



Restaurant Week Brunch Specials

Two Courses \$25

Appetizers (Choose One)

Butternut Squash Soup with Toasted Pumpkin Seeds and Candied Bacon^{GF}

Baked Potato Soup with Cheddar ^{GF}

Lobster Bisque ^{GF}

Pumpkin Bread with Caramel Sauce, Whipped Cream

Winter Salad - Organic Mixed Greens, Red Grape Tomatoes, Dried Cranberries, Persian Cucumber, Sliced Pears, Watermelon Radish, Dijon Apple Cider Vinaigrette^{GF}

Entrées (Choose One)

Steak and Eggs NY Strip-Chipotle Lime Butter, Scrambled Eggs, Breakfast Potatoes(\$5 Surcharge) ^{GF}

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

Crab Cake Benedict- with Poached Eggs, Remoulade, Side 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 ^{GF} 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} Half with Curry Chicken Salad and Half with Seafood Salad

Local Beers

Pilsner , Rhino Chasers-Lost Rhino Brewing, Ashburn, VA	\$6.50
Amber Lager , Great Lake-Eliot Ness, Cleveland, Ohio	\$6.50
IPA , Face Plant-Lost Rhino Brewing, Ashburn, VA	\$6.50
Hazy IPA , Honor Brewing, Chantilly, VA	\$9.50 (16oz)
Chocolate Peanut Butter Porter , Sweet Baby Jesus-Du Claw Brewing, Baltimore, MD	\$6.50
Red Ale , Exile Red Ale, Evolution Craft Brewing, Salisbury, MD	\$6.50

Ciders/Specialty

Hard Cider, Windridge, Dallastown, PA	\$6.50
Potter's Petite Cider, Charlottesville, VA	\$6.50
Coastal Cocktails, Vodka Orange Crush	\$9.00
Costal Cocktails, Gin Black Berry Bramble	\$9.00

Wine Features

Alberino , Columbia, Spain	\$10.50 glass \$38 bottle
Rose , Zestos Vineyards, Spain	\$8 glass \$29 bottle
Chardonnay , Rocklin Ranch, California	\$12 glass \$44 bottle
Chenin Blanc , Honeybunch, Remhoothe-Reserve, South Africa	\$13 glass \$48 bottle
Pinot Noir , Coeur de Terre, Willamette, Oregon	\$14 glass \$52 bottle
Cabernet Franc , Reserve Two Mountain, Washington	\$12 glass \$44 bottle
Zinfandel Blend , Sexual Chocolate, Napa Valley, California	\$52 bottle
Cabernet Sauvignon , Love on Mars, Sonoma, California	\$14 glass \$54 bottle
Cabernet Sauvignon , Glunz, Paso Robles, California	\$76 bottle
Cabernet Sauvignon , M100, Columbia Valley, Washington	\$15 glass \$58 bottle
Cabernet Sauvignon , Hidden Coast Reserve, Chile	\$15 glass \$58 bottle
Cabernet Blend , The Pairing, California	\$60 bottle
Verona Corvona , Tizzani, Italy	\$15 glass \$58 bottle
Montepulciano , D'Abruzzo, Sinello-Riserva, Italy	\$14 glass \$52 bottle
Barolo , Broccardo, Italy	\$70 bottle

Dessert Wines

WHITE Dario Coos, Ramando, Italy	\$12 glass \$35 half-bottle
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RED Churchill's Reserve, Portugal

\$13 glass