

Welcome to the Dining Room

Bakery Selections

House Made Doughnuts
Assorted Fresh Baked Danishes, Scones & Croissants
Assorted Breads and Bagels

Healthy Start

Mixed Fruit Salad
Breakfast Salad
Mixed greens, shaved fennel, lemon vinaigrette, dill marinated cucumber
Cereal & Yogurt Bar
Cheerios, Raisin Bran, almond granola, dried fruit, almond milk, whole milk, honey
Chef Crafted Juices
Smoked Salmon
Egg yolk and whites, capers, red onion
Southern Grits and Oatmeal
Brown sugar, cheddar cheese, dried blueberries, toasted pecans, local honey

From the Griddle

Vanilla Pancakes & Cinnamon Waffles
Warm maple syrup, whipped cream, warm berry compote
Pan-Seared Corned Beef Hash
Sautéed peppers and onions
Eggs and Omelets Made to Order*
Cheddar cheese, goat cheese, Virginia ham, pecanwood smoked bacon, sausage, tomato, spinach, onion

Homestead Originals

Chef's Special
Pepper Steak - Jerk Chicken - Cornmeal Fried Trout
Pecanwood Smoked Bacon
Blueberry Sausage
Low Country Shrimp with Kielbasa Sausage and Corn
Hash Brown and Butternut Squash Casserole
Vegetable Frittata
Daily Vegetable
Roasted Broccoli and Tomato - Steamed Cabbage with Peppers and Onions - Roasted Brussels Sprouts
Spiced Banana Bread Pudding
Warm foster sauce
Gluten Free Station

\$32 per adult, \$16 per child 12 and under
Includes coffee and juice
Tax and gratuity not included.

Gluten-free options available on request. An automatic service charge of 20% applies to parties of 8 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.