

BRUNCH



at the HERMITAGE HOTEL

LIGHTER FARE

Fruit Platter 10

Seasonal Fruits, Berries

Smoked Salmon Carpaccio 14

Whipped Chive Cream Cheese, Smoked Salmon
Hard-Boiled Eggs, Capers, Sliced Red Onions
Toasted Plain Bagel

House-Made Granola 11

Yogurt, Warm Cherries, Local Honey, Roasted Almonds

Caesar Salad 13

Baby Gem Lettuce, Parmesan, Garlic Croutons
Classic Caesar Dressing
ADD CHICKEN* 7, SALMON* 11, (3) JUMBO SHRIMP* 13

SWEET STAPLES

Brioche French Toast 13

Brambleberry Compote, Fresh Berries
Maple Syrup

Cinnamon Rolls 10

2 Freshly Baked Cinnamon Rolls
Cream Cheese Buttercream

HOUSE SPECIALTIES

Deviled Eggs 10

Chow Chow, Bourbon Smoked Paprika

Sweet Onion Bisque 11

Brie Grilled Cheese, Bacon, Chives

Fried Green Tomatoes 10

Pimento Cheese, Pepper Jelly

Hot Chicken and Waffles 17

Fried Chicken, Malted Waffle, Maple Syrup
House Pickles

Brunswick Breakfast Hash* 17

Traditional Brunswick Stew, Crispy Potatoes
Eggs Over Easy

Traditional Eggs Benedict 14

English Muffin, Country Ham, Poached Eggs
Hollandaise

Southern Prime Rib Sandwich 18

Shaved Prime Rib, Chow Chow, Pimento Cheese, House-Made Brioche Bun

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.