

BREAKFAST

Bircher Museli 12

rolled oats, milk & yogurt, green apple, banana, oranges, raisins, almonds & walnuts; honey & brown sugar

Steel-Cut Oatmeal 10

sprinkle of cinnamon & brown sugar; choice of almonds, apples, bananas, berries, or raisins

The Graham 28

two organic eggs* prepared your way, choice of applewood bacon, chicken sausage, or Virginia ham, hash browns, choice of toast (served with coffee and choice of juice)

European Continental 25

imported charcuterie & cheeses, olives, petite herb salad, baguette (served with coffee and choice of juice)

Vegetable Frittata 20

organic eggs*, spinach, tomato, feta; served with fresh fruit and berries

Norwegian Smoked Salmon Plate 23

choice of toast or toasted bagel; cream cheese, capers, red onion, yolk dust

Avocado Toast 18

soft cooked organic egg*, avocado, tomato, olive oil, coarse ground salt & pepper;
choice of toast

Waffle & Berries 17

hickory syrup, vanilla bean cream, sweet butter

Ala Carte Items

Seasonal fruits & berries 10

Yogurt & Granola 10

Assortment of Pastries 7

Toasts: wheat, sourdough, multigrain 5

Bagel & Cream Cheese; plain, everything, or cinnamon raisin 7

2 organic eggs*; prepared your way 7

Choice of: applewood bacon, chicken sausage, or Virginia ham 9

Hash Browns 7

Fresh Squeezed Juices:

Orange, Grapefruit, Pomegranate, Carrot

7

Daily Harvest Smoothie

9

Illy Espresso & Damman Tea Service:

Illy Coffee, Espresso 5

Macchiato, Americano, Cappuccino, Latte

7

Assorted Damman teas 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase risk of foodborne illness.

DINNER

CRISPY TRUFFLE FRIES 8

Ketchup, Chipotle Aioli

JUMBO SHRIMP COCKTAIL 15

Chipotle Sauce & lemon

CRISPY CHICKEN WINGS 12

Spicy Honey Sriracha, Cool Sesame Ranch, Celery Sticks

JUMBO LUMP CRAB & ARTICHOKE DIP 12

Parmesan cheese & Crispy Tortilla Chips

BAKED MINI BRIE CHEESE 14

Crisp baguette, mini brie with Pepper Jelly

TRUFFLE MAC N CHEESE 14

Chef's specialty, four cheeses, breaded and baked

CHARCUTERIE - OR - CHEESE BOARD 24

Chef's Daily Selection, Beer Mustard, Cornichons, Pepper Jelly
(Combine \$10.00+)

BLACK ANGUS BEEF OR CHICKEN SLIDERS 14

(3) Hand Crafted sliders on toasted Brioche Bun,
Mayonnaise or honey mustard

SOFT TACO'S 15

(3) Grilled Chicken, Shrimp, or Flat Iron Steak in soft tacos served
With onions, cilantro, hand crafted marinades

GRAHAM SEASONAL SALAD 10

Mixed Greens combined with fresh seasonal vegetables and locally
sourced ingredients. Ask your mixologist for details
Add Chicken, Shrimp or Salmon 8

KALE CAESAR SALAD 12

Hard Boiled Egg, Tomato, Parmesan, Homemade Croutons,
Classic Caesar Dressing
Add Chicken, Shrimp or Salmon 8

RUSTIC FLAT BREAD 16

Try our signature flatbreads
Ask Your Mixologist for Our Chef's Selection

TOASTED THREE CHEESE SANDWICH 14

Roasted Tomato Soup, Croutons & Parmesan Cheese

CLASSIC CHICKEN CLUB 15

Lettuce, Tomato & Bacon, and Chips
Classic BLT available \$12

GRILLED FLAT IRON STEAK 28

Pomme Frites, Petite Salad

TERIYAKI GLAZED SALMON 24

Pan Seared with Seasonal Vegetables, Fingerling Potatoes, Teriyaki Glaze

ROASTED AMISH CHICKEN BREAST 21

Seasonal Vegetables, Fingerling Potatoes, Maple Dijon Sauce