

BRUNCH MENU



HISTORY ~ DINING ~ THEATRE

STARTERS & SOUPS

- FRIED GREEN TOMATOES -7**
WITH MIXED GREENS, PIMENTO CHEESE DRESSING, PARMESAN CHEESE & BACON
- RAPPAHANNOCK FRIED OYSTERS -10**
WITH ROASTED CORN TARTAR & DILLY BEANS
- GRITS FRITTERS -7**
THREE CHEESE LOCAL BYRD'S MILL GRITS, PANKO BREADED AND FRIED, WITH RED PEPPER JELLY
- BERRY BUTTERMILK DONUTS -7**
BLACKBERRY AND STRAWBERRY STUDDED DROP DONUTS TOSSED IN POWDERED SUGAR

- SHE CRAB SOUP -5 cup -6 bowl**
EXTRA SHERRY AVAILABLE UPON REQUEST
- SOUP DU JOUR -4 cup -5 bowl**

EGGS & SUCH

- CHICKEN AND WAFFLES -10**
HAND BREADED FRIED CHICKEN STRIPS ON A BELGIAN WAFFLE TOPPED WITH MAPLE GRAVY SERVED WITH HASHBROWNS AND SPICED PEACHES
- BISCUIT BREAKFAST SAMMIES* -10**
TWO BUTTERMILK BISCUITS WITH EGG*, CHEESE, AND YOUR CHOICE OF BACON, SAUSAGE, OR BRISKET. SERVED WITH HASHBROWNS AND SPICED PEACHES
- KITCHENER'S BREAKFAST* -9**
TWO EGGS*, A BISCUIT, SAUSAGE **OR** BACON, HASHBROWNS **OR** GRITS, AND SPICED PEACHES
- TRIPLE CROWN FRENCH TOAST* -10**
SPRINKLED WITH OATS, TOPPED WITH LEMON CREAM AND TRIPLE BERRY JAM. SERVED WITH TWO EGGS* AND SAUSAGE **OR** BACON
- EGGS ST. CHARLES* -11**
CORNMEAL DUSTED FRIED RAINBOW TROUT SERVED WITH TWO EGGS* & ROASTED CORN TARTAR. SERVED WITH HASHBROWNS AND SPICED PEACHES
- STUFFED PEPPER OMELETTE* -9**
BELL PEPPERS, TOMATOES, ONIONS, SAFFRON RICE, & CHEDDAR CHEESE. SERVED WITH HASHBROWNS AND SPICED PEACHES.
ADD SAUSAGE TO OMELETTE -2

EGGS BENEDICT* -9

OUR LOCAL FAVORITE. POACHED EGGS* SERVED OVER COUNTRY HAM ON A TOASTED ENGLISH MUFFIN WITH ASPARAGUS, TOPPED WITH HOLLANDAISE. SERVED WITH HASHBROWNS AND SPICED PEACHES

FRIED GREEN TOMATO BENEDICT - ADD -4

FRIED OYSTER BENEDICT - ADD -6

CRABCAKE BENEDICT - ADD -9

\$3 SPLIT DISH CHARGE

SALADS

- HOUSE SALAD -5**
MIXED GREENS, CUCUMBER, GRAPE TOMATO, CARROT, RED ONION & CHOICE OF DRESSING
 - HUSHPUDDY WEDGE SALAD -6**
BABY ICEBERG, BACON, BLEU CHEESE DRESSING, BLEU CHEESE CRUMBLES, HUSHPUDDY CROUTONS
 - CUCUMBER STRAWBERRY SALAD -8**
MIXED GREENS, STRAWBERRIES, CUCUMBER, FRESH BUTTERMILK CHEESE, POPPYSEED VINAIGRETTE
 - THREE SISTERS SALAD -8**
BIBB LETTUCE, FRESH CORN, DILLY BEANS, MARINATED TOMATOES, CUCUMBER BUTTERMILK DRESSING
- DRESSING OPTIONS: RANCH, BLUE CHEESE, RED WINE VINAIGRETTE, THOUSAND ISLAND, POPPYSEED VINAIGRETTE, CUCUMBER BUTTERMILK, HONEY MUSTARD*
- ADDITIONS:*
GRILLED CHICKEN
OR FRIED EGGPLANT -4
GRILLED SHRIMP, SALMON
OR FRIED OYSTERS -6
CRABCAKE -9

SANDWICHES

- SERVED WITH A PICKLE CHOOSE ONE SIDE:*
HANDCUT FRIES, POTATO SALAD, SOUTHERN COLESLAW, CUCUMBER TOMATO SALAD, SPICED PEACHES, WHITE BEAN SALAD, HASHBROWNS
- CLASSIC BURGER* -8**
7 OZ PATTY WITH CHEESE ON A KAISER ROLL WITH LETTUCE, TOMATO, RED ONION, & TAVERN SAUCE. CHOICE OF: AMERICAN, SWISS, CHEDDAR, BLEU CHEESE,
ADD: **BACON -2 JALAPENOS -1 EGG -1**
 - SMOKED CHICKEN SALAD -8 SANDWICH**
WITH BABY LETTUCES ON TOASTED SOURDOUGH
 - CRABCAKE SLIDERS -11**
TWO MINIATURE CHESAPEAKE STYLE CRABCAKES ON POTATO ROLLS WITH BABY LETTUCES AND RED PEPPER RELISH
 - BARBECUE SANDWICH -7**
SLOW COOKED PULLED PORK ON A KAISER ROLL WITH YOUR CHOICE OF VA OR NC SAUCE & SOUTHERN COLESLAW
 - FRIED GREEN TOMATO BLT -8**
FRIED GREEN TOMATOES, BACON, AND BABY LETTUCES ON WHEAT TOAST WITH HORSERADISH AIOLI
 - BRAISED BEEF REUBEN -9**
SLOW COOKED BEEF TIPS ON RYE TOAST WITH 1000 ISLAND, SWISS CHEESE, AND FRESH GREEN KRAUT

A LA CARTE

- 2 EGGS* -2**
- HASH BROWNS -2**
- SPICED PEACHES -2**
- WHITE CHEDDAR GRITS -2**
- BACON OR SAUSAGE PATTIES -3**
- BUTTERMILK BISCUIT -1**
- TOAST: SOURDOUGH, RYE OR WHEAT -1**
- ENGLISH MUFFIN -1**

*Notice: Items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. An 18% gratuity will be added to parties of 6 or more & parties requesting separate checks.