



Brunch Menu, 2nd Edition

in the beginning

DRAGON CREEK SWEET COUSINS* \$12

A very fresh and clean tasting oyster harvested about 100 miles down river from Cedar Knoll at Nomini Creek. Our chefs will soon be harvesting these alongside our local watermen. Minognette and lemon are at your service.

TOM'S COVE CHINCOTEAGUE* \$12

A Virginia classic oyster from Chincoteague Bay. Oysters from its waters pack the full salt wallop of the Atlantic. Minognette and lemon are at your service.

CURED SALMON CROSTINI* \$13

We cure our salmon and back it up with traditional accoutrement of capers, tomato candy, soft boiled egg, toasted french bread, and lemon dill creme fraiche.

TUNA TARTARE NOCOISE* \$13

Sushi grade tuna, the feature of this classic salad from Nice, mixes up with tarragon, EVOO, and lemon zest. Tender mache, pickled french beans, peruvian potato chips, soft boiled egg, cured olives, and tomato vinaigrette snazz it up.

APPLE PECAN PARFAIT \$8

Toasted pecans, honey, and steel cut oats make up the crunchy granola that tops this parfait made from Greek yogurt and candied apple mousse.

showcase

THE NEST EGG \$15

Cradled in a fried potato nest, reminiscent of shredded hash browns, are two poached eggs topped with chives. To complete this slant on an all American breakfast, we add peppered maple bacon and fresh greens to the plate.

ROCKEFELLER BENEDICTS \$18

Cornmeal dusted fried oysters, country ham, and kale go along with poached eggs, champagne hollandaise, and English muffins baked in our kitchen to produce a Virginia spin on this classic breakfast dish.

DUCK CONFIT HASH \$16

Crispy leg of duck confit with a salad of arugula and frisee is accompanied by a poached egg. Port infused cherry sauce surrounds a mound of sweet potato and yukon gold hash with leeks and rosemary.

FRENCH TOAST STICKS \$14

Fresh bread baked in our kitchen is cut into planks and dipped in a salty, sweet cinnamon egg batter, rolled in breadcrumbs and fried. Maple pears, chantilly cream, and peppered bacon enhance the dish.

STEAK AND EGGS* \$22

Petite filet steak is paired with chimmichurri, champagne hollandaise, English muffin and a poached egg.

CRAB CAKE SANDWICH \$17

The perfect marriage of citrus and herb is achieved when lemon zest, tarragon, and dill are combined. Buttered French bread is toasted and used as the vessel to transport the crab cake, aioli, and arugula to their final destination.

GRILLED LAMB SAUSAGE PAPARDELLE \$17

Whole milk ricotta and fresh pasta both made in our kitchen are paired with a grilled lamb merguez, poached egg, cured olives, and fresh made pasta to create a harmonious dish.

ARTICHOKES AND ASPARAGUS \$16

Fried artichokes, champagne hollandaise, grilled asparagus, poached eggs, and an English muffin make this a vegetarian's delight.

With love from Andrew, Neal, Chris, and Charlie

*Items marked with an asterisk may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.