

# STARS

## BREAKFAST

### Inn at Perry Cabin 17

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

### Spring Avocado Toast <sup>V2/GF</sup> 18

*Spring Squash, Harissa, Pomegranate, Sunflower Seeds, Arugula, Multi-Grain*

### Chesapeake Smokehouse Salmon 24

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

### Lemon Blueberry Waffles <sup>V</sup> 16

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

### Strawberry French Toast <sup>V</sup> 16

*Challah Bread, Vanilla Crème Anglaise, Maple Syrup, Streusel*

### Miles River Crab Benedict 32

*English Muffin, Kale, Apple, Hollandaise*

### Gluten Free Rolled Oats <sup>V2/GF</sup> 16

*Fresh Blueberries, Cinnamon Brown Sugar, Marcona Almonds, Orange*

### Granola, Yogurt & Berries <sup>V/GF</sup> 17

*House-Made Granola, Preserved Lemon Yogurt*

## OMELETTES

*Served with Choice of Toast:*

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

### Ham & Cheese Omelet <sup>GF</sup> 19

*Smoked Ham, Mornay Sauce, Chives*

### Crab Imperial Omelet <sup>GF</sup> 26

*Crab, Avocado, Imperial Sauce*

### Chesapeake Mushroom Omelet <sup>V/GF</sup> 19

*Roasted Mushrooms, Woodbine Cheese, Scallions, Sumac, Urfa Biber*

### Fresh Fruit Cup or Berry Cup <sup>V2/GF</sup> 8

### Chapel Country Cheese <sup>V</sup> 18

### Avocado <sup>V2/GF</sup> 8

*Sea Salt, EVO, Chives, Lime*

### Salted Caramel Monkey Bread <sup>V</sup> 12

### Toast <sup>V2</sup> 4

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

### Kirby Holloway Sausage Patty <sup>GF</sup> 8

### Brown Sugar Bacon <sup>GF</sup> 8

### Lyonnaise Sweet Potato <sup>V/GF</sup> 6

### Fruit & Berry Platter <sup>V2/GF</sup> 18

### Free Range Organic Eggs <sup>V/GF</sup> 8

*York Hazard Farms*

### Traditional Waffle 15 <sup>GF +4</sup>

### Traditional French Toast 15

## BREAKFAST LIBATIONS

### Belvedere Bloody Mary 14

### Mimosa 12

### Segura Viudas 14

*Brut, Cava*

### Veuve Clicquot 32

*Brut, Champagne*

### Chandon Garden Spritz 14/62

### Coffee/Tea 5

### Latte/Cappuccino 8

### Seasonal Latte 12

### 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

*Menu Selections & Pricing Subject to Change. Prices Exclude Tax.  
A Gratuity of 20% Will Be Added to All Guest Checks of 6 guests or more.  
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.*