



PRESENTED BY CHEF GREGORY JAMES & CREW

Breakfast

Inn at Perry Cabin 17

Organic Eggs, Potato Fritter, Brown Sugar Bacon, Kirby Holloway Sausage
Choice of Toast

Autumn Avocado Toast ^{V2} 18

Spaghetti Squash, Harissa, Pomegranate, Pumpkin Seeds, Lemon Balm

Chesapeake Smokehouse Salmon 24

Tomato, Cucumber, Egg, Spinach, Radish, Capers, Pickled Onions, Bagel
Basil Garlic Spread

Lemon Blueberry Waffles ^V 16

Lemon Curd, Fresh Blueberries, Lemon Sugar, Maryland Maple Syrup

Orchard Apple French Toast ^V 16

Challah Bread, Cinnamon Crème Anglaise, Maple Syrup, Strussel

Miles River Crab Benedict 28

English Muffin, Kale, Apple, Hollandaise, Black Radish

Migrash Farms Rolled Oats ^{V2/GF} 15

Fresh Blueberries, Cinnamon Brown Sugar, Marcona Almonds, Apples

Granola, Yogurt & Berries ^{V/GF} 17

House-Made Granola, Preserved Lemon Yogurt

Sweet Potato Quiche ^V 19

Bay Blue Cheese, Melted Leeks, Spinach

OMELETTE S

Served With Choice of Toast:

Multi-Grain, Sourdough, Raisin Walnut, English Muffin, Bagel, Gluten Free Toast

Ham & Cheese Omelet ^{GF} 19

Smoked Ham, Mornay Sauce, Chives

Crab Imperial Omelet ^{GF} 26

Crab, Avocado, Lemon Balm, Imperial Sauce

Chesapeake Mushroom Omelet ^{V/GF} 19

Roasted Mushrooms, Woodbine Cheese, Scallions, Sumac, Urfa Biber, Sea Salt

Fresh Fruit Cup or Berry Cup ^{V2/GF} 8

Chapel Country Cheese ^V 18

Avocado ^{V2/GF} 8

Sea Salt, EVO, Chives, Lime

Salted Caramel Monkey Bread ^V 12

Toast ^{V2} 4

Multi-Grain, Sourdough, Raisin
Walnut, English Muffin, Bagel, Gluten
Free Toast

Kirby Holloway Sausage Patty ^{GF} 8

Brown Sugar Bacon ^{GF} 8

Lyonnais Sweet Potato ^{V/GF} 6

Fruit & Berry Platter ^{V2/GF} 18

Free Range Organic Eggs ^{V/GF} 8

York Hazard Farms

BREAKFAST LIBATIONS

Belvedere Bloody Mary 14

Mimosa 12

Segura Viudas 14

Brut, Cava

Veuve Clicquot 28

Brut, Champagne

Chandon Garden Spritz 14/62

Coffee/Tea 5

Latte/Cappucino 8

Kombucha 10

Juice or Milk 8

Please ask your server for current offerings

Fresh Pressed Specialty Juice 12

Carrot Orange Ginger
Kale Spinach Green Apple
Beet Cabbage Grape

V - Vegetarian
V2 - Vegan
GF - Gluten Free

Please Advise Us of Any Allergies or Specific Dietary Restrictions Prior to Ordering.

The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness.

Menu Selections & Pricing Subject to Change. Prices Exclude Tax & Gratuity.

20% Gratuity will be added to parties of six or more

03.20.23