



Sides

Sliced Seasonal Fruits, Melons, and Berries 6

Irish Oatmeal with your Choice of Topping 6

Ruby Red Grapefruit Segments 5

Seasonal Berry Yogurt with Granola 7

Grilled Virginia Ham, Corned Beef Hash, Applewood Smoked Bacon, or Pork Sausage 5

English Muffin or Toasted Bagel 4

Starters

Roasted Tomato Basil 6
Crème Fraiche, Basil Leaf

Harvest Salad 9
Arugula, Watercress, Hearts of Palm, Pickled Asparagus, Cherry Tomatoes,
Gorgonzola Pear Vinaigrette, Crumbled Blue Cheese

Sesame Ahi Tuna Salad 15
Spring Greens, Toasted Almonds, Mandarin Oranges, Scallions
Blueberries and Sweet Chili Vinaigrette

Executive Chef Kevin Gillespie

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Main

Smoked Salmon and Toasted Bagel 14

Caper berries, Tomato, Red onion, Goat Cheese and Cream cheese

Black Forest Ham Benedict 15

Shaved Ham, Two Cage Free Eggs, English Muffin, Cream Cheese Hollandaise and Sliced Fruit

Southern Style Eggs Benedict 16

Broccolini and Mushroom Ragout over Grilled Grit Cakes, Two Cage Free Poached Eggs, Cream Cheese Hollandaise, Balsamic Reduction and Sliced fruit

Biscuits and Gravy 12

Three Buttermilk Biscuits with Andouille Gravy, Two Farm Fresh Eggs Over Easy with Fresh Fruit

Three Egg Omelet 14

Choice of two ingredients - *add on ingredients \$ 1*

Ham, Chorizo, Turkey, Avocado, Spinach, Tomatoes, Onion, Roasted Red Pepper, Garlic, Artichoke, Jalapeño, Smoked Gouda, Swiss, Cheddar, Feta or Goat cheese

Traditional Breakfast 12

Two Farm Fresh Eggs Any Style, Applewood Smoked Bacon or Pork Sausage, Breakfast Potatoes, Choice of Toast

Buttermilk Pancakes 11

Topped with Fresh Cut Banana, Blueberries or Toasted Pecans with Maple Syrup

Chicken Stuffed Crêpe 17

Sun-dried Tomatoes, Spinach, Gouda Cheese and Champagne Cream Sauce

House-ground Beef Tenderloin Burger 14

On a Toasted Bun with Home Fries

Smoked Turkey Club 13

Applewood Smoked Bacon, Lettuce, Tarragon Aioli, Spring Greens, Swiss, Roma Tomatoes and Terra Chips

Petit Filet Mignon 27

Boursin Whipped Yukon Gold Potatoes, Grilled Asparagus and Cognac Demi-Glace

Dover Sole 21

Lightly Floured and Pan Seared, Sweet Corn Cous Cous, Citrus Caper Butter and Grilled Broccolini