



CHARCUTERIE

CHEF'S BOARD

Chef's selection of cheeses and charcuterie, assorted mustards, pickled veggies, gherkins, candied nuts, spicy honey, artisanal crackers

GRAND (SERVES 2) | 26 **ROYAL (SERVES 4-6) | 45**

CHEESE PLATE

Local and imported cheeses, honey, red beet mustard, candied nuts, artisanal crackers

13

CHARCUTERIE BOARD

Chef's rotating selection of house made and imported charcuterie, assorted mustards, pickled veggies, gherkins, warm crostini

18

SMALLS & SHARED

GOAT CHEESE CROQUETTE 16

pineapple-mango compote, warm crostini

TRUFFLE FRIES 10

hand cut fries, smoked paprika, truffle oil, parmesan cheese

FRIED ORGANIC WINGS 15

choice of: honey-truffle-butter hot sauce, korean bbq, buffalo, old bay-honey, mango-chipotle

SOURDOUGH BLT 14

house made bacon, bibb, sliced tomato, stone mill challah pullman, garlic aioli, truffled pomme frites

CRAB DIP 19

sweet claw meat, old bay dusted tortilla chips

BURRATA 15

marinated sun dried tomato compote, basil pesto, sea salt crostini (vegetarian)

CINNAMON SUGAR SWEET POTATO TOTS 10

cinnamon sugar, honey chipotle yogurt dip

SOUP

ROASTED BUTTERNUT BISQUE 11

chive oil, fried sage (vegetarian)

BEEF STEW 12

roasted pearl onions, carrots, celery, served with crusty bread

SIDES

SAUSAGE PATTY 6

BACON 7

SCRAMBLED EGGS 6

HOME FRIES 6

TOAST 3

ENGLISH MUFFIN 3

FRIES 6

BEVERAGES

COFFEE 4

TEA 4

SODA 4

SAN PELLEGRINO 9

AQUA PANNA 9

SALAD

ANJOU PEAR & BLUE CHEESE SALAD 14

smoked moody blue cheese, anjou pear, baby arugula, radicchio, toasted walnuts, truffle pear vinaigrette

RUSTIC CAESAR 11

housemade caesar dressing, romaine, grana padano, parmesan, anchovies, herb croutons

ADDITIONS CHICKEN 7 | GRILLED STEAK 10 | GRILLED SHRIMP 15 | SOUTH ARCTIC SALMON 16

MAIN STAGE

SAUSAGE GRAVY & BISCUITS 17

butter milk biscuits, sausage gravy

BANANAS FOSTER CHALLAH FRENCH TOAST 16

stone mill bakery challah, rum infused egg batter, bananas foster topping

CHICKEN & WAFFLES 18

hand battered buttermilk chicken tenders, fresh cornmeal waffle, honey-truffle-butter hot sauce, warm maple syrup

BREAKFAST PLATTER 16

two eggs any style, choice of breakfast bacon or sausage, and choice of home fries or toast

THE MANOR BURGER 17

8 oz. Creekstone burger, mozzarella, caramelized onions, bacon, brioche roll, hand cut fries

BARNYARD CHICKEN SANDWICH 16

hand battered buttermilk chicken tenders, honey truffle butter hot sauce, bacon, bibb, pickles, toasted roll, hand cut fries

CORNED BEEF HASH 18

locally sourced beef, redskin potatoes, caramelized onion, sausage gravy, sunny-side-up egg

CROQUE MONSIEUR 16

thinly shaved black forest ham, dijon, swiss, creamy bechamel, thick cut stone mill bakery sourdough bread

BENEDICTS

MT. VERNON BENE 23

crab cake, house made bacon, everything bagle spice, poached eggs, old bay hollandaise, home fries

MANOR BENE 15

homemade canadian bacon, poached eggs, hollandaise, home fries

OMELETTES

BUTCHERS HILL OMELETTE 17

local chorizo, bacon, spicy italian sausage, fire roasted peppers, sharp cheddar

DRUID HILL OMELETTE 15

caramelized shallots, wild mushrooms, arugula, broccolini, smoked mozzarella

BOTTOMLESS

MIMOSAS, BLOODY MARY'S & ROSE 25

enjoy your brunch favorites limitlessly from 11am-2:30pm (per person)

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties. Outside cakes and desserts will be assessed a cake cutting fee of \$3 per person.

Menu created by Executive Chef Mark Davis

COCKTAILS

MOIRA'S ROSE <i>absolut elyx vodka, earl grey tea, hibiscus syrup, lemon</i>	14	VESPER <i>absolut elyx vodka, bols genever, lillet blanc</i>	14
WOODFORD CHESTERFIELD <i>woodford, ilegal mezcal, carpano antica, amaro angostura</i>	15	FRENCH 75 <i>mclintock reserve gin, st. germaine, lemon, simple</i>	15
SOLSTICE <i>hendricks gin, prosecco, cranberry, rosemary</i>	14	BIJOU <i>bombay gin, green chartreuse, sweet vermouth, campari</i>	14
THE CONSERVATORY <i>plantation dark rum, basil, blackberry, brown sugar simple</i>	13	MANHATTAN <i>old forester rye, sweet vermouth, angostura bitters</i>	14
TOMAR VUELO <i>1800 blanco, chambord, cherry heering, lemon</i>	14	NEGRONI <i>beefeater gin, campari, sweet vermouth</i>	13
SWEET SWEET NOTHING <i>bulleit bourbon, plantation dark rum, cinnamon simple, brown sugar</i>	15	OAXACA OLD FASHIONED <i>herradura blanco, ilegal mezcal, agave nectar, angostura bitter</i>	15

WINE

BUBBLES

	GLASS	BOTTLE
DIBON CAVA BRUT RESERVE <i>crisp notes of golden delicious apple, pear and a light floral</i>	9	32
SEGURA VIUDAS BRUT ORGANIC <i>fresh and clean notes of apple, pear and white flowers (vegan)</i>	7	26
LAMARCA PROSECCO <i>blossoming notes of honeysuckle and citrus with hints of crisp green apple</i>	11	39
MOET & CHANDON IMPERIAL <i>aromas of apple, pear, yellow peach, honey with floral nuances</i>	-	125
VEUVE CLICQUOT <i>initial aromas of pear and lemon, followed by vanilla and later brioche</i>	-	135
DOM PERIGNON, 2010 <i>luminous sweetness of tropical fruit with sensations of peony, jasmine and lilac</i>	-	500
ARMAND DE BRIGNAC ACE OF SPADES BRUT <i>rich with old world traditions of champagne blending - peach, apricot and red berry</i>	-	800

ROSE

	GLASS	BOTTLE
SUNSEEKER ROSE <i>vibrant hints of raspberry and strawberry lead to a bright, crisp finish</i>	8	28
DAY OWL ROSE <i>a hint of rose water coupled with light minerality, dry</i>	10	35
HAUTE COUTURE ROSE <i>pale pink in color with enticing aromas and flavors of cherry, blackberry and raspberry</i>	15	55

WHITE

	GLASS	BOTTLE
CANYON ROAD SAUVIGNON BLANC, 2019 <i>california</i>	7	26
LAGARIA PINOT GRIGIO, 2019 <i>italian style</i>	8	28
RED TAIL RIDGE DRY REISLING, 2017 <i>new york</i>	14	50
MIRASSOU MOSCATO, 2018 <i>california, sweet</i>	9	32
TORRESELLA PINOT GRIGIO, 2019 <i>italy</i>	10	35
HARKEN CHARDONNAY, 2019 <i>california</i>	11	39
NOBILO SAUVIGNON BLANC, 2020 <i>new zealand</i>	11	39
CLOS DU BOIS CHARDONNAY, 2018 <i>california</i>	12	42
BOORDY VIDAL BLANC, 2019 <i>maryland, semi-sweet</i>	12	42

RED

	GLASS	BOTTLE
COMTESSE DE MALET ROQUEFORT BORDEAUX, 2018 <i>bordeaux, france</i>	12	42
CANYON ROAD CABERNET SAUVIGNON, 2019 <i>california</i>	7	26
LOUIS M. MARTINI CABERNET SAUVIGNON, 2018 <i>california</i>	12	42
CAKEBREAD CABERNET SAUVIGNON, 2018 <i>napa, california</i>	-	285
STAGS' LEAP CABERNET SAUVIGNON, 2017 <i>napa, california</i>	-	170
CASTELLO TREBBIO CHIANTI, 2018 <i>italy</i>	10	35
MAISON LES ALEXANDRINS CÔTES DU RHÔNE, 2017 <i>france</i>	13	46
LAS ROCAS GARNACHA, 2017 <i>spain</i>	10	35
ALAMOS MALBEC, 2019 <i>argentina</i>	9	32
ERNESTO CUTENA "PADRILLOS" MALBEC, 2019 <i>argentina</i>	9	32
OPUS ONE, 2017 <i>california</i>	-	995
MACMURRAY RANCH PINOT NOIR, 2019 <i>central coast, california</i>	14	50
DELOACH PINOT NOIR, 2019 <i>california</i>	9	32
COLUMBIA RED BLEND, 2017 <i>washington state</i>	9	32
BARNARD GRIFFIN MERLOT, 2018 <i>washington</i>	15	55
BRANCAIA TOSCANA, 2016 <i>italy</i>	15	55
FREI BROTHERS ZINFANDEL, 2018 <i>sonoma county, california</i>	14	50
RAVENSWOOD ZEN OF ZIN, 2017 <i>california</i>	9	32

DRAFT

SHOCK TOP	6
TROEGS HAZE CHARMER	7
GUINNESS BLONDE	6
MODELO	6
HEAVY SEAS TROPICANNON	7

BOTTLES & CANS

BUD LIGHT	6
MICHELOB ULTRA	6
CORONA EXTRA	6
CORONA PREMIER	6
STELLA ARTOIS	6
WHITE CLAW blackcherry & mango	6