



Champagne
BRUNCH

THE RED FOX INN & TAVERN
MIDDLEBURG, VIRGINIA
WWW.REDFOX.COM

From the Bar

BUTTERED RUM CIDER

Virginia cider mulled with spices, brown sugar and citrus,
The Kraken Black Spiced Rum, creamy butter, star anise
- 15 -

HOLIDAY EGGNOG

chilled eggnog, house whiskey, ground nutmeg sprinkle
- 15 -

SIGNATURE BLOODY MARY

Tito's vodka, signature spicy horseradish bloody mary mix,
pickled okra skewer
- 13 -

CAJUN BLOODY MARY

Tito's vodka, signature spicy horseradish bloody mary mix,
jumbo shrimp and pickled okra skewer, Old Bay rim
- 15 -

BLOOD ORANGE MIMOSA

sparkling, orange juice, blood orange puree
- 13 -

THE VIXEN

sparkling, Elderflower liqueur
- 13 -

PINEAPPLE GREYHOUND

Tito's vodka, grapefruit juice, pineapple juice
- 13 -

IRISH COFFEE

Jameson Irish Whiskey, black coffee, whipped cream
- 13 -

IRISH COFFEE ROYALE

Jameson Irish Whiskey, Kahlua, black coffee, whipped cream
- 14 -

From the Barista

featuring espresso beans by Central Coffee Roasters of Virginia

BOTTOMLESS COFFEE ~ 3.5

SINGLE ESPRESSO ~ 4.5

DOUBLE ESPRESSO ~ 5.5

CAPPUCCINO ~ 5.5

LATTE ~ 5.5

CAFÉ AMERICANO ~ 5

REVOLUTION HOT TEAS ~ 5

specialty selections of full-leaf tea bags

Bombay Chai | Earl Gray Lavender | English Breakfast

Golden Chamomile | Honey Bush Caramel

Sweet Ginger Peach | Tropical Green | White Pear



Sparkling Toast

GREENHILL WINERY & VINEYARDS

2015 Sparkling Blanc de Blancs

(sparkling cider available upon request)

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

BEEF AND GOAT CHEESE SALAD

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

Main Course

SHRIMP AND GRITS

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

CLASSIC EGGS BENEDICT

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

FRIED GREEN TOMATO BENEDICT

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

CRANBERRY RAISIN FRENCH TOAST

choice of applewood smoked bacon or sausage links, maple syrup

SALMON CAKE

goat cheese grits, roasted asparagus, lemon caper cream sauce

RED FOX FRIED CHICKEN

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

GRILLED FLAT IRON

smashed red jacket potatoes, roasted asparagus, brandy peppercorn cream sauce

SIGNATURE CRAB CAKE

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

Dessert

NY STYLE CHEESECAKE

classic cheesecake with graham cracker crust, warm berry compote

SALTED CARAMEL VANILLA CRUNCH CAKE

vanilla cake with salted caramel and custard

DARK CHOCOLATE TORTE

warm berry compote

SOUTHERN BOURBON PECAN PIE

toasted pecan halves in rich filling with flakey butter crust

Children Under 10

- 15 -

Main Course

CHICKEN TENDERS

breaded chicken tenders, french fries

- or -

MAC & CHEESE

elbow noodles, white cheddar cheese sauce

Dessert

VANILLA ICE CREAM

Sides

- 5 -

Home Fries

Applewood Smoked Bacon

Sausage Links

Two Buttermilk Biscuits

Roasted Asparagus

Sweet Potato Fries

French Fries

Smashed Red Jacket Potatoes

Goat Cheese Grits



Three Course Brunch

- 48 -

taxes, gratuity, and additional 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



Splits

Moët & Chandon Imperial Champagne, Brut, Epernay, FRA.....	30
Laurent-Perrier Brut, Maison Fondee, FRA.....	28
G.H. Mumm Brut Cordon Rouge, FRA.....	21
Mumm Napa Brut Prestige, Napa Valley, CA.....	16
Canella Superiore di Conegliano Valdobbiadene Prosecco, ITA.....	10
Freixenet Carta Nevada, Premium Cava, Método Tradicional, Brut, ESP.....	10
La Marca Prosecco, ITA.....	10

Champagne

Louis Roederer 2007 Cristal Brut Reims (2).....	360
Dom Perignon 2006, Brut (2).....	298
Veuve Clicquot Brut, Ponsardin.....	HALF 65 125
Laurent-Perrier Brut, Maison Fondee.....	112
Roland Champion Chouilly Grand Cru, Brut Blanc de Blancs (2).....	106
Le Mesnil 2009 Blanc de Blancs, Grand Cru, Brut.....	105
Janisson & Fils Tradition.....	94
Trouillard Extra Sélection, Brut (2).....	76

