

THE HENRY CLAY INN®

Mother's Day Champagne Brunch

Choose 1 from each course

\$50/person | \$25 for children 10 and under

Includes first beverage, starter, entree + one side, and dessert*

Starter

Lobster Bisque

Cold-water Maine lobster meat, classic creamy bisque

Ham Biscuit

House-made brown sugar biscuit, Edwards country ham, Swiss cheese, honey mustard

Deviled Eggs

Three deviled eggs (pork belly, dijon and chive, smoked salmon)

Entree

(choice of one side)

Chesapeake Benedict

Seared scallops, English muffin, two poached eggs, hollandaise sauce

Steak and Eggs

4oz Filet, chimichurri sauce, two eggs your way

Conductor's Plate

2 Eggs your way, toast, home fries

Crab and Avocado Toast

House-made sourdough, lemon aioli, micro basil, avocado, wine-poached crab meat

8oz Bison Burger

Farm-raised bison, gruyere cheese, mushrooms, bistro sauce, brioche bun

Mother's Day Quiche

Roasted tomatoes, sautéed onion, spinach, shredded cheese

Seared Salmon

Wild-caught Atlantic salmon, snow peas, rice pilaf

French Toast

House-made brioche, roasted berry compote, bourbon maple syrup

Dessert

Panna Cotta

Fresh strawberries and strawberry sorbet

Sides

Sausage

Bacon

Turkey Bacon

Virginia Country Ham

Toast/English Muffin

House Salad

Smoked Salmon

Marshmallow Chocolate Cake

Served with vanilla ice cream

Add-Ons

Pitcher of Mimosa 40

Pitcher of Bloody Mary 40

Fresh-baked Pastry Flight 18

**The first beverage is limited to Champagne, Bellini, Mimosa, Bloody Mary, house brands, Sparkling Cider or other NAB*

 Vegetarian

 Vegan

 Gluten Free

Please tell your server of any allergies and dietary restrictions.

20% gratuity will be added to parties of 6 or more. We're unable to split checks for groups of this size.

Items subject to change due to availability.

*Items may be cooked to order. Consuming raw or undercooked meats could lead to foodborne illness, especially if underlying health issues are present.