

Brunch

Please tell your server of any allergies and dietary restrictions and the kitchen will be happy to make changes as needed.

House-cured Lox Bagel Sandwich

Everything or plain bagel, cream cheese, caper, red onion, tomato, cucumber, lemon, fresh dill \$12

Pork Belly Bacon & Lobster Bisque Benedict

House-made English muffin, wilted greens, house-cured pork belly bacon, chunky lobster bisque, two sunny eggs \$16

Pastry Basket

Your choice of 3 house-made pastries from our Market \$13

Local Wagyu Smash Burger

River Road Cattle Company, Chesterfield, Virginia
Habanero mac and cheese, candied bacon bits, fries \$15

Fresh Blueberry, Banana Buttermilk Pancakes

Lemon curd, fresh fruit, choice of house-cured bacon or River Road Cattle Company sausage \$14

Blackened Fish Sandwich

Tomato jam, lemon, fresh greens, scallion, sweet potato fries \$14

Cobb Salad

Bacon, tomato, seasonal greens, red onion, hard boiled egg, Stilton cheese, avocado, blue cheese dressing \$14 Add chicken \$6, shrimp \$6, crab cake \$10

Vegan Salad

Tomato, seasonal greens, avocado, artichoke heart, fried mushrooms, hearts of palm 'crab cake', House dressing \$15

Conductor's Plate

2 Eggs (made to order), your choice of meat, with choice of fruit, potatoes or house salad \$12

Sides

Toast/bread \$2
Sweet potato fries or potatoes \$3
2 River Road Cattle Company beef sausage links or patties \$4
2 Pork sausage links \$3
2 House-cured bacon slices \$4
Fresh fruit \$4
Seasonal side salad \$5
2 Eggs made to order \$3

Ask your server about our daily dessert selection and drink specials.

Consuming raw or uncooked meats could lead to foodborne illness, especially if underlying health issues are present.