



F O S S E T T ' S  
AT KESWICK HALL

## Starters

### PLATE OF SEASONAL FRUIT AND BERRIES

Granola crunch and anise yogurt sauce  
8

### ASPARAGUS VOL AU VENT Lump crab, tomato, lemon beurre blanc 13

### SALAD OF KESWICK GARDEN BABY LETTUCES Candied pecans, camembert, poached pear, cabernet franc vinaigrette 9

### VIRGINIA OYSTERS CHOWDER Savory crackers, smokey bacon 11

### SPINACH AND PARMESAN RAVIOLI Prosciutto butter sauce 12

### TRUFFLED DEVEILED EGGS Smoked salmon, dill creme fraiche 12

## Chef's Selections

### EGGS KESWICK Brioche, Kite's ham, creamed leeks sunny side eggs, grated gruyere 13

### STUFFED FRENCH TOAST Strawberry preserves, cream cheese, warm maple syrup 13

### STEAK AND EGGS New York Strip, eggs your style, potato-scallion pancake, sauce béarnaise 24

### BACON CRUSTED SALMON Watercress, bell pepper coulis horseradish aioli 19

### VIRGINIA CRAB BENEDICT Two poached local farm eggs served atop Virginia crab cakes with Sticky Love bacon and hollandaise 22

### FENNEL AND TOMATO BRAISED PORK SHOULDER Poached local farm egg, salsa verde toast parmesan 18

### MAPLE FRIED CHICKEN AND WAFFLE Chipped beef gravy 17

Enjoy Chef Dean Maupin's take on the weekend's favorite meal, with a few twists!

## *Stir Up*

YOUR OWN KIND OF SUNDAY

Enjoy a glass of our home made Bloody Mary mix on its own or with a bit of Vodka to Start your Sunday off right!

Or try one of our other fun Brunch drinks!

### **GRAND MIMOSA**

ask us for a smidgeon of Grand Marnier

### **LILOSA**

use pink grapefruit juice instead of orange juice

### **FAUX-MOSA**

ask us for Sprite in place of the champagne

### **SPARKLING SCREWDRIVER**

Vodka, orange juice, and a splash of tonic

### **CAPE COD**

Vodka with cranberry juice