

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Sunday Brunch Menu

Please inform your server of all allergies before placing your order.

Brunch

(Served All Day)

Colonial Hoecake . . . \$9

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

Mount Vernon Breakfast . . . \$14

◇*Substitute Lamb Sausage . . . \$3 additional*

Three slices apple 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, Frangelico cream, vanilla bean honey butter, and seasonal fruit

Three Egg Omelets

Your Choice of redskin hash browns or fruit

Bacon & Cheddar . . . \$14

Spinach, Mushrooms, & Goat Cheese . . . \$15

B.E.L.T . . . \$15

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

Crab Cake Benedict . . . \$18

Two sautéed crab cakes stacked on fried flat bread, topped with poached eggs, apple smoke bacon, and hollandaise. Served with redskin hash browns

Salmon & Eggs . . . \$19

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

Steak & Eggs . . . \$22

8 oz. top sirloin steak with two eggs your way and redskin hash browns

Soups & Salads

The Inn's Famous Virginia Peanut & Chestnut Soup Cup . . . \$4 Bowl . . . \$6

Topped with roasted peanuts and water chestnuts

Homemade Soup of the Day Cup . . . \$4 Bowl . . . \$6

Ask your server for today's chef-inspired soup special

+Classic Wedge Salad . . . \$7

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

+Garden Salad . . . \$8

Crisp romaine, shredded carrots, diced tomatoes, Parmesan croutons, and homemade ranch dressing

Tomato Basil & Buffalo Mozzarella Salad . . . \$8

Tomatoes, fresh mozzarella, and basil topped with balsamic glaze and onion straws

+Spinach & Strawberry Salad . . . \$9

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

Caesar Salad . . . \$10

Add: Chicken . . . \$4 Salmon . . . \$6 Shrimp . . . \$7

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

+Tavern Cobb Salad . . . \$10

Crisp greens topped with turkey, tomato, bacon, egg, crumbled bleu cheese, and avocado. Choice of Dressing

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Entrées

Bacon Wrapped Meatloaf . . . \$15

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

Southern Fried Chicken . . . \$16

Lightly dusted with herbs and spices and served with chef's choice of potato and vegetable

Pork Chop . . . \$18

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

Shrimp & Grits . . . \$19

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

New York Strip Center Cut Steak . . . \$28

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

Fish of the Day . . . Market Price

Topped with choice of lemon butter, chimichurri, or creole sauce
Served with sautéed garlic spinach and chef's choice of potato

Sandwiches & Burgers

All sandwiches and burgers are served with homemade tavern chips

Substitute fries . . . \$1 Substitute Parmesan Truffle Fries . . . \$2

Pulled Pork Barbecue Sandwich . . . \$10

Topped with tobacco onion straws

Grilled Chicken Sandwich . . . \$11

With fresh spinach leaves, tomatoes, fresh mozzarella, sundried tomato pesto served on ciabatta roll

Traditional Triple Decker Club Sandwich . . . \$11

Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce, and tomato

All American Tavern Burger . . . \$14

Topped with American cheese, bacon, sautéed onions, and mushrooms

Sides

Eggs . . . \$4

Gristmill Grits . . . \$4

Homemade Tavern Chips . . . \$4

Redskin Hash Browns . . . \$4

Sautéed Garlic Spinach . . . \$4

Seasonal Fruit . . . \$5

Grilled Asparagus . . . \$4

Bacon . . . \$5

Truffle Fries . . . \$5

◇Lamb Sausage . . . \$6

Beverages

Coffee, Iced Tea, Soft Drinks or Milk . . . \$3

Specialty Teas by the Pot . . . \$3

San Pellegrino | 16.5oz . . . \$3.50 1L . . . \$4

Aqua Panna | 16.5oz . . . \$3.50 1L . . . \$4

Sparkling Apple Cider . . . \$4

Mount Vernon Five Farms Root Beer . . . \$4

Espresso . . . \$4

Cappuccino . . . \$5

*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.

+Gluten Free | Major Credit Cards Accepted