

# **Restaurant Week Brunch Specials**

#### **Three Courses \$25**

### **Appetizers** (Choose One)

Crab and Artichoke Chowder GF Lobster Bisque GF

White Gazpacho Honeydew Melons, Avocado, Cilantro Cream, Tortilla Strips

**Banana Bread** Fresh Strawberries, Caramel Sauce and Whipped Cream

Smoked Salmon Deviled Eggs - Lemon Dill Saucegr

**Mixed Greens Salad -** Organic Mixed Greens, Red Grape Tomatoes, Mandarin Oranges, Persian Cucumber, Watermelon Radish, Dijon Honey Vinaigrette <sup>GF</sup>

### Entrées (Choose One)

Crab Cake Bennedict with Poached Eggs Fresh Fruit, Breakfast Potatoes \$8 sur charge GF

**Steak and Eggs** NY Strip-Chipotle Lime Butter, Scrambled Eggs, Breakfast Potatoes \$8 Surcharge GF

**French Toast Platter** Your Choice of Eggs, Bacon or Sausage, Fruit and Breakfast Potatoes

Fried Chicken and Waffles Sausage Gravy

**Smoked Salmon and Brie Omelet** GF Breakfast Potatoes, Fresh Fruit

**Grilled Chicken and Fried Brie Salad** <sup>GF</sup> Organic Mixed Greens, Mango Salsa, Red Grape Tomatoes, Watermelon Radish, Persian Cucumbers, Balsamic Vinaigrette

Butternut Squash Risotto GF Butternut Squash, Baby Carrots, Parmesan, Toasted Pumpkin Seeds

Stuffed Avocado GF One with Curry Chicken Salad and One with Seafood Salad

## **Dessert** (Choose One)

**Homemade Ice Creams** GFMint Chocolate Chip, Coffee, Dream Sycle, BlackRaspberry Chocolate Chip

**Key Lime Pie** Fresh Berries, Strawberry Sauce, Whipped Cream

**Lemoncello Cake-** Lemon Cake with White Chocolate Mascarpone Frosting and Strawberry Sauce



# Sangrias- \$9

Peach Tarragon Blackberry Sage

Watermelon Basil Raspberry Hibiscus

#### **Local Beers**

Pilsner, Rhino Chasers-Lost Rhino Brewing, Ashburn VA	\$6.50	
Amber Lager, Elliot Ness, Great Lakes Brewing, Cleveland OH	\$6.50	
IPA, Face Plant-Lost Rhino Brewing, Ashburn VA	\$6.50	
Hazy India Pale Ale- Honor Brewing, Chantilly, VA	\$9.50	16 oz

### Ciders/Specialty

Whisky & Cola, Crown Royal Canned Cocktails	\$9
Hard Cider, Wyndridge, Dallastown, PA	\$6.75
Coastal Cocktails, Vodka Orange Crush	\$9
Coastal Cocktails, Gin Blackberry Bramble	\$9
Coastal Cocktails, Whiskey Lemonade	\$9

## **Sparkling Wine**

Sparkling-Prosecco, Motelliana, Italy \$8.50 glass \$32 bt

#### **Wine Features**

Sauvignon Blanc, Sandpiper, Marlborough-New Zealand	\$11 glass   \$38bt
Rose, Zestos Vineyards, Spain	\$8 glass   \$29bt
Albarino, Columna, Spain	\$13 glass   \$36bt
Chardonnay, Rocklin Ranch, California	\$12 glass   \$40bt
Pinot Noir, Coeur de Terre, Willamette-Oregon	\$13 glass   \$46bt
Cabernet Franc Reserve, Two Mountain, Washington	\$12 glass   \$38bt
Zinfandel Blend, Sexual Chocolate, Napa Valley	\$52bt
Cabernet Sauvignon, Love on Mars, Sonoma-California	\$14glass \$54bt