

MOUNT VERNON INN

RESTAURANT

BRUNCH

APPETIZERS

CORNBREAD WITH VANILLA BEAN HONEY BUTTER

Homemade skillet cornbread served with vanilla bean honey butter 3

COLONIAL HOECAKE

Corn cake topped with country ham, sautéed crabmeat, and hollandaise sauce 10

MOUNT VERNON BREAKFAST

Three slices of applewood smoked bacon, two eggs your way, redskin hash browns, and toast 14
Substitute for chicken sausage 3

DRUNKEN FRENCH TOAST

Three thick slices of brioche battered in Grand Marnier custard, served with bourbon maple syrup, hazelnut cream, vanilla bean honey butter, and seasonal fruit 14

THREE EGG OMELETS

Your choice of redskin hash browns or fruit
Bacon & cheddar 14
Spinach, mushrooms & goat cheese 15

B.E.L.T.

Fried green tomato, bacon, spinach leaves, over easy eggs, and Gruyere cheese on wheat bread; served with redskin hash browns 15

SALMON & EGGS

8 oz. fresh grilled salmon with two eggs your way and redskin hash browns 19

CRAB CAKE BENEDICT

Two sautéed crab cakes stacked on fried flat bread, topped with poached eggs, applewood smoked bacon, and hollandaise, served with redskin hash browns 20

STEAK & EGGS *

10 oz. sirloin steak with two eggs your way and redskin hash browns 25

SOUPS

THE INN'S FAMOUS VIRGINIA PEANUT & CHESTNUT SOUP

Topped with roasted peanuts and water chestnuts
Cup 5, Bowl 7

HOMEMADE SOUP OF THE DAY

Ask your server for today's chef inspired specialty soup
Cup 6, Bowl 8

BUTTERNUT SQUASH SOUP

Topped with caramelized pecans and spiced cream
Cup 6, Bowl 8

SALADS

Homemade dressings:

Bleu cheese, ranch, Caesar, balsamic vinaigrette, garlic truffle vinaigrette, tomato vinaigrette, or oil & vinegar

GARDEN SALAD +

Crisp romaine, shredded carrots, diced tomatoes, diced egg, Parmesan croutons, and choice of dressing 9

CAESAR SALAD

Crisp romaine, shaved Parmesan, homemade garlic Parmesan croutons, and homemade Caesar dressing 10

CLASSIC WEDGE SALAD

With bacon, bleu cheese crumbles, diced tomatoes, and bleu cheese dressing 10

BURRATA SALAD

Heirloom tomatoes, micro greens, basil oil, and tomato vinaigrette 10

SPINACH & STRAWBERRY SALAD +

Fresh spinach and strawberries over crème fraîche topped with candied pecans and balsamic glaze 10

TAVERN COBB SALAD +

Crisp greens topped with turkey, tomato, bacon, diced egg, crumbled bleu cheese, and avocado 12

STEAK SALAD *

Sirloin steak with arugula, feta cheese, tomatoes, cucumbers, crispy parsnips, and truffle garlic vinaigrette 18

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

ENTRÉES

BACON WRAPPED MEATLOAF

Topped with tomato sauce and served with chef's choice of potato and vegetable 15

SOUTHERN FRIED CHICKEN BREAST

Boneless chicken breast lightly dusted with herbs and spices and served with chef's choice of potato and vegetable 18

PORK CHOP

8 oz. French-cut Duroc chop, spice-rubbed, and topped with apple bourbon glaze, served with chef's choice of potato and vegetable 23

SHRIMP & GRITS

Jumbo shrimp sautéed in white wine, shallots, garlic, tomato, and basil, served with George Washington's Gristmill Grits 25

SIRLOIN STEAK

10 oz. steak served with chef's choice of potato and vegetable 25

PRIME RIB

8 oz well-seasoned and slow roasted ribeye served with two eggs your way, redskin hash browns and a side of au jus 26

FISH OF THE DAY

Topped with choice of lemon butter or chimichurri sauce, served with sautéed garlic spinach and chef's choice of potato *Market Price*

BEVERAGES

REFRESH

Iced tea, soft drinks or milk 3

Sparkling apple cider 4

Mount Vernon Five Farms Root Beer 4

San Pellegrino 16.5oz 4.50 1 L 5.50

Aqua Panna 16.5oz 4.50 1 L 5.50

SAVOR

Specialty teas by the pot 3

Coffee 3

Espresso 4

Cappuccino 5

SANDWICHES & BURGERS

Sandwiches are served with homemade tavern chips

Substitute fries, 1 Substitute Parmesan truffle fries, 2

PULLED PORK BARBECUE SANDWICH

Topped with tobacco onion straws; served on a brioche bun with a side of cole slaw 10

TRADITIONAL TRIPLE DECKER CLUB

Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce, and tomato; served on white bread 13

ALL-AMERICAN BURGER

Topped with American cheese, bacon, sautéed onions, and mushrooms; served on a brioche bun 14

CHICKEN CORDON BLEU SANDWICH

Fried chicken breast topped with Gruyere cheese, sliced ham, lettuce, tomato and Thousand Island dressing; served on a brioche bun 14

SIDES

Eggs 4 +

Gristmill Grits 4

Homemade tavern chips 4

Seasonal fruit 5 +

Redskin hash browns 5

Bacon 6 +

Truffle fries 6

Chicken sausage 6

Grilled asparagus 6 +

Sautéed garlic spinach 6 +

+ 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

GEORGE WASHINGTON'S
MOUNT ★ VERNON
Children's Brunch Menu

All menu items are \$8.00

* Comes with your choice of fruit or hash brown

Mount Vernon Breakfast*

Bacon, Eggs & Toast*

Grilled Cheese Sandwich

Pulled Pork Sandwich

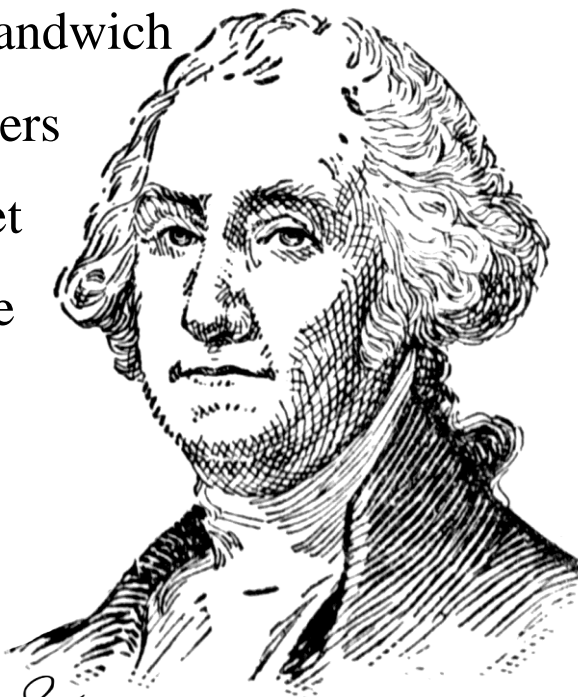
Chicken Tenders

Cheese Omelet

Mac & Cheese

French Toast

Kids Burger*



George Washington

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

Did You Know...

George Washington was the first PRESIDENT of the United States?

He was president from
April 30, 1789 to March 4, 1797

True/ False:

Q: George Washington's dentures were made of wood.

A: False! One of the most enduring myths about George Washington is that his dentures were made of wood. It's quite possible that some of his dentures, particularly after they had been stained, took on a wooden complexion, but wood was never used in the construction of any of his dental fittings.

See More Facts & Myths here:

<http://www.mountvernon.org/george-washington/the-man-the-myth>

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