

MOUNT VERNON INN

RESTAURANT

BRUNCH

APPETIZERS

MARTHA'S COLONIAL HOECAKE 3
Corn cake topped with honey and butter

HOMEMADE SKILLET CORNBREAD 3
Served with vanilla bean honey butter

FRIED BRIE 10
Freshly breaded with almonds and served with
strawberry chutney and crackers

HUMMUS TRIO 10
Black bean, roasted pepper and sesame hummus with
grilled pita, celery and carrots

+FRUIT AND CHEESE BOARD 16
Served with crackers and bread

CHARCUTERIE 20
Sliced dry-aged meats, olives, Boursin cheese, toast
points, crackers, dried fruit and tomatoes

SOUPS

THE INN'S FAMOUS VIRGINIA PEANUT
& CHESTNUT SOUP
With roasted peanuts and water chestnuts
Cup 5 Bowl 7

BUTTERNUT SQUASH SOUP
With spiced cream and candied pecans
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
Each omelet served with redskin hash browns or fruit

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

+Bacon & cheddar 14

+Western omelet with ham, onion, bell peppers and
cheddar cheese 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

TRADITIONAL EGGS BENEDICT 14
English muffin with bacon and two poached eggs
topped with hollandaise and served with redskin hash
browns

CRAB CAKE BENEDICT 18

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

+*STEAK & EGGS 22
Grilled sirloin with two eggs your way and redskin hash
browns

+ 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

SALADS

Homemade dressings:

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

Add to any salad: grilled or fried chicken 4, salmon 6, shrimp 7 or crab cake 10

GARDEN SALAD

Mixed greens, shredded carrots, cherry tomatoes, diced egg, garlic Parmesan croutons and choice of dressing

Side 5 Entrée 9

CAESAR SALAD

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

Side 6 Entrée 10

+WEDGE SALAD 10

Classic iceberg wedge topped with diced tomatoes, diced bacon, blue cheese crumbles and blue cheese dressing

CRISPY BRUSSELS SPROUT SALAD 12

Mixed greens with shredded carrots, blue cheese crumbles, bacon and blue cheese dressing

+CHICKEN WALDORF SALAD 14

Dressed white meat chicken breast over mixed greens with walnuts and grapes

+ROASTED BEET SALAD 14

A mix of beets, arugula, goat cheese crumbles, toasted almonds, red onion and balsamic vinaigrette

+*STEAK SALAD 18

Grilled sirloin served with arugula, sliced red onions, cherry tomatoes, bell peppers, cucumbers, feta cheese and horseradish dressing

SIDES

Toast 1.50

English muffin 1.50

+Eggs 3

Mount Vernon house made chips 3

Redskin hash browns 3

+Yukon Gold mashed potatoes 3

+Bacon 5

+Seasonal fruit 5

+French green beans 5

ENTRÉES

Add a side garden or Caesar salad to any entrée 3

BBQ PORK SANDWICH 12

Served with coleslaw and Mount Vernon house made chips

*GEORGE WASHINGTON CHEDDAR 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 house made chips

VEGETABLE LASAGNA 16

Layers of fresh garden vegetables, cheese, herbs and homemade marinara

SHRIMP & GRITS 18

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

JAMBALAYA 18

A spiced mixture of chicken and andouille sausage, vegetables and topped with seasoned rice and Cajun seasoned shrimp

STUFFED MEATLOAF 20

Bacon wrapped meatloaf stuffed with Gruyere and spinach topped with tomato demi and served with Yukon Gold mashed potatoes

*BROILED SALMON 22

8 oz. fresh-broiled salmon topped with dill butter served with roasted poblano and corn hash

+FISH OF THE DAY *Market Price*

Fresh fish of the day grilled, broiled or blackened with Yukon Gold mashed potatoes and french green beans topped with your choice of red pepper coulis, chimichurri or hollandaise

BRUNCH COCKTAILS

PITCHER OF MIMOSAS 20

REFILL 12

MIMOSA BY THE GLASS 9

REFILL 5

BLOODY MARY 10

REFILL 6