

BREAKFAST SPECIALTIES



Cinnamon-Raisin Brioche French Toast
Pancakes or Malted Waffle
Cinnamon-stewed apples and candied pecans
thirteen dollars

The Inn's Signature Sweet Potato Pancakes
Bourbon pecan butter
fourteen dollars

Regency Omelets*
Virginia ham, sugar ham, crabmeat
asparagus, tomato, spinach, peppers, onions
aged Hook cheddar or Gruyère cheeses
farm fresh eggs or egg whites
fourteen dollars

Classic Eggs Benedict*
Fried potatoes and sauce hollandaise
fifteen dollars

Hook's Three Year Aged Cheddar Grits*
Byrd Mill Grits, duck confit and poached eggs
fifteen dollars

Two Fresh Eggs Any Style*
House fried potatoes
twelve dollars

Choice of Virginia Ham, Sugar Ham, Bacon,
Sausage Links or Chicken-Apple Sausage Patty



Good morning and welcome to the Terrace Room of the
Williamsburg Inn.

Get your day started on the right foot!
We have created breakfast dishes with the inspiration of local
Virginia's bounty delectable dishes from our menu; Chef's
favorite signature sweet potato pancakes to the absolutely
satisfying European breakfast. Savor the classics freshly
presented a la minute by our outstanding kitchen brigade
accompanied by exceptional service. Enjoy!

Travis Brust
Chef de Cuisine

Scott Watson
Sous Chef

Bill Berning
Sous Chef

Your patronage of Colonial Williamsburg hotels and restaurants supports the educational mission of the Colonial Williamsburg Foundation, the not-for-profit organization that operates the Historic Area. Thanks to the contributions of friends across the nation, Colonial Williamsburg is able to inspire millions with the lessons of our nation's founding and their relevance to our liberty and democracy today. To learn more about supporting Colonial Williamsburg, please call 1-888-CWF-1776 or visit us on the web at www.history.org.

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LIGHT FARE SELECTIONS



Ruby Red Grapefruit Half

Dusted with sugar
five dollars and fifty cents

Regency Breakfast Trifle

Layered house-crafted granola, yogurt, and berries
nine dollars

Selection of Cold Cereals

five dollars and fifty cents

Simmered Oats with a Hint of Cinnamon

Spiced fruit compote
seven dollars

Seasonal Fruit Selection

Wild berry yogurt
twelve dollars

BEVERAGES



Freshly Squeezed Juices

Orange or grapefruit
five dollars

Royal Cup Williamsburg Inn regular or
decaffeinated coffee

Harney & Sons Fine Teas

Milk or hot chocolate

Four dollars and twenty-five cents

Espresso four dollars and twenty-five cents

Double espresso five dollars and twenty-five cents

Cappuccino five dollars and twenty-five cents

COMPLETE BREAKFAST SELECTIONS



Goodwin Continental Breakfast

Freshly squeezed orange juice or grapefruit juice

seasonal fruit medley and wild berry yogurt

Williamsburg Inn bakery selection (select two)

French croissant, toasted bagel, toast,

petite muffin or Danish pastry

fruit preserves and butter

freshly brewed regular or decaffeinated coffee

or Harney & Sons Fine Tea

sixteen dollars

European Breakfast

Freshly squeezed orange juice or grapefruit juice

triple cream brie and shaved Virginia ham

smoked salmon, boiled egg, cream cheese capers, and bagel

winter greens, tomato, and aged balsamic reduction

seasonal fruits, croissants, and preserves

freshly brewed regular or decaffeinated coffee

or Harney & Sons Fine Tea

nineteen dollars

☪ Food items identified are available cooked to order. Consuming raw or undercooked meats, poultry, beef, pork, lamb, seafood, shellfish or eggs increase your risk of food borne illness, especially if you have certain medical conditions.

To assure the dining pleasure of all our guests, please be kind enough to turn off cellular phones and refrain from smoking.