

The Flay-Adams

*M*orning Fruits and Appetizers

*Sliced Mango or Papaya
With Lavender Honey and Fresh Lime
7.75*

*Seasonal Berries
With Crème Fraîche
9.50*

*Cantaloupe or Honeydew Melon
7.50*

*Fruit Smoothie made with Fresh Seasonal Fruit and Berries
7.50*

*Grapefruit Half
Chilled with Brown Sugar and Honey
7.50*

*Seasonal Fruit Plate
With Yogurt and Citrus Dressing
14.50*

*S*tarters

*Breads and Pastries
Croissant, Danish Pastry, Assorted Muffins, English Muffin, Sourdough Bread,
Toast (White, Wheat, Rye or Seven Grain)
5.00*

*Bakery Basket to Include Three of the Above Items
10.00*

*Bagel with Cream Cheese
7.50*

*Hot and Cold Cereals
Cream of Wheat, Swiss Muesli, Old-Fashioned Oatmeal, Homemade Granola,
Selection of American Brand Cereals
8.50*

With Choice of Sliced Bananas, Strawberries or Mixed Berries
10.50

*M*orning Features

Atlantic Smoked Salmon and Toasted Bagel
With Chive Cream Cheese, Capers and Red Onions
17.50

Stack of Buttermilk Pancakes
Plain, Blueberry or Caramelized Apple
Served with Vermont Maple Syrup and Dusted Sugar
16.00

Hot Oatmeal Soufflé
With Fresh Seasonal Berries and Wild Berry Sauce
16.50

Crispy Belgian Waffle
Plain, Pecan or Chocolate
Served with Apricot Butter or Devonshire Cream
16.00

Cornflake Crusted Cranberry Focaccia French Toast
Warm Pear Compote and Caramel Sauce
16.00

Grilled Organic Scottish Salmon Fillet
Baby Spinach Leaves, Grilled Asparagus and Enoki Mushrooms
Soy, Wasabi and Green Onion Sauce
24.00

Traditional Corned Beef Hash
With Poached Eggs, Tomato and Asparagus Spears
17.50

*C*ontinental Breakfast

Freshly Squeezed Juice, Basket of Warm Breakfast Pastries and a Hot Beverage
17.00

*F*resh Virginia Organic Eggs

*Two Farm Fresh Eggs
Served with your Choice of Southern Grits or Country Style Potatoes
Toast or Biscuits
11.00*

*With Applewood Smoked Bacon, Country or Chicken Apple Sausage, Pork Patties, or
Cured Ham
15.50*

*Poached Eggs Benedict
Canadian Bacon or Norwegian Smoked Salmon
With Hollandaise Sauce and Asparagus Spears
18.00*

*Eggs Florentine
Sliced Grilled Tomato topped with Baby Spinach and Poached Eggs
Light Lemon Hollandaise
18.00*

*O*melets

*Smoked Trout Fillet and Chive Omelet
Heirloom Tomato Relish
16.50*

*Three Cheese Omelet
Cheddar, Monterey Jack and Mozzarella
16.00*

*Arugula, Parma Ham and Mushroom Omelet
16.00*

All Omelets may be made with Egg White or Egg-Beaters

*S*ides

*Applewood Smoked Bacon, Country or Chicken Apple Sausage, Pork Patties or Cured
Ham, Country Style Potatoes, Eggs Any Style 5.25*

Executive Chef Peter Schaffrath