



CHEF GREGORY JAMES' SELECTIONS

Inn at Perry Cabin 19

Eggs, Home Fries, Aleppo Brown Sugar Bacon, Maple Pork Sausage
Choice of Toast

Avocado Burrata Toast 26

Chesapeake Smokehouse Salmon, Cottingham Farms Tomato, Whipped Burrata
Pickled Onion, Garden Basil, Multi-Grain Toast

Classic Buttermilk Waffles 17

French Toast 17

Challah Bread, Crème Anglaise, Maple Syrup, Cinnamon Strussel

Traditional Egg's Benedict 20

Smoked Pea-Meal Ham, English Muffin, Hollandaise

Migrash Farms Rolled Oats 17

Fresh Blueberries, Cinnamon Brown Sugar, Marcona Almonds, Apples

Granola, Yogurt & Berries 17

House-Made Granola, Orange Blossom Yogurt, Fresh Berries

Omelettes

Served With Choice of Toast: Multi-Grain, Sourdough, Raisin Walnut, English Muffin

Ham & Cheese Omelet 20

Smoked Ham, Chapel's Cheddar, Chives

Crab Imperial Omelet 26

Woodbine Cheese, Tilghman Crab, Chives, Imperial Sauce

Exotic Mushroom Omelet 20

Woodbine Cheese, Chives

Fresh Fruit Cup or Berry Cup	9	Maple Pork Sausage Patty	9
Free Range Organic Eggs	8	Aleppo Brown Sugar Bacon	9
Avocado	10	Home Fries	7
Sea Salt, Olive Oil, Thyme, Lime			
Toast	7		
Multi-Grain, Sourdough, Raisin Walnut, English Muffin			

Breakfast Libations

Bloody Mary	14	Coffee/Tea	5
Mimosa	12	Latte/Cappucino	8
Segura Viudas Brut, Cava	12	Juice or Milk	8
Veuve Clicquot Brut, Champagne	28	<i>Please ask your server for current offerings</i>	
Chandon Garden Spritz	14/60	Fresh Pressed Specialty Juice	12
Chandon 'By the Bay'	70	Carrot Ginger Tumeric	
Add a Carafe of Orange Juice for \$15		Green Apple Kale Cucumber	
		Beet & Berry	

Sample Breakfast