

Brunch Menu

Assortment of Quiche

Please make your selections

- Local Smithfield Bacon, Caramelized Onion and Sharp Cheddar
 - Black Forest Ham, Gruyere and Fresh Broccoli
 - Spinach, Goat Cheese and Local Oven Roasted Tomato
 - Roasted Local Vegetable with Parmesan (Seasonal)
 - Savory Sausage, Roasted Mushroom and Red Pepper (Add Classic or Smoked Tomato Hollandaise Sauce!)

Bettie's Roasted Red Potato Home Fries with Sweet Vidalia Onion

Meat Selections- Local Chicken Apple Sausage, Savory Sausage Patties, Turkey Sausage Links, Hardwood Smoked Local Bacon

Creamy Virginia Shrimp and Cabot White Cheddar Grits with Local Bacon, Sautéed Red and Yellow Peppers, Sundried Tomatoes and Scallions

Cornmeal Crusted Fried Green Tomato Buttermilk Croutons with Roasted Sweet Onion Jam

Mini Jumbo Lump Crab Cakes with Chili Lime Aioli

Smoked Salmon Platter with Cucumber, Shaved Red Onion, Fresh Dill & Lemon Wheels

Hardwood Smoked Bacon Wrapped Tater Tots with Sriracha Aioli



Garlic Cheddar Buttermilk Biscuits with Black Forest Ham and Chipotle Local Honey Sauce

Caprese Salad Stacks- Fresh Mozzarella, Vine Ripened Tomatoes and Local Basil with Balsamic Glaze

Asparagus, Pancetta and Puffed Pastry Bundles

Savory Spinach, Feta and Local Roasted Tomato Pie

Mesculin Mix with Basil, Ripe Strawberries, Toasted Pecans, Local Goat Cheese and Balsamic Dijon Vinaigrette

Buttermilk Soaked Fried Chicken & Waffles. Chipotle Local Honey Glaze

Black Forest Ham and Cheddar Croissants & Local Honey Mustard

Fruit Tray with Seasonal Fresh Fruit and Berries

Breakfast Breads Display- Fresh Baked Cinnamon Rolls, Variety Muffins, Turnovers, Croissants with Citrus Poppy Seed Butter. Local Honey Butter and Local Jam Selection

Yogurt Bar- with House Made Granola, Fresh Fruit, Local Honey, Dried Fruit

Mimosa Bar- Orange, Pineapple, Cranberry and Mango Juices. Served with Fresh Cut Oranges, Pineapple and Mixed Berries

Bloody Mary Bar- Celery, Spicy Pickles, Blue Cheese Olives, Horseradish, Hot Sauces, Spicy Green Beans, Old Bay, Limes

Coffee and Hot Tea Bar- Tazo Teas, Fresh Brewed Coffee with French Vanilla, Hazelnut Creamer, and Half & Half. Chocolate Covered Spoons, and Rock Candy Stir Sticks, Sugar Cubes, Splenda, Lemons and Local Honey



Chef Attended Stations

Fresh Biscuit and Gravy Bar

- Garlic Cheddar Herb, Local Sweet Potato, and Classic Buttermilk
 - Buttermilk Soaked Fried Chicken Pieces
 - Savory Sausage
 - Local Country Ham
 - Local Honey, Whipped Butter and Local Pepper Jelly
 - Sausage Gravy, Country Gravy and Pepper Gravy

Omelet Station- Made with Local Eggs

Toppings include:

Jumbo Lump Crabmeat

Asparagus Tips (Local when Available)

Peppers and Onions, Tomato Basil Topping, Sautéed Mushrooms, Fresh Spinach, Green Onions, Herbs

Diced Ham, Chicken Sausage and Bacon

Served with Bettie's Home Fries, Local Chicken Sausage & Local Bacon, Fresh Baked Croissants and Local Jams

Fresh Crepe Station

Savory- Smithfield Ham and Sharp Cheddar with Smoked Tomato Hollandaise Sauce

Sweet- Warmed Crepes, Finished with Fresh Cream, Blueberry Compote, Strawberries, Candied Pecans, Fresh Peach Sangria Sauce, Nutella, Local Honey, Mascarpone Cream, and Fresh Lemon Curd