MOTHER'S DAY BRUNCH
From the Bar

**HUNTSMAN BLOODY MARY**
tito’s vodka, huntsman bloody mary mix, pickled okra skewer
- 12 -

**CAJUN HUNTSMAN BLOODY MARY**
tito’s vodka, huntsman bloody mary mix, jumbo shrimp and pickled okra skewer, old bay rim
- 15 -

**SPARKLE FOX**
flying fox strawberry vermouth, sparkling wine, orange juice, blackberry
- 13 -

**ROSEMARY GREYHOUND**
belle isle ruby red grapefruit, Q sparkling grapefruit, rosemary simple syrup, rosemary sprig
- 13 -

**MEXICAN COFFEE**
patrón XO café, bailey’s irish cream, coffee, whipped cream, cinnamon sprinkle
- 14 -

Love our Bloody Mary?
*Take home a bottle of Virginia favorite, Huntsman Bloody Mary Mix.*
750mL Bottle - 15 -

From the Barista

**DARK ROAST COFFEE** - 3.5

**SINGLE ESPRESSO** - 4.5

**DOUBLE ESPRESSO** - 5.5

**MACCHIATO** - 5.5

**CAPPUCCINO** - 5.5

**CAFFÉ AMERICANO** - 5

**DOMINION TEA** - 5
loose leaf tea sachets

Earl Grey | English Breakfast | Ginger Honeybush
Jasmine Green | Martha’s Mint | Masala Chai
Pear Raspberry Green | Shenandoah Blue
First Course

**VIRGINIA PEANUT SOUP**
chopped Virginia peanuts

**LOBSTER BISQUE**
sherry cream

**SHRIMP COCKTAIL**
old bay steamed shrimp, cocktail sauce

**CLASSIC CAESAR**
romaine, rustic croutons, parmesan cheese, caesar dressing

**STRAWBERRY & GOAT CHEESE SALAD**
mixed greens, strawberries, goat cheese, candied pecans, honey balsamic dressing

Main Course

**SMOKED DUCK HASH**
potato hash with smoked duck, onions and peppers, poached eggs, hollandaise

**CRAB CAKE**
goat cheese grits, sautéed green beans, lemon basil cream

**STEAK BENEDICT**
english muffin, grilled steak, soft poached eggs, hollandaise, home fries

**HICKORY BOURBON GLAZED SALMON**
grilled salmon filet, goat cheese grits, sautéed asparagus

**CRAB & ASPARAGUS OMELETTE**
three egg omelette, lump crab, asparagus tips, fontina cheese, home fries

**SHRIMP & GRITS**
grilled shrimp, goat cheese grits, virginia country ham, sweet and spicy barbecue sauce

**RED FOX FRIED CHICKEN**
four piece fried chicken, buttermilk smashed potatoes, buttermilk biscuit, country gravy

**TOMATO PESTO GNOCCHI**
gnocchi, roasted tomato and walnut pesto, grilled corn, zucchini and squash, poached egg, goat cheese

Dessert

**DARK CHOCOLATE TORTE**
flourless torte, warm berry compote

**LAYERED CARROT CAKE**
cream cheese icing, roasted walnuts and raisins, espresso caramel

**NEW YORK STYLE CHEESECAKE**
classic cheesecake, bourbon chernes

**SOUTHERN PECAN PIE**
toasted pecan halves in rich filling, flakey butter crust, marmalade sauce
Children Under 10

First Course

**FRUIT CUP**
seasonal fruit

Main Course

**GRILLED SWEET HAM**
sweet ham, buttermilk smashed potatoes, sautéed green beans

Dessert

**MINI SUNDAE**
vanilla ice cream, chocolate sauce, whipped cream, cherry

Signature Sides

Applewood Smoked Bacon
Sausage Links
Two Buttermilk Biscuits
Roasted Asparagus
Home Fries
Sweet Potato Fries
Sea Salt Fries
Goat Cheese Grits

Three Course Brunch

- 59 -

taxes, gratuity, and beverages are not included in the price per person
18% gratuity added to parties of 6 or more
checks may be split up to four ways