

## **Brunch**

### **\*Omelets (Cooked To Order)**

*(All served with a choice of breakfast potatoes, baked Virginia apples or fresh fruit and your choice of bread)*

#### **The Virginian**

*Filled with Virginia country ham, onion, potatoes and cheddar cheese*

12

#### **The Chesapeake**

*Filled with jumbo lump crab and asparagus with a Mornay sauce*

12

#### **The Vegetarian**

*Filled with sautéed spinach, mushrooms, fire roasted tomatoes and Swiss cheese*

10

#### **The Shenandoah**

*Filled with baked Virginia apples and cheddar cheese*

10

### **Pancakes and Waffles**

*(All pancakes served with whipped butter and maple syrup)*

#### **Buttermilk pancakes**

8

#### **Blueberry buttermilk pancakes**

8

#### **Chocolate chip pancakes**

8

#### **Belgian waffle with three strips of bacon, whipped cream and a side of syrup**

12

#### **Chicken and Waffles**

*Chef Ty's family recipe fried chicken breast served over Belgian waffles with the perfect amount of honey*

14

### **\*Eggs (All Eggs Cooked To Order)**

#### **Virginia Eggs Benedict**

*Two poached eggs on a White Lily biscuit with Virginia country ham, fresh fruit or baked Virginia apples and finished with a hollandaise sauce*

12

#### **Chesapeake Bay Eggs Benedict**

*Two poached eggs on an English muffin with jumbo lump crab and finished with a hollandaise sauce and fresh fruit or baked Virginia apples*

13

#### **CTO**

#### **(Cooked To Order)**

*Two eggs cooked any style with your choice of bacon, sausage or ham with breakfast potatoes, baked Virginia apples or fresh fruit and your choice of bread*

11

#### **Cheddar Eggs**

*Two scrambled eggs with plenty of cheddar cheese with your choice of bacon, sausage or ham with breakfast potatoes, baked Virginia apples or fresh fruit and your choice of bread*

12

#### **Eggs with Horns**

*Two eggs any style and a grilled Berkeley bistro steak with breakfast potatoes, baked Virginia apples or fresh fruit and your favorite breakfast bread*

15

#### **Old Fashion Hash and Eggs**

*Two poached eggs over house made diced corned beef hash with potatoes and onions*

11

#### **Harbor Banks Smoked Salmon and Eggs**

*Smoked Scottish salmon with capers, diced onion, tomato concasse and scrambled eggs served with a fresh Cupertino bagel with cream cheese*

12

*\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness*

## Great Sides

### **Biscuits and Gravy**

*White Lily biscuits covered in our homemade Surry sausage gravy  
Your table may want to share this one!*

6

Seasonal Fruit Cup 3.75

Breakfast Potatoes 2.75

Cup of Grits 2.75

Baked Virginia Apples 2.75

Bacon or Sausage 3.75

Breakfast Breads 1.75

Fresh Bagel 3.75

Kellogg's Cereal 2.75

House Made Granola 3.75

Quaker Oatmeal 3.75

Virginia Cured Ham 3.75

House Made Biscuit 2.25

## Soups and Salads

**Chesapeake Crab Bisque 7**

**Soup of the Day 6**

### **Garden Salad**

*Locally grown greens, carrots, Roma tomatoes and cucumbers*

5.75

### **\*Classic Caesar Salad (Raw Egg)**

*Crisp romaine lettuce with our zesty Caesar dressing*

6.50

## Sandwiches

### **Bagel and Egg Sandwich**

*Freshly toasted bagel with eggs and cheddar cheese served  
with breakfast potatoes or fresh fruit*

7

*Add bacon, ham or sausage to your sandwich for \$1.50*

### **Chicken Salad**

*Southern style all breast chicken salad topped with brie  
on homemade Sally Lunn*

8.95

### **Grilled Cheese**

*Old fashioned grilled cheddar cheese sandwich with fried green tomato and country ham*

8.95

### **Jumbo Lump Crab Cake**

*Chef Ty's jumbo lump crab cake served on  
homemade Sally Lunn bread with a seafood aioli*

12

### **\*Berkeley Burger (Cooked To Order)**

*Hand packed fresh ground beef grilled to your liking  
add your favorites; Bacon, cheddar, Swiss, American or Maytag blue cheese*

9.95

**Sandwiches are served with your choice of Berkeley truffle fries or fresh fruit**

## Entrees

### **\*Grilled Tuna (Cooked To Order)**

*Tuna grilled to order and served with rice and seasonal vegetable  
finished with a wasabi hollandaise*

13.75

### **Shrimp & Grits**

*Sautéed fresh shrimp with Smithfield ham over Byrd Mill stone ground grits  
with asparagus and a lemon Beurre blanc sauce*

13.95

### **The Berkeley Bistro Steak**

*Grilled to your liking and served with mashed potato,  
fresh seasonal vegetables and finished with a veal Demi glace sauce*

15.95

*Parties of six or more a 20% gratuity will be added to your check*

*Please silence all cell phones and take necessary phone calls to the lobby*

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risk of foodborne illness\**