

MOUNT VERNON INN

RESTAURANT

BRUNCH

APPETIZERS

HOMEMADE SKILLET CORNBREAD 5

Served with vanilla bean honey butter

COLONIAL HOECAKE 3

Corn cake topped with honey and butter

FRIED BRIE 10

Freshly breaded with almonds and served with strawberry chutney and crackers

+CHEESE CHARCUTERIE 16

Brie wedges, smoked Gouda and gruyere with a fresh baguette, crackers, figs, almonds and strawberry chutney

SOUPS

THE INN'S FAMOUS VIRGINIA PEANUT & CHESTNUT SOUP

With roasted peanuts and water chestnuts
Cup 5 Bowl 7

Roasted Tomato Bisque

Served with crème fraîche and chives
Cup 5 Bowl 7

COLONIAL ONION SOUP

Topped with Parmesan croutons
Cup 5 Bowl 7

BEVERAGES

Voss sparkling Sm 4.50 Lg 5.50

Voss still Sm 4.50 Lg 5.50

Bottled root beer 4

Sparkling apple cider 4

Iced tea, soft drinks, or milk 3

Cappuccino 5

Espresso 4

Coffee 3

Specialty teas by the pot 3

BREAKFAST ENTREES

THREE EGG OMELETS

Your choice of ingredients, served with redskin hash browns or fruit

+Veggie omelet with portabella mushrooms, onions, spinach, bell peppers and smoked Gouda 12

+Bacon & cheddar 14

+Denver omelet with ham, American cheese, onion and bell peppers 14

MOUNT VERNON BREAKFAST 14

Three slices of applewood smoked bacon, two eggs your way, redskin hash browns and toast

DRUNKEN FRENCH TOAST 14

Three thick slices of brioche battered in Grand Marnier custard, served with bourbon maple syrup, hazelnut cream, vanilla bean honey butter and seasonal fruit

B.E.L.T. 15

Fried green tomato, bacon, and egg over easy, topped with spinach leaves and gruyere cheese and served on wheat toast with redskin hash browns

CHICKEN AND WAFFLES 16

Semi-boneless fried half chicken over a freshly-made waffle topped with garlic cream sauce, served with honey cayenne butter and bourbon maple syrup

CRAB CAKE BENEDICT 18

Two poached eggs served over an English muffin and bacon, topped with hollandaise and served with redskin hash browns

+*SALMON & EGGS 19

8 oz. salmon with two eggs your way and redskin hash browns

+*STEAK & EGGS 24

10 oz. Black Angus sirloin with two eggs your way and redskin hash browns

SALADS

Homemade dressings:

Blue cheese, ranch, Caesar, balsamic vinaigrette, horseradish dressing, or oil & vinegar

Add to any salad: Chicken 4, Salmon 6, or Shrimp 7

GARDEN SALAD

Crisp romaine, shredded carrots, diced tomatoes, diced egg, Parmesan croutons and choice of dressing

Side 5 Entrée 9

CAESAR SALAD

Crisp romaine, shaved Parmesan, homemade garlic Parmesan croutons and homemade Caesar dressing

Side 6 Entrée 10

+BLACK TRUFFLE BURRATA SALAD 12

With prosciutto, cantaloupe, fresh pesto, and arugula with balsamic vinaigrette

+SPINACH AND STRAWBERRY SALAD 12

A mixture of spinach and strawberries over crème fraîche, topped with candied pecans and balsamic glaze

+CHICKEN WALDORF SALAD 14

Dressed white meat chicken breast over mixed greens with walnuts, apricots and raisins

CRUSTED AHI TUNA SALAD 18

Seared tuna with mixed greens, sliced cucumbers, julienne carrots, sliced peppers and topped with avocado and soy ginger dressing

+*STEAK SALAD 18

Sliced Black Angus sirloin served with arugula, feta cheese, tomatoes, and cucumbers with homemade horseradish dressing

SIDES

Toast 1.50

English muffin 1.50

+Eggs 3

Mount Vernon housemade chips 3

Redskin hash browns 3

+Wilted spinach 4

+Bacon 5

+Seasonal fruit 5

ENTRÉES

+*GEORGE WASHINGTON BURGER 14

8 oz. all natural Black Angus beef patty served with french fries

Add bacon 1.50

PORTABELLA SANDWICH 14

Sautéed sundried tomatoes, bell peppers, spinach, and topped with smoked Gouda on ciabatta served with Mount Vernon housemade chips

LOBSTER ROLL 18

Maine style, with seasoned mayonnaise in a New England bun, served with Mount Vernon housemade chips

SHRIMP & GRITS 18

Jumbo shrimp sautéed in white wine, shallots, garlic, tomato, and basil served with George Washington's Gristmill Grits

STUFFED MEATLOAF 18

Prosciutto, spinach and Gruyere stuffed meatloaf with demi-glaze served with Yukon Gold mashed potatoes

JAMBALAYA 18

Mixture of chicken and andouille sausage, vegetables, and rice topped with Cajun seasoned shrimp

+*NEW YORK STRIP STEAK 24

Grilled 10oz. Black Angus topped with black truffle burrata, cheese over George Washington's Gristmill Grits, wilted spinach and red pepper coulis

+FISH OF THE DAY 24

Fresh fish of the day with Yukon Gold mashed potatoes and wilted spinach. Topped with your choice of red pepper coulis, chimichurri or lemon butter

+ Indicates reduced gluten items. Please inform your server of any allergies before placing your order.

* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please kindly remove your hat while dining