



F O S S E T T ' S

Brunch 2009

***Basket of "Old Salt" Sweet Potato Biscuits, Croissants and Pumpkin
Muffins
Honey, Preserves, and Cultured Butter***

Amuse

***Freshly Juiced Seasonal Fruit
Our Own Supercharged Blend***

Starters

***House Smoked Rainbow Trout Rillettes
Bagel Chips and Green Tomato Relish
8***

***Salad of Michael Clark's Baby Greens
Candied Pecans, Bleu d' Auvergne, and Roasted Beets
Virginia Cabernet Franc Vinaigrette
7***

***Plate of Seasonal Fruit and Berries
Granola Crunch and Anise Yogurt Sauce
8***

***Fresh Oysters on the Half Shell
Spicy Cocktail Sauce
10***

***Outer Banks Style Seafood Chowder
Grilled Baguette with Rouille
7***

***Beignets with Orange Powder
7***

Chef's Selections

Daily Quiche

Watercress Salad and Sticky Love Bacon

14

Steak and Eggs

Chargrilled Filet Mignon of Snake River Beef

Two Polyface Farm Eggs any Style and Virginia Farm Potatoes

Roasted Tomato Hollandaise

22

Keswick Benedict

Two Poached Polyface Eggs served atop Reah's Crab Cakes

Sticky Love Bacon

Sauce Béarnaise

20

Trout and Eggs

Iron Skillet Fried Rainbow Trout

Wild Mushroom and Chevre Scrambled Eggs

Edith's Mushroom Catsup and Sticky Love Bacon

18

Belgian Waffle

Macerated Berries and Virginia Gentleman Laced Maple Syrup

Housemade Breakfast Sausage and Whipped Quark

12

Pipérade

A Basque Specialty

Sauteed Tomatoes, Sweet Peppers, Garlic and Onion finished with Scrambled Eggs

Basil and Picholine Olive Tapenade

12

Dessert

Keswick Dessert Trio

Our Pastry Chef's Creation of the Day

8

Housemade Ice Creams and Sorbets

8