



Champagne BRUNCH

From the Bar

SIGNATURE BLOODY MARY - 13

Tito's vodka, signature spicy horseradish bloody mary mix, pickled okra skewer

CAJUN BLOODY MARY - 15

Tito's vodka, signature spicy horseradish bloody mary mix, jumbo shrimp and pickled okra skewer, Old Bay rim

BLOOD ORANGE MIMOSA - 13

sparkling, orange juice, blood orange puree

THE VIXEN - 13

sparkling, Elderflower liqueur

PINEAPPLE GREYHOUND - 13

Tito's vodka, grapefruit juice, pineapple juice

IRISH COFFEE - 13

Jameson Irish Whiskey, black coffee, whipped cream

IRISH COFFEE ROYALE - 14

Jameson Irish Whiskey, Kahlua, black coffee, whipped cream

BAILEYS & COFFEE - 13

Bailey's Irish Cream, black coffee, whipped cream

Side Dishes ~ 5

Applewood Smoked Bacon

Sausage Links

Two Buttermilk Biscuits

Roasted Asparagus

White Truffle Smashed Red Jacket Potatoes

Goat Cheese Grits

House Fries

Sweet Potato Fries

Coleslaw

First Course

served with a glass of Champagne or sparkling cider

VIRGINIA PEANUT SOUP

chopped Virginia peanuts

BUTTERNUT SQUASH BISQUE

spiced pumpkin seeds

APPLE AND BLUE CHEESE SALAD

baby spinach, diced apples, blue cheese, candied pecans, creamy cranberry balsamic dressing

BEET AND GOAT CHEESE SALAD

arugula, golden and red beets, goat cheese, spiced pumpkin seeds, blood orange vinaigrette

Main Course

RED FOX FRIED CHICKEN

three piece fried chicken, white truffle smashed red jacket potatoes, buttermilk biscuit, country gravy

CRAB CAKE PLATTER

lump crab cake, goat cheese grits, roasted asparagus, lemon caper cream sauce

HOUSE SMOKED PORK BARBEQUE

rustic bun, house smoked pulled pork, tomato vinegar barbeque sauce, coleslaw, house fries

GRILLED RAINBOW TROUT

goat cheese grits, roasted asparagus, lemon caper cream sauce

CLASSIC EGGS BENEDICT

English muffin, Canadian bacon, soft poached eggs, Hollandaise, house fries

FRIED GREEN TOMATO BENEDICT

English muffin, fried green tomato, soft poached eggs, Hollandaise, house fries

MIDDLEBURGER

rustic bun, 8oz Black Angus beef patty, applewood smoked bacon, cheddar cheese, lettuce, tomato, herbed mayo, house fries

SHRIMP AND GRITS

grilled shrimp, goat cheese grits, country ham, sweet & sour barbeque drizzle

Dessert

PUMPKIN CHEESECAKE

vanilla whipped cream

SALTED CARAMEL VANILLA CRUNCH CAKE

vanilla whipped cream

DARK CHOCOLATE TORTE

vanilla whipped cream

SOUTHERN BOURBON PECAN PIE

vanilla whipped cream

Children under 10

CHICKEN TENDERS

breaded chicken tenders, french fries

or

MAC & CHEESE

elbow noodles, white cheddar cheese sauce

DESSERT

scoop of vanilla ice cream

Three Course Brunch

~ 48 ~

Children under 10

~ 15 ~

*taxes, gratuity, and beverages are not included
in the price per person*

18% gratuity added to parties of 6 or more

no split checks for parties over four