



## *Brunch Menu*

### *~ Griddle ~*

*Locally sourced free range eggs  
Served with bacon, sausage or ham*

#### *French Toast\* 9*

*Croissant, vanilla, egg, nutmeg, cinnamon*

#### *Pancakes 9*

*Blueberry, strawberry, chocolate chip or plain*

#### *Waffles 9*

*Belgian style*

### *~ Eggs ~*

#### *Two Eggs (prepared to order)\* 9*

*Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast*

#### *Omelette Du Jour 12*

*Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast*

#### *Cheese Omelette 10*

*Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast*

### *~ Brunch Entrees ~*

#### *Sweet Potato Steak 10*

*Spicy honey, hummus, pistachio*

#### *Crab Cakes\* 14*

*Maryland style, pan seared, apricot mustard sauce*

#### *Monte Cristo\* 12*

*Smoked turkey, local ham, Swiss, red raspberry preserves, brioche bread*

#### *Eggs Benedict\* 14*

*Poached eggs, Canadian bacon or smoked salmon, spinach, hollandaise, English muffin*

#### *Corned Beef Hash\* 12*

*Eggs to order, potato, bell pepper, onion, mushroom, and cheddar cheese*

*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly dishes, however, our kitchen is not completely gluten-free. 22% gratuity will be added to parties of eight or more.*

## *~ Lighter Fare ~*

### *Trail Mix Oatmeal 7*

*Oatmeal, dried fruit, pecans and chocolate chips*

### *Yogurt Parfait 7*

*Yogurt, granola and fresh fruit*

### *Avocado Toast 8*

*Multi grain boule, tomato, arugula, parmesan, lemon glaze*

## *~ Soups and Salads ~*

*House Tomato Bisque or Soup Du Jour Cup -4 Bowl-4.50*

### *Arugula 10*

*House made ricotta, Bing cherry, mango, sunflower seed*

### *Caprese 10*

*Heirloom cherry tomato, mozzarella pearls, basil, balsamic reduction*

### *Spinach 10*

*Tomato, avocado, bacon, shallot, honey-black pepper vinaigrette*

### *Charcuterie Salad 10*

*Fine meats, cheese, red onion, dill-pickled egg, balsamic vinaigrette*

### *Caesar\* 10*

*Romaine, garlic croutons, shredded parmesan, house-made dressing*

*All salads add: Chicken - 8 Salmon\* - 10 Shrimp - 10 Steak\* - 10*

## *~ Sandwiches ~*

*(Served with fresh fruit, fries or chips)*

### *Croissant Sandwich 10*

*Choice of sausage, bacon or ham, fried egg, cheddar cheese*

### *Waldorf Chicken Salad 10*

*All-natural chicken breast, apples, celery, grapes, toasted walnuts, bibb lettuce, toasted croissant*

### *Kenyon Inn Reuben 12*

*House-braised corned beef brisket, Guggisberg baby Swiss cheese, sauerkraut, 1000 Island dressing, pumpernickel and rye swirl bread*

### *Grilled Cheese 9*

*Rustic or brioche bread. Choice of cheddar, Guggisberg baby Swiss, provolone or American cheeses. (Add turkey, bacon or ham for \$2)*

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