

# BRUNCH

7am-1:30pm Sat-Sun



at The HERMITAGE HOTEL

## LIGHTER FARE

### Steel Cut Oats 12

Macerated Berries, Brown Sugar, Local Honey

### Yogurt Parfait 11

Greek Yogurt, Vanilla Granola, Local Berries

### Deviled Eggs 10

Pickled Fresno, Speck, Dill, Smoked Paprika

### Fruit Platter 10

Sliced Melons, Berries

### Avocado Toast 18

Sourdough Toast, Avocado Spread, Radish, Olive Oil, Maldon Salt, Espelette, Two Eggs Over Easy

## HOUSE SPECIALTIES

### Hermitage Breakfast Hash\* 22

Braised Brisket, Seared Peppers, Potatoes, Two Eggs Over Easy, Chives

### Shrimp & Grits 18

Andouille, Spicy Cream Sauce, Spring Onions

### Capitol Grille Burger 18

Dry Aged Beef, Burger Aioli, White Cheddar, Lettuce, Tomato, Onion, Pickle, Brioche Bun. Served with Frites

### The Club 17

Country Ham, Turkey, Bacon, Lettuce, Tomato, Swiss, White Cheddar, Aioli, Whole Wheat Bread. Served with Frites

### Eggs Benedict 14

English Muffin, Country Ham, Poached Eggs, Hollandaise, Chives

### Caesar 12

Parmesan Dressing, Brioche Crouton, Reggiano

### Traditional Breakfast\* 15

- Two Eggs Cooked Any Style
- Applewood Bacon, Country Ham or Country Sausage
- Served with Homestyle Potatoes or Weisenberger Grits
- Whole Wheat, Sourdough, Rye Bread or English Muffin

### Brioche French Toast 14

Berry Compote, Cinnamon Chantilly, Maple Syrup, Mint

### Omelets\* 15

(Substitute Egg Whites +3)

Served with Homestyle Potatoes and your choice of Whole Wheat, Sourdough, Rye Bread or English Muffin

Country Ham and White Cheddar

or

Baby Spinach, Mushrooms, and Chèvre

An automatic 20% gratuity will be applied on parties of 8 or more guests.

\*Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. We recommend ordering your food well done. Order at your own risk. \*Allergy Statement – Menu items may contain or come in contact with wheat, egg, peanuts, tree nuts, dairy or any other animal products.