

ALEXANDRIA



TRADEMARK

- DRINK AND EAT -

VIRGINIA

first sips

GF **TEA OVER ICE \$7**

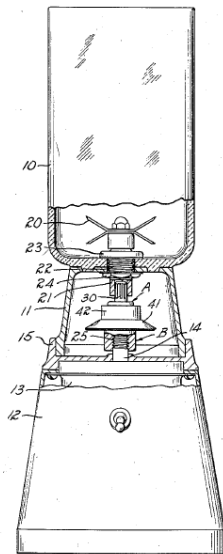
White Ginger Pear, Raspberry Nectar or Green Mango Peach

SMOOTHIE INVENTION \$7

Create your own smoothie by choosing from a selection of fruits and vegetables, dairy and dairy alternatives, add protein if you like.

FRUITS & VEGETABLES
CHOOSE UP TO THREE

- Orange
- Apple
- Pineapple
- Honeydew
- Banana
- Strawberry
- Raspberry
- Blueberry
- Cranberry
- Pomegranate
- Cucumber
- Spinach
- Carrot
- Basil
- Mint



DAIRY & DAIRY ALTERNATIVES

CHOOSE UP TO TWO

- Vanilla yogurt
- Skim milk
- Soy milk
- Almond milk

BREAKFAST CLASSICS

STEEL CUT OATMEAL \$9

Bananas, cinnamon and honey drizzle

BLUEBERRY PANCAKES \$12

Fresh berries, maple syrup

EGGS YOUR WAY* \$14

Skillet potatoes, choice of toast, Choice of bacon, links, ham or chicken sausage

CRANBERRY FRENCH TOAST \$14

Fresh berries, maple syrup

BERRY, APPLE AND BANANA MUESLI \$10

Low fat vanilla yogurt, banana, walnuts, pomegranate essence

MARKET FRESH OMELET \$15

Filled with today's fresh vegetables, potatoes, choice of toast

SMOKED SALMON PLATE* \$12

Plain toasted bagel, snipped chives and cream cheese

GF **EGG WHITE AND YOUNG SPINACH OMELET* \$14**

Sautéed onions, low-fat cheddar cheese mini tomato and arugula salad

SIDES

GF **MARKET FRESH CUT FRUIT AND BERRIES \$8**

GF **TRI COLOR SKILLET POTATOES WITH LEEK \$5**

GF **JUMBO LUMP CRAB HASH \$9**

GF **BACON, LINKS, HAM or CHICKEN SAUSAGE \$6**



Items marked with the GF logo are made using ingredients that do not contain gluten/wheat. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to Accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Many additional items can be prepared gluten free through a few minor substitutions.

Please make your server aware of any specifics regarding allergies and food intolerances and we will accommodate as best as possible.

A gratuity of 18% is automatically added to groups of 6 or more

*MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

SIGNATURE TRADEMARKS

GF **TRADEMARK CHOPPED SALAD \$10**
Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing

with PULLED CHICKEN \$13

GF with JUMBO LUMP CRAB \$15

CRAB CAKE BENEDICT \$16

Poached egg, served over Crab cake, spinach, English muffin, topped with hollandaise

GF **PHILLY CHEESESTEAK OMELET \$15**

Sliced prime rib, onions, peppers, cheddar cheese, tri-color skillet potatoes with leek

TRADEMARK BURGER* \$14

Lettuce, tomato, onion, choice of cheddar, swiss, provolone, gorgonzola

VIRGINIAN HAM & CHEESE \$12

Virginia country ham, piedmont cheese, swiss, honey mustard, tomato, white roll

GF Our sandwiches are available on gluten free roll. Choice of Fries or