

MOUNT VERNON INN

RESTAURANT

BRUNCH

APPETIZERS

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

HOMEMADE SKILLET CORNBREAD 5
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

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 fraiche and chives
Cup 5 Bowl 7

BUTTERNUT SQUASH SOUP
With spiced cream and candied pecans
Cup 5 Bowl 7

SOUP TRIO 8
A sampling of our peanut and chestnut, roasted tomato
bisque and butternut squash soups

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

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

SMOKED SALMON BENEDICT 18

English muffin with smoked salmon, poached egg, and
avocado topped with hollandaise and fried capers

+*SALMON & EGGS 19

8 oz. grilled salmon 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, Shrimp 7, or crab cake 10

GARDEN SALAD

Crisp romaine, 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

+SPINACH AND STRAWBERRY SALAD 12

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

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

+*STEAK SALAD 18

Tenderloin medallions served with arugula, feta cheese, tomatoes, and cucumbers with homemade 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

+Garlic sautéed spinach 4

+Bacon 5

+Seasonal fruit 5

Crispy Brussel sprouts 5

+French cut green beans 5

ENTRÉES

*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

*BREAKFAST BURGER 16

8 oz. all natural Black Angus beef patty, fried egg, bacon, American cheese, avocado, lettuce and tomato served with french fries

SHRIMP & GRITS 18

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

STUFFED MEATLOAF 18

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

JAMBALAYA 18

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

*CITRUS CRUSTED SALMON 20

8 oz. fresh-broiled salmon topped with citrus cream sauce served with Yukon Gold mashed potatoes and garlic sautéed spinach

+*PRIME RIB 24 (*Upon Availability*)

Grilled 8oz. prime rib with horseradish sauce and au jus served with Yukon Gold mashed potatoes

+FISH OF THE DAY *Market Price*

Fresh fish of the day with Yukon Gold mashed potatoes and garlic sautéed spinach topped with your choice of chimichurri or hollandaise

+ 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