

# MOTHER'S DAY BRUNCH

Sunday, May 12<sup>th</sup>, 2024



## SUNDAY BLOODY MARY

Our blend of spicy tomato juice with vodka, served over ice in a lime-celery salt rimmed glass, celery stick, thick dill pickle slice, green olive and lemon wedge \$11.  
Upgrade with jalapeno infused vodka \$13

## STOLI WATERMELON PROSECCO COOLER

Stoli vodka, agave nectar, watermelon puree, Ruffino prosecco, lightly shaken, served up in a coupe glass with a fresh lime wheel \$12

## SUMMER BERRY SANGRIA

Champagne, pinot grigio, Stoli Blueberry, Truly Strawberry Lemon Vodka, Strawberry puree, peach puree, strawberries & blueberries, shaken over ice \$13

## ROSÉ FRENCH 77

St. Germaine, gin, sparkling rose, dash of orange bitters, honey simple syrup, squeeze of lemon in a coupe glass with a twist of lemon \$12

## SUNRISE MOCKTAIL SMASH (non-alcoholic)

Blackberry puree, orange juice, pineapple juice, Blood orange juice, and club soda on ice with fresh Lime wedge \$6

## BOURBON BBQ "BLOODY"

House made BBQ bloody mix with Kentucky Bulleit bourbon, served over ice in a BBQ dry rubbed rimmed glass with a slice of bacon and celery stick \$14

## GINGER PEACH MIMOSA

Bubbly champagne, Domaine De Canton ginger liqueur, peach puree, and a dash of orange bitters \$10

## SOUR CHERRY MARGARITA

Milagro Reposado tequila, orange liquor, black cherry puree, sweet & sour mix, splash of orange juice, splash of lemon-lime soda, shaken over ice with a smoked sea salt rim \$14

## BLOOD ORANGE POLOMA

Milagro Blanco tequila, pink grapefruit juice, blood orange juice, shaken over ice in a salt rimmed glass with candied orange wheel & fresh lime wedge \$13

## PEACH HONEY TEA (non-alcoholic)

Cold brewed black tea, honey simple syrup, peach puree, splash of cranberry juice, shaken over ice with lemon wedge \$6

## SUNDAY STARTERS

### MOTHER'S DAY BRUNCH BOARD

Prosciutto, cantaloupe, strawberries, blueberries, olives, goat cheese, smoked gouda, herb marinated tomatoes, mini blueberry muffins, honey, mini naan bread 16

### LOADED TATER TOTS

Bacon, chive & cheddar cheese tater tots, golden fried and served with chipotle sour cream \$13

### SPINACH & SMOKED ONION DIP

Warm, creamy four cheese spinach & cherry wood smoked onion dip, served with corn tortilla chips \$13

### OLD BAY SHRIMP

Half pound of tiger shrimp sauteed with garlic butter, Old Bay, white wine & lemon juice, with sliced French bread \$17

### HERB RICOTTA FLATBREAD

Baked flatbread topped with herb Boursin whipped ricotta, artichoke hearts, herb roasted tomatoes, a side of balsamic vinaigrette \$11 (Add whiskey bacon +\$2)

### CRAB BISQUE

Our chef's cream of crab recipe finished with a splash of sherry and chopped chives \$7 cup or \$9 bowl

### STONE CLAM CHOWDER

Our hearty clam chowder with smoked bacon, charred corn, potatoes, and shallots (cup \$6 or bowl \$8)

### FRENCH ONION

Brooklyn Brown Ale and onion soup with French bread and topped with broiled provolone cheese \$9

### HARVEST SALAD

Mixed lettuce with dried cherries, candied pecans, white cheddar cheese, and granny smith apples, served with champagne vinaigrette 14

### CARNE ASADA STEAK SALAD

Grilled marinated steak medallions drizzled with garlic chimichurri, over romaine, mixed greens, char-grilled corn, tomato, cucumber, red onion, guacamole, and parmesan cheese and a side of balsamic vinaigrette \$21

### CHICKEN B.L.T. SALAD

Grilled chicken, bacon crumbles, romaine lettuce, mixed greens, tomato, avocado, hard-boiled egg, cucumber, shredded cheddar and red onion with a side of tomato vinaigrette 17

### HOUSE SALAD

Mixed lettuce, tomatoes, cucumber, red onion and herb croutons with your choice of dressing 9 | 13

### BOURSIN VEG CIABATTA

Cucumbers, whipped herb Boursin & ricotta, herb roasted tomatoes, sliced avocado, sauteed onion, Bibb lettuce, and our whole grain mustard on toasted ciabatta bread \$13  
Add grilled chicken breast +\$5 or Add sliced smoked turkey \$4

### TURKEY AVOCADO CLUB

Our smoked sliced turkey, bacon, avocado, Bibb lettuce, tomato, and provolone cheese with sweet-hot mustard, on two pieces of toasted multigrain bread \$14

### TJ'S BUBBA BURGER

8oz Angus burger\*, topped with melted smoked cheddar, fried onions, smoked brisket, BBQ sauce and served on a Brioche bun crowned with a loaded tater tot \$17

### BEEF, TURKEY, or BEYOND BURGER

Choice of an 8oz Angus beef burger\*, ground turkey burger, or vegan Beyond burger grilled, on a brioche roll with lettuce, tomato, onion, pickle, and choice of side \$15

## MOM'S DAY MAINS

### GHIRARDELLI CHOCOLATE WAFFLES

Warm Ghirardelli chocolate Belgian waffle, sprinkled with a powdered sugar and topped with vanilla cream whip topping and sliced strawberries, served with your choice of bacon, sausage, or fresh fruit 14

### CRAB & AVOCADO BENEDICT

Toasted English muffin halves topped with crushed avocado, mini crab cakes, poached eggs and an Old Bay lemon hollandaise sauce, served with a side of breakfast potatoes and fresh fruit 18

### SMOKED BRISKET BENEDICT

House smoked beef brisket on toasted English muffin halves, and topped with poached eggs\*, chipotle hollandaise sauce, served with breakfast potatoes and a side of fruit \$16

### BLUEBERRY BREAD FRENCH TOAST

House made blueberry bread, cooked on the griddle, topped with muffin crumbles, fresh berries and whipped cream, served with two eggs \* any style, and with your choice of bacon or sausage \$14

### NOLA COUNTRY HASH

Chopped andouille sausage sautéed with onion, bell pepper, jalapenos, breakfast potatoes and tomato with a little Cajun spice, topped with two fried eggs and our chipotle hollandaise \$15 (Add 4 blackened shrimp +\$5)

### HOT HONEY CHICKEN & WAFFLE

Made-to-order Belgian waffle topped with our buttermilk-soaked fried boneless chicken, drizzled with Mike's Hot honey and served with a side of country gravy \$16

### CHIMICHURRI STEAK & EGGS

Three marinated beef medallions, grilled and finished with our garlic herb chimichurri sauce and two fried eggs, served with breakfast potatoes and grilled asparagus \$22

### SMOKED BACON FLORENTINE OMELET

House smoked Vidalia onions, spinach, mushrooms, herb marinated tomatoes, diced rosemary focaccia, smoked Gouda & cheddar cheese, baked with eggs and cream, served with a side of breakfast potatoes and fresh fruit 15

### BRUNCH CEDAR SALMON

Eight-ounce salmon filet lightly seasoned with cedar smoked sea salt and grilled, served with grilled asparagus and breakfast potatoes and finished with a lemony hollandaise sauce \$22

### BASIL PESTO AVOCADO TOAST

Toasted multigrain bread topped with crushed avocado, two fried eggs\*, chopped marinated tomatoes, and mixed greens, basil pesto, served with a side breakfast potatoes & fresh fruit

### BREAKFAST FLATBREAD

Baked flatbread topped with herb Boursin whipped ricotta, roasted marinated tomatoes, artichoke hearts and two fried eggs, served with a side of balsamic vinaigrette & fresh fruit

## BRUNCH Sides:

*Belgian Waffle (made-to-order) \$8*

*Blueberry Bread \$5*

*Applewood Bacon or Breakfast Sausage \$4*

*Toast (multigrain, white, English muffin) \$3*

*Fresh Fruit \$4*

## KIDS MENU

All \$8 with choice of one side:

Bacon, Sausage, Home Fries, French Fries, or Fruit

*Buttermilk Pancakes (plain or blueberry)*

*Scrambled Eggs*

*Grilled Cheese Sandwich*

*Crispy Chicken Tenders*



## WINES BY THE GLASS & DRAFT BEER

### WHITE WINES BY THE GLASS

**Stella Pinot Grigio** (Veneto, Italy) \$8 | \$12

**Lake Chalice Sauvignon Blanc** (New Zealand) \$8 | \$12

**Terra Chenin Blanc Viognier** (Clarksburg, CA) 9 | 13

**Boardbent Vinho Verde** (Minho, Portugal) 8 | 12

**Clean Slate Riesling** (Mosel, Germany) 8 | 12

**J. Lohr Chardonnay** (Monterey, CA) 9 | 13

### RED WINES BY THE GLASS

**Fairfax Wine Co. Pinot Noir** (N. Coast, CA) 9 | 13

**Barnard Griffin Merlot** (Columbia V., WA) 7 | 10

**Catena Malbec** (Mendoza, ARG) 8 | 12

**Belleruche Granache Syrah** (Rhone, France) 9 | 13

**Esk Valley Bordeaux Blend** (Hawks Bay, NZ) 11 | 16

**Canoe Ridge Cabernet** (Columbia V., WA) 9 | 13

**Michael Pozzan Cabernet** (Napa V., CA) 11 | 16

### ROSE & SPARKLING GLASSES & SPLITS

**Belleruche Rosé** (Rhone, FR) \$9 | \$13

**A to Z Rosé Bubbles** (Newberg, OR) \$10 | \$15

**Ruffino Prosecco Split** (Tuscany, IT) \$11

**Korbel Brut Split** (Guerneville, CA) \$11

### BEER DRAFT LIST!

**2 Silos Virginia Cream Ale** (Manassas, Virginia)

**Bells Rotating** (Kalamazoo, Missouri)

**Bold Rock, Seasonal Cider** (Nellysford, Virginia)

**Guinness Stout** (Dublin, Ireland)

**Old Ox Hop Camo Hazy IPA** (Ashburn, Virginia)

**Parkway Triple A Amber** (Salem, Virginia)

**Port City, Optimal Wit** (Alexandria, Virginia)

**Right Proper Rotating** (Washington, D.C.)

**Stone IPA** (Richmond, Virginia)

**T.J. Stone's Pilsner** (Lionshead, Pennsylvania)

**Yuengling Lager** (Pottsville, Pennsylvania)

**Draft of the Month** (One of our seasonal brew picks)