

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

—
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.