Sparkling

Greenhill Winery & Vineyards 2014 Sparkling Blanc de Blancs, Middleburg, VA.....	78
Thibaut-Janisson Xtra Brut, Charlottesville, VA.....	66
Thibaut-Janisson Blanc de Chardonnay, Charlottesville, VA.....	HALF 40 55
Gloria Ferrer Cuvée Brut, Method Champenoisé, Sonoma County, CA.....	40
Gruet Blanc de Noirs, Method Champenoisé, Albuquerque, NM.....	38
Rinaldi Joyful, Vino Spumante, Extra Dry, ITA.....	38
Stella Prosecco, ITA.....	35

Sparkling Rosé

Roland Champion Chouilly Grand Cru, Brut Rosé, FRA (2).....	105
2012 Barone Pizzini Franciacorta, Brut Rosé, Lombardy, ITA.....	102
G.D. Vajra N.S. Della Neve Extra Brut Rosé, Piedmont, ITA.....	70
Ruffino Sparkling Extra Dry Rosé, Veneto, ITA.....	39

BUTTERED RUM CIDER

Virginia cider mulled with spices, brown sugar, citrus, The Kraken Black Spiced Rum, creamy butter, star anise

HOLIDAY EGGNOG

chilled eggnog, house whiskey, ground nutmeg sprinkle

VIEUX CARRÉ

Copper Fox Rye Whiskey, Dom Benedictine, Courvoisier VS, Vittore Red Vermouth, Angostura Bitters, Peychaud Bitters, cinnamon swivel

Mocktails & Sodas

PASSIONFRUIT MULE

Passionfruit Purée, Maine Root Ginger Beer, fresh lime juice..... 8

CONFETTI

Muddled grapes, lemon and lime zest, simple syrup, soda water..... 8

MAINE ROOT HANDCRAFTED SODAS

Ginger Beer | Mandarin Orange | Root Beer..... 4

Craft Beer & Cider

VIRGINIA ON TAP

Wild Hare Hard Cider

Willow (8.5%)..... 7

Escutcheon Brewing Co.

John Riggins' 4th and 1 Pilsner (4.4%)..... 7

Hardywood Park Craft Brewery

Singel Belgian Abbey-style Blonde Ale (6.2%)..... 7

Old Bust Head Brewing Co.

Bust Head English Style Ale (5.6%)..... 7

O'Connor Brewing Co.

El Guapo Agave IPA (7.5%)..... 7

Alesatian Brewing Co.

Loka Koko Oatmeal Stout (6.7%)..... 7

CIDER

Bold Rock Virginia Premium Dry Hard Apple Cider (12oz)..... 6

American Farmhouse Cidery Millstone, Rhuberry (500mL)..... 38

Albemarle Ciderworks Goldrush (750mL)..... 38

Albemarle Ciderworks Jupiter's Legacy (750mL)..... 38

Foggy Ridge First Fruit (750mL)..... 40

Foggy Ridge Stayman Winesap (750mL)..... 32

Mt. Defiance Ginger Hard Cider (750mL)..... 38

LAGERS

Amstel Light (Ned)..... 5

Beck's Non-Alcoholic (Ger)..... 6

Champion Shower Beer (VA)..... 7

Devils Backbone Gold Leaf Lager (VA)..... 6

Guinness Draught (Ire)..... 6

Heineken Lager (Hol)..... 5

Lost Rhino Rhino Chasers Pilsner (VA)..... 6

Miller Lite (WI)..... 5

Paulaner Salvator Doppelbock (Ger)..... 6

Pilsner Urquell (Cze)..... 5

Stella Artois (Bel)..... 6

ALES

Aleworks Paycheck Porter (VA)..... 6

Ballast Point Sculpin (CA)..... 7

Blue Mountain Full Nelson Pale Ale (VA)..... 6

Brothers Fairgrounds Fall Ale (VA)..... 5

Corsendonk Pater Dubbel Brown Ale (Bel)..... 9

Dogfish 90 Minute IPA (DE)..... 9

Old Bust Head Wildcat IPA (VA)..... 6

Parkway Get Bent Mountain IPA (VA)..... 6

Port City Optimal Wit (VA)..... 5

Samuel Smith's Oatmeal Stout (UK)..... 8

The St. George Porter (VA)..... 6