



BREAKFAST MENU

"GF" – Gluten Free / "DF" – Dairy Free / "V" – Vegetarian

CONTINENTAL BREAKFAST 25.00

Includes a choice of Juice: Orange, Apple, Grapefruit, Cranberry, or Tomato, Seasonal Fruit & Mixed Berries, Assorted Pastries & Croissants, Whipped Butter & Gourmet Preserves, Freshly Brewed Dark Roast "Scuro" Illy Coffee or Selection of Fine Teas

CAPITAL BREAKFAST 33.00

Includes a choice of Juice: Orange, Apple, Grapefruit, Cranberry, or Tomato, Seasonal Fruit & Mixed Berries, Two (2) Farm fresh Eggs Any Style, Roasted Fingerling Potatoes, Applewood Smoked Bacon, Breakfast Sausage or Virginia Style Ham, Assorted Pastries & Croissants, Whipped Butter & Gourmet Preserves and freshly Brewed Dark Roast "Scuro" Illy Coffee or Selection of Fine Teas

SPA BREAKFAST 30.00

Includes a choice of Juice: Orange, Apple, Grapefruit, Cranberry, or Tomato, St. Regis Parfait Garnished with Granola & Mixed Berries, Sliced Hawaiian Papaya, Daily Baked Bran or Multigrain Muffin, Freshly Brewed Dark Roast "Scuro" Illy Coffee or Selection of Fine Teas

SELECTED FRUITS

Seasonal Sliced Fruits or Mixed Berries 12.00

Seasonal Whole Fruit Selection 14.00

Tree Ripened Hawaiian Papaya with Essence of Star Anise & Honeycomb 12.00

SIDES

One Egg, Any Style 6.00

Roasted Fingerling Potatoes 9.00

Applewood Smoked Bacon 8.00

Virginia Style Ham 8.00

Country Pork Sausage 8.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to parties of six or more.



Chicken Sausage with Sun-Dried Tomato 8.00

Organic Yogurt, Fresh Fruit or Mixed Berries 10.00

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EGG SPECIALTIES

Two Eggs, Any Style 17.00

Two Farm Fresh Eggs & Roasted Fingerling Potatoes, choice of Applewood Smoked Bacon, Breakfast Sausage or Virginia Style Ham

Traditional Egg Benedict 21.00

Canadian Bacon, Hollandaise, & Roasted Fingerling Potatoes

St. Regis Omelet 19.00

Tillamook Cheddar, Scallions, & Roasted Peppers

Egg White Frittata (V) 19.00

Grilled Asparagus Spears, Roasted Red Peppers, & Chives

Angus Beef Filet & Forest Mushrooms 32.00

Two Eggs Any Style & Side of Roasted Fingerling Potatoes

BREAKFAST CLASSICS

Buttermilk Pancakes 18.00

Choice of Traditional, Chocolate Chip, or Blueberry

Thick Cut Brioche French Toast 20.00

Roasted Pear, Granny Smith Apple Compote, Chantilly Cream

Malted Belgian Waffle 18.00

Topped with Strawberries & Vanilla Mascarpone

Winter Harbor Smoked Salmon 22.00

Sliced Tomato, Red Onion, Capers, Cream Cheese, Bagel

Bakery Basket 10.00 (Selection of three)

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Served with Whipped Butter & Gourmet Preserves

- Chocolate Croissants
- Traditional Croissants
- Blueberry Muffins
- Multigrain Grain Muffins
- English Muffins
- Danish
- Plain Bagel
- White Toast
- Wheat Toast
- Rye Toast
- Sourdough Toast
- Gluten Free
- Everything Bagel

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BRUNCH SPECIALTIES

Artisanal Cheese & Charcuterie 25.00
Daily farmer market chef's selection

Jumbo Gulf Shrimp Cocktail 22.00
Classic cocktail sauce, Meyer lemon

Classic Caesar Salad (V) 15.00
Shaved Rocca Parmesan & brioche croutons

Add

Grilled chicken	9.00	
Grilled shrimp		12.00
Jumbo lump crab meat	16.00	
Sautéed salmon	20.00	
4 ounce Beef Tenderloin	22.00	

Cobb Salad 24.00
Mixed field greens, grilled organic chicken,
Tillamook cheddar, Applewood smoked bacon,
avocado, tomato, hard boiled egg

Chopped Sirloin Burger 24.00
Aged cheddar, Neuske's bacon, sweet potato
roll

Atlantic Salmon (GF) 28.00
Vegetable Basmati rice, lemon essence

BRUNCH SPECIALITIES BEVERAGES

Bottomless Bloody Mary
House Vodka
Tito's vodka
Belvedere Vodka
Grey Goose Vodka

Bottomless Mimosas
House Sparkling
Moet & Chandon
Veuve Clicquot
Dom Perignon

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shellfish or eggs may increase your risk of foodborne
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OATS & GRAINS

All-Natural Granola 12.00

St. Regis Parfait 11.00

Organic Yogurt, Berries & Granola

Irish Steel Cut Oatmeal 10.00

Wildflower Honey & Sun-Dried Mango

Variety of Regular & Organic Cereals 10.00

Seasonal Berries or Banana

DESSERT

Berry Vacherin 12.00

Crispy meringue and lemon sorbet

Kentucky Bourbon Tart 12.00

Chocolate cream and caramel sauce

Traditional Crème Brûlée 12.00

Caramelized vanilla custard, toasted
biscotti

Flourless Chocolate Cake (GF) 12.00

Seasonal strawberry salad

Banana Cream Cheesecake 12.00

Chantilly cream and Mango coulis

BEVERAGES

Freshly Brewed Dark Roast "Scuro" Illy Coffee

Small Pot 9.00 | Large Pot 12.00 | French Press 10.00

Espresso, Cappuccino, Cafe Latte or Cafe Mocha
8.00

Hot Chocolate

Small Pot 9.00 | Large Pot 12.00

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Selection of Juice 8.00

Orange, Apple, Grapefruit, Cranberry or Tomato

Selection of Milk:

Creamer, Whole, 2%, Almond or Soy 8.00

Banana Strawberry Organic Yogurt & Low-Fat Milk Smoothie 10.00

Raspberry Mango Organic Yogurt & Low-Fat Milk Smoothie 10.00

RESERVATIONS:

Due to local DC regulations we only have limited capacity available. We highly recommend reserving a table in advance.

[RESERVE HERE](#)

THANK YOU FOR WEARING A MASK
WHEN NOT EATING OR DRINKING

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