

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

GEORGE WASHINGTON'S MOUNT ★ VERNON

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

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+Gluten Free | Major Credit Cards Accepted

GEORGE WASHINGTON'S MOUNT ★ VERNON

Did Washington Eat Here?

The Mount Vernon Inn was built on land once a part of George & Martha Washington's historic Mansion House Farm. The Mount Vernon Ladies' Association has owned & maintained George Washington's Estate since 1858. The Inn was originally built as a concession building situated at the end of George Washington Memorial Parkway, which opened in 1932. In 1981, the right to operate this concession was purchased by the Mount Vernon Ladies' Association & was named The Mount Vernon Inn.

Menu

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

Appetizers

Cornbread with Vanilla Bean Honey Butter . . . \$3

Homemade skillet cornbread served with vanilla bean honey butter

Spinach & Artichoke Dip . . . \$8

Homemade spinach and artichoke dip with Asiago and Cheddar cheese, served with flatbread points

Colonial Hoecake . . . \$9

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

Creole Fried Green Tomato . . . \$9

A Southern favorite, deep fried topped with Bay Shrimp, scallions, and Cajun sauce

Knife & Fork Baby Back Ribs . . . \$12

Six bones, glazed with mango BBQ sauce & topped with a mango salsa

Ahi Tuna Flatbread . . . \$13

Crispy flatbread topped with seared blackened Tuna, arugula olive tapenade, and wasabi aioli

Soups

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

Entrée Salads

+Classic Wedge Salad . . . \$7

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

Crispy Brussels Sprout Salad . . . \$9

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

Warm Goat Cheese Salad . . . \$9

Spinach with red onions, diced tomatoes, avocado, almond crusted goat cheese, and tomato vinaigrette

+Spinach & Strawberry Salad . . . \$9

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

+Tavern Cobb Salad . . . \$10

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

Choice of Dressing

Caesar Salad . . . \$10

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

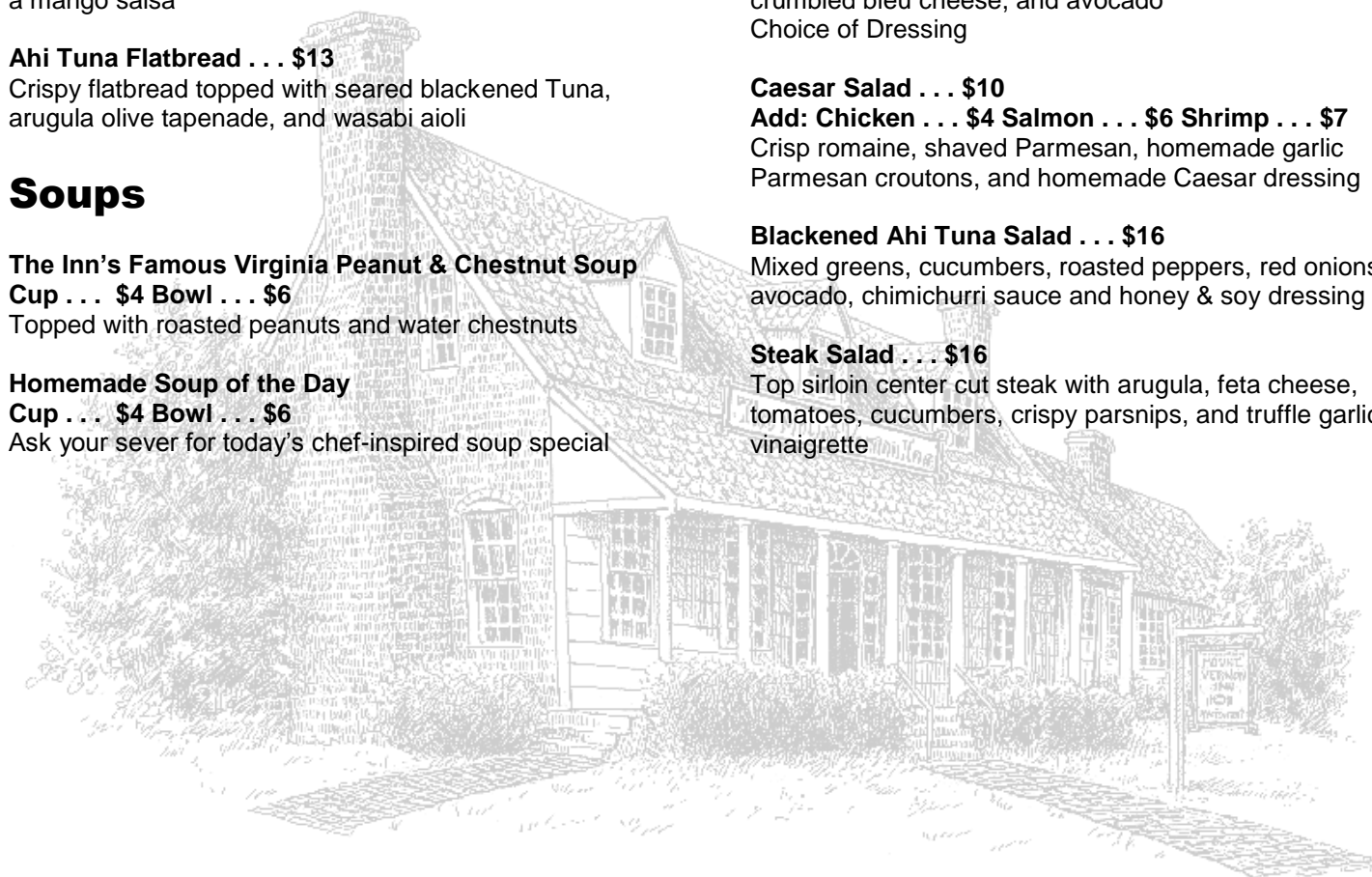
Crisp romaine, shaved Parmesan, homemade garlic Parmesan croutons, and homemade Caesar dressing

Blackened Ahi Tuna Salad . . . \$16

Mixed greens, cucumbers, roasted peppers, red onions, avocado, chimichurri sauce and honey & soy dressing

Steak Salad . . . \$16

Top sirloin center cut steak with arugula, feta cheese, tomatoes, cucumbers, crispy parsnips, and truffle garlic vinaigrette



GEORGE WASHINGTON'S MOUNT ★ VERNON

Entrées

Colonial Turkey Pye . . . \$12

Turkey breast stewed with mixed vegetables in an open pie shell

Roasted Rosemary Chicken . . . \$14

Half chicken, roasted with rosemary, and served with chef's choice of potato and vegetable

Bacon Wrapped Meatloaf . . . \$15

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

Shrimp & Grits . . . \$17

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

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

Pastas

Vegetable Lasagna . . . \$13

Seven layers of fresh garden vegetables, ricotta, cottage, and mozzarella cheese, and herbs

Blackened Chicken & Sausage Pasta . . . \$16

With garlic, bell peppers, shallots, chives, and rigatoni pasta tossed with Cajun cream sauce

Salmon Pasta . . . \$16

With spinach, green peas, bacon, orecchiette pasta tossed with a cream sauce

Shrimp Fettuccine Pasta . . . \$17

Sautéed with garlic, basil, wine, in a sundried tomato cream sauce, topped with shaved Parmesan cheese

Sides

Rice Pilaf	\$3
Cole Slaw	\$3
Fresh Garden Salad	\$4
Parmesan Truffle Fries	\$4
Gristmill Grits	\$4
Fresh Steamed Broccoli	\$4
Grilled Asparagus	\$4
Sautéed Garlic Spinach	\$4

Sandwiches

All sandwiches are served with homemade tavern chips

Substitute fries . . . \$1

Substitute Parmesan Truffle Fries . . . \$2

Pulled Pork Barbecue Sandwich . . . \$10

Topped with tobacco onion straws

Fried Green Tomato Sandwich . . . \$10

With avocado, arugula, and horseradish mayo on a ciabatta roll

Grilled Chicken Sandwich . . . \$11

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

Tavern Burger with Cheese . . . \$12

8 oz Angus burger with lettuce, tomato, and cheese

Traditional Triple Decker Club Sandwich . . . \$12

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

Catfish Po Boy . . . \$13 Blackened or Fried

With lettuce, tomatoes, olive tapenade, and remoulade sauce on a baguette roll

Turkey Burger . . . \$14

Fresh ground turkey with herbs, spices, lettuce, tomato, and red onions on a wheat bun

All American Tavern Burger . . . \$15

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

Lamb Sandwich . . . \$16

Sliced leg of lamb, sautéed onions, goat cheese, arugula, tomato, and Dijon sauce, served on a ciabatta roll

Crab Cake Sandwich . . . Market Price

Deep fried all lump crab cake topped with lettuce, tomato, and remoulade sauce

Beverages

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

Specialty Teas by the Pot . . . \$3

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

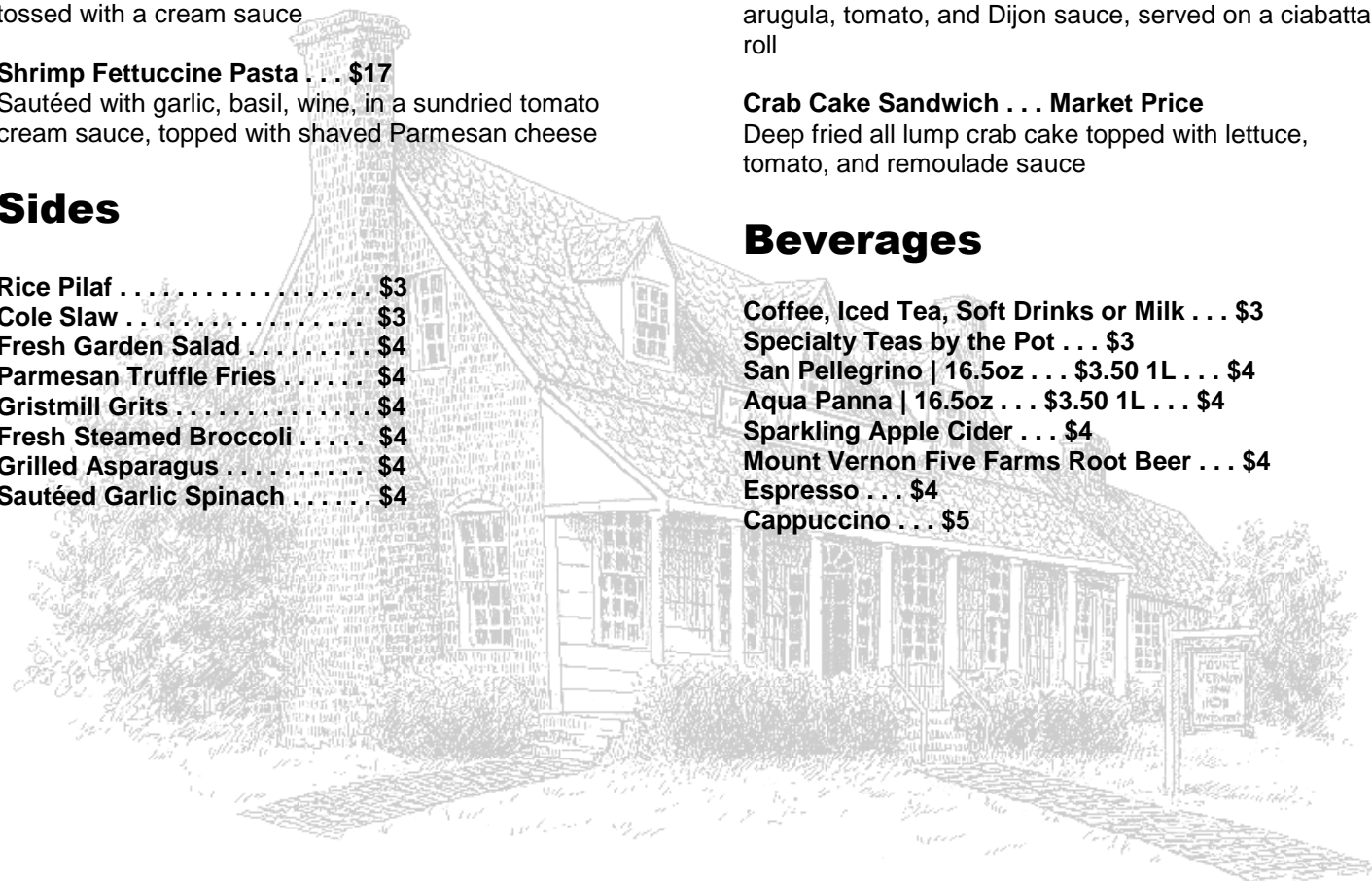
Aqua Panna | 16.5oz . . . \$3.50 1L . . . \$4

Sparkling Apple Cider . . . \$4

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

Espresso . . . \$4

Cappuccino . . . \$5



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GEORGE WASHINGTON'S
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Dinner Menu

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

Appetizers

Colonial Hoecake . . . \$8

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

Fried Green Tomato . . . \$8

Served with a rich tomato sauce and Parmesan cheese

Mornay Chips . . . \$8

Topped with Mornay sauce, bacon, tomatoes, and chives

Spinach & Artichoke Dip . . . \$9

A blend of spinach, artichokes, garlic, and spices, with Asiago and Cheddar cheese, topped with diced tomatoes and served with flatbread points

Fried Brie . . . \$8

Lightly battered French Brie with homemade strawberry jam and crackers

Buffalo Wings . . . \$10

Traditional buffalo wings served with a side of bleu cheese dressing and celery sticks

Fried Calamari . . . \$10

With sambal and remoulade sauce

Jumbo Lump Crab Cake . . . \$13

All lump crab cake with mango salsa and remoulade sauce

Soups & Salads

Virginia Peanut & Chestnut Soup . . . \$6

Topped with roasted peanuts and water chestnuts

Homemade Soup of the Day . . . \$6

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

Homemade Dressings

Bleu Cheese, Ranch, Caesar, Honey Mustard, Balsamic Vinaigrette, or Oil & Vinegar

+Garden Salad . . . Small \$5 | Regular \$8

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

Caesar Salad . . . Small \$6 | Regular \$10

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

+Classic Wedge Salad . . . \$10

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

+Spinach & Strawberry Salad . . . \$10

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

Tomato Basil & Buffalo Mozzarella Salad . . . \$10

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

Mixed Green Salad . . . \$11

Marinated artichokes, Kalamata olives, aged Feta cheese, tomatoes, cucumbers and homemade honey mustard dressing

Entrées & Seafood

All dishes accompanied by choice of one starch and one vegetable side.
Add side Garden of Caesar Salad to any Entrée for \$3

Bacon and Cheddar Burger . . . \$16

8 oz Angus burger with lettuce, tomato, bacon, and cheese

Vegetable Lasagna . . . \$19

Seven layers of fresh garden vegetables, cheese and herbs

Southern Fried Chicken . . . \$20

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

Shrimp & Grits . . . \$21

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

+Grilled Salmon . . . \$21

8 oz fresh grilled salmon with sambal sauce

+*Pork Chop . . . \$22

10 oz French-cut chop, spice-rubbed, and topped with apple bourbon glaze

+Shellfish Duo . . . \$22

Grilled sea scallops and jumbo shrimp served with sautéed peppers and red onions, and lemon butter

Roast Duck . . . \$23

One half Long Island duckling marinated for 24 hours, then slow roasted and finished with Apricot glaze

*Lamb Duo . . . \$25

Seared Colorado lamb chops and lamb sausage topped with garlic rosemary sauce

Jumbo Lump Crab Cakes . . . \$26

Pan seared all lump crab cakes topped with hollandaise and mango salsa

Lobster Mac & Cheese . . . Market Price

1 1/4lb Steamed whole Maine lobster tossed with orecchiette pasta, smoke Gouda, Asiago, and Cheddar cheese, topped with herb breadcrumbs

+Fish of the Day . . . Market Price

Grilled or Blackened with your choice of hollandaise, lemon butter, chimichurri, or creole sauce

Steaks

All steaks are aged a minimum of 21 days for maximum tenderness and peak flavor
Steak entrees are accompanied by choice of one sauce, one starch, and one vegetable side.

Add side Garden of Caesar Salad to any Entrée for \$3

+* 8 oz Top Sirloin Center Cut Steak . . . \$25

The most tender sirloin cut, lean and full of flavor

+*12 oz New York Strip Center Cut Steak . . . \$28

Firm and full body in texture

+*14 oz Boneless Angus Ribeye . . . \$30

Tender, juicy, and flavorful

+*8 oz Center Cut Filet Mignon . . . \$32

Traditional and the most tender cut

◇Oscar Style sauce can be added for an additional charge

Sides

Grilled Asparagus . . . \$5

French Green Beans . . . \$5

Sautéed Garlic Spinach . . . \$5

Collard Greens . . . \$5

Jasmine Rice Pilaf . . . \$5

Garlic Mashed Potatoes . . . \$5

Sweet Mashed Potatoes . . . \$5

Baked Mac & Cheese . . . \$8

Sauces

+Maître d' butter . . . \$2

+Chimichurri . . . \$2

Blue Cheese Encrusted . . . \$3

Peppercorn Demi . . . \$3

+◇Oscar Style . . . \$6

Lump Crab meat, béarnaise sauce and asparagus tips

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GEORGE WASHINGTON'S
MOUNT ★ VERNON

The Mount Vernon Inn Restaurant

Colonial Happy Hour

MONDAY THROUGH FRIDAY, 4PM-8PM

Drinks 4PM-8PM | Food 4:30PM – 7:30PM | Tavern/Bar area only

\$5 Draft Beers

Devils Backbone Vienna Lager
Forge Belgian Blonde Pale Ale

\$4 Domestic Beers

\$5 Premium Beers

\$5 Well Drinks

Beefeater Gin
Stoli Vodka
Cutty Sark
Bacardi Rum
Sauza Gold Tequila
Jim Beam Bourbon
Canadian Club Whiskey

\$5 Wines by the Glass

Santa Luz Chardonnay
Santa Luz Sauvignon Blanc
Santa Luz Merlot
Santa Julia Malbec
St. Kilda Shiraz

\$5 Appetizers

Mornay Chips topped with Mornay sauce, bacon, tomatoes, & chives
Spinach & Artichoke Dip served with flat bread toast points

\$6 Appetizers

Fried Calamari with sambal sauce & remoulade sauce
Traditional Buffalo Wings with a side of bleu cheese dressing

\$8 Appetizers

Grilled Lemon Wings
Creole Mussels with creole sauce, white wine, & garlic butter served with grilled bread
Margarita Pizza flatbread with garlic butter, fresh mozzarella cheese sliced tomatoes & fresh basil

\$10 Appetizers

Filet Mignon Sliders with bleu cheese & caramelized onions
Crab Cake Sliders with remoulade sauce
Cheeseburger served with chips

No one under the age of 21 is permitted at the bar or Tavern Room during Happy Hour

*Discounts or coupons do not apply to any Happy Hour items at any time.

*Menus and Prices subject to change without notice

GEORGE WASHINGTON'S MOUNT ★ VERNON

Children's Menu

All menu items are \$8.00

Comes with your choice of fresh fruit, chips, or fries

Grilled Cheese Sandwich

***Hamburger or Cheeseburger**

All-American Fried Chicken Fingers

Comes with a side of fruit

Child-sized Colonial Turkey Pye

Homemade Macaroni & Cheese



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