

MOTHER'S DAY BRUNCH EXPERIENCE!

SUNDAY, MAY 10TH | SEATING 11AM – 3PM

ALL MOMS RECEIVE A SPECIAL COMPLIMENTARY GIFT JUST FOR HER.
FREE GIVEAWAYS FOR KIDS (COLORING & ACTIVITY BOOKS, PRIZE BASKET, STICKERS, DECORATE YOUR CUP, ICE CREAM WITH TOPPINGS BAR). MOM & FAMILY INSPIRED DRINK & FOOD MENU.

ROSE & SPARKLING Glasses & Splits

- Belleruche Rosé (Rhone, FR) \$9 | \$13
- A to Z Rosé Bubbles (Newberg, OR) \$10 | \$15
- Domaine E Zero Alcohol Sparkling Rosé (SP) \$10 | \$15
- Ruffino Prosecco Split (Tuscany, IT) \$11
- Korbel Brut Split (Guerneville, CA) \$11

WHITE WINE by the Glass

- Stella Pinot Grigio (Veneto, Italy) \$8 | \$12
- Lake Chalice Sauvignon Blanc (Marlb., NZ) \$8 | \$12
- Terra Chenin Blanc Viognier (Clarksburg, CA) 9 | 13
- Broadbent Vinho Verde (Minho, Portugal) 8 | 12
- Clean Slate Riesling (Mosel, Germany) 8 | 12
- J. Lohr Chardonnay (Monterey, CA) 9 | 13

RED WINE 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
- Blackboard Red Blend (Columbia V., WA) 8 | 12
- Canoe Ridge Cabernet (Columbia V., WA) 9 | 13
- Michael Pozzan Cabernet (Napa V., CA) 11 | 16

DRAFT LIST!

- 2 Silos Virginia Cream Ale (Manassas, Virginia)
- Bells Rotating (Kalamazoo, Michigan)
- Bold Rock, Seasonal Cider (Nellysford, Virginia)
- Guinness Stout (Dublin, Ireland)
- Rotating Hazy IPA (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)

MOM'S DAY COCKTAILS!

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 \$11.25. Upgrade with jalapeno infused vodka \$13.25

GINGER PEACH MIMOSA

Bubbly champagne, Domaine De Canton ginger liqueur, peach puree, and a dash of orange bitters \$10.25

BERRY BUBBLES

A to Z Wineworks Bubbles, berry puree, over ice with an orange slice and lime wedge \$10.25

DOZEN ROSES

Hanger Rose vodka, Raspberry purée, Lilliet Blanc, lemon juice, simple syrup, shaken and served up in a coupe glass with edible mini rose petals \$14.25

THE PIMM'S COOLER

Pimm's No. 1, fresh lemon juice, sliced cucumber, orange slice, strawberry purée, and ginger ale, shaken over ice with fresh mint and a lemon wheel \$13

APEROL SUNSET

Casa Amigos Blanco, Aperol, agave syrup, lemon juice, grapefruit juice, shaken and served over ice and a wine glass with dried orange wheel \$13.50

BLUEBERRY LEMON FIZZ

Botanist gin, blueberry purée, dry vermouth, lemon juice, and prosecco, served over ice with a lemon peel & lavender \$13

STRAWBERRY FIG MULE

Strawberry purée, fig purée, lime juice, Tito's vodka, ginger beer, shaken over ice and served in a copper mug \$14.25

GEORGIA ROSÉ – MOCKTAIL!

Non-alcoholic sparkling rosé, peach purée and fresh mint, stirred, served in a coupe glass with an orange wheel \$12.50

☺ KIDS MOCKTAILS \$5

Decorate your own cup, stickers & cool twisty straw!

Whole milk, Chocolate milk, Strawberry milk: Topped with a little whipped cream and rainbow sprinkles

Rainbow Lemonade: Strawberry puree, lemonade, rainbow twist

Gummy Bear Punch: Sprite, fruit punch, topped with a few gummy bears

Shark Bubbles: Cool Blue Gatorade, sprite, swimming shark gummies



GRILLED ASPARAGUS SALAD

Chilled asparagus, shaved prosciutto, ricotta cheese, lemon dressing \$11

ROASTED CAULIFLOWER & ARTICHOKE SOUP

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

CRAB, SMOKED ONION & SPINACH DIP

Warm, cheesy blue crab spinach & cherry wood smoked onion dip, served with corn tortilla chips \$16

CHEESY POTATO BITES

Shredded potato, cheddar, smoked gouda & seasoning, rolled into a bite size ball and golden fried and drizzled with our lager cheese sauce and topped with bacon, and chives, side of chipotle sour cream \$13.25

BRUNCH BURRATA

Baby spinach greens, creamy burrata cheese, two sunny up eggs, grilled asparagus, roasted marinated tomatoes, shaved carrot, artichoke hearts, with a side of balsamic vinaigrette \$15

LOBSTER BENEDICT

Toasted English muffin halves, grilled asparagus, steamed Maine lobster, poached eggs, lemony hollandaise, with a small spring mix salad & fruit \$19

LEMON & BLACKBERRY PANCAKES

Three vanilla lemon pancakes, topped with butter, fresh blackberry sauce and powdered sugar, served with your choice of bacon, sausage, or fresh fruit \$15

BRAZILIAN STEAK

Garlic herb marinated steak medallions, grilled and topped with chimichurri, sauteed bell peppers & onion, roasted tomatoes, and a smoked paprika hollandaise sauce, served with home fries \$18

PRALINE PECAN WAFFLES

Made-to-order Belgian waffle drizzled with dark chocolate sauce, topped with crushed pecans roasted with butter, brown sugar, cinnamon & vanilla, finished with fresh strawberries, and whipped cream \$14

CRAB FLORENTINE OMELET

Three egg omelet stuffed with spinach, smoked onion, three cheeses and crab meat, with home fries and fresh fruit \$17

TOMATO BOURSIN AVOCADO TOAST

Toasted multigrain, herb Boursin spread, crushed avocado, herb tomatoes, fried egg, hollandaise, chives, with breakfast potatoes \$15

NOLA COUNTRY HASH

Diced andouille sausage sautéed with onion, bell pepper, jalapenos, breakfast potatoes, tomato with a little Cajun spice, topped with two fried eggs and chipotle hollandaise \$15.25

SALMON & SWEET CORN RISOTTO

Scottish salmon* filet cedar spice rub, grilled and finished with a honey bourbon peach sauce, over a sweet corn & asparagus risotto \$25

JAMBALAYA PENNE

Andouille sausage, blackened chicken, shrimp, tomato, bell pepper, onion, and our Cajun creole sauce, all tossed with penne pasta \$24

MONTGOMERY GREENS

Mixed greens, black beans, herb roasted tomatoes, avocado, red onion, spiced walnuts, crumbled goat cheese, and champagne vinaigrette \$13
(Add chicken +\$7, beef medallions, shrimp, or salmon* +\$10)

SHRIMP TACOS

Two soft flour tacos with cilantro lime slaw, blackened shrimp, guacamole and hot cherry peppers, fries \$16

TJ'S BUBBA BURGER

8oz Angus burger*, smoked cheddar, fried onions, smoked brisket, BBQ sauce, on a Brioche bun crowned with a cheesy potato bite \$17

KIDS BRUNCH \$10

Comes two sides, and at the end of the meal one scoop of ice cream & our toppings bar.

Pick two sides: Bacon, sausage, fries, tater tots, fresh fruit, apple sauce, or carrot sticks

RAINBOW SPRINKLES WAFFLE

Half Belgian waffle, made-to-order, drizzled with chocolate syrup, topped with whipped cream and rainbow sprinkles. Served with maple syrup and your choice of two sides.

CHOCOLATE CHIP PANCAKES

Two chocolate chip pancakes. Served with maple syrup and your choice of two sides.

LUCKY CHARMS WAFFLE

Half Belgian waffle, made-to-order, topped with whipped cream and sprinkled with Lucky Charm marshmallows! Served with maple syrup and your choice of two sides.

KIDS EGG BREAKFAST

Two scrambled eggs, white toast or English muffin and your choice of two sides

CRUSTLESS NUTELLA & JELLY

White bread, Nutella spread, and raspberry jelly. Crust cut off and made into an egg shape! Served with your choice of two sides

CHICKEN NUGGETS

Our new super popular all breast meat chicken nuggets served with honey mustard, BBQ sauce or our TJ's-fil-a sauce and your choice of two sides

GRILLED CHEESE

Grilled cheese with white bread and American cheese. Served with your choice of two sides

MAC & CHEESE

Our four cheese mini shells macaroni & cheese. Served with your choice of two sides

BBQ PULLED PORK MINIS

Two barbecue pulled pork sliders, on soft mini challah buns and served with your choice of two sides

BEEF HOTDOG

All beef hotdog, grilled and served on an untoasted bun. Your choice of two sides.