

Williamsburg Lodge Restaurant

Sunday Brunch

10:30 to 1:00 PM

\$26.95 Plus Tax and Gratuity

Chef's Signature Soup

Seasonal Selection

Fresh Garden Tossed Salads

(Seasonally Appropriate)

Classic Caesar Salad

Garlic Croutons, Stravecchio Parmesan

Baby Spinach Salad

Frisee, Pears, Goat Cheese, Walnuts
Apple Vinaigrette

Seasonal Greens Salad

Roasted Coconut, Pistachios, Grapes
Mango, Roasted Garlic Vinaigrette

2 Chef's Seasonal Composed Salads

The Cold Table

A Selection of Artisan Cheeses
Sliced French Bread

Mobjack Spiced Shrimp Cocktail

Lemon Wedges, Cocktail Sauce

Fresh Seasonal Fruits and Strawberries

Honey, Yogurt Sauce

House Cured and Cold Smoked Salmon

Seasonal Accompaniments

Lodge Specialties

Chef Action Station

Omelet Station

Roasted Mushrooms, Caramelized Onions
Peppers, Tomatoes, Ham, Cheddar Cheese

Signature Entrées

(Subject to Change Weekly)

Orange Spiced French Toast

Real Maple Syrup, Fresh Berries

Bacon and Sausage

Apple Brined Pork Loin

Sweet Potato Hash
Cider Pork Jus

Chili Marinated Grilled Chicken

French Beans, Ginger, Scallions
Chicken Jus

Seared Salmon

Roasted Root Vegetables
Roasted Tomato Butter Sauce

Southern Comfort Eggs Benedict

Buttermilk Biscuits, Poached Egg
Chive Hollandaise

From the Carver

Chef's Weekly Feature

Silver Dollar Rolls, Appropriate Accompaniments

From The Lodge Pastry Shop

Selection of Pastries, Pies, and Cakes
Mini Muffins, Croissants, Breakfast Breads

Freshly Made Donuts

Cinnamon Sugar, Chocolate Glazed
Traditional, Sugar Glazed