bacon** \$6

**Ham Steak or Turkey Bacon** \$6

**Organic Stone Ground Grits** \$5

**Seasonal Fruits and Berries** \$8

**Organic Yogurt Parfait** \$10

**Three Cage-Free Eggs** \$6

**Hash Browns** \$5

**All Natural Chicken Sausage** \$6  
gluten free, low carb, high protein

**(gf) gluten free**

**(vg) vegetarian**

 **stay-fit cuisine**

**WE ONLY SERVE CAGE-FREE EGGS  
AND NATURALLY CURED BACON**

Please notify your server if you have food allergies.  
\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.