



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

- Artisan Cheese and Charcuterie Plate 19**
Mont Amore Aged White Cheddar, Humboldt Fog Goat, Monte Nevado Serrano Ham, Milano Capocollo, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points and Marinated Olives
- Roasted Butternut Squash 6**
Charred Andouille, Toasted Pepitas, Cinnamon Crema
- Sesame Ahi Tuna Salad 15**
Spring Greens, Toasted Almonds, Mandarin Oranges, Scallions
Blueberries and Sweet Chili Vinaigrette
- Atwater's Salad 8**
Field Greens, Raspberry Champagne Vinaigrette, Feta Cheese,
Toasted Pistachios, Caramelized Onions

Executive Chef Kevin Gillespie

Please Refrain from Cell Phone Use While in Atwater's



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

Huevos Rancheros 16

Two Eggs Cooked Any Style, Refried Beans, Pico De Gallo, Flour Tortillas, Queso Fresco

Southern Style 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

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

Pumpkin Stuffed French Toast 11

Pumpkin Mascarpone Cheese, Pure Maple Syrup, Pumpkin Spice Butter and Fresh Sliced Fruit

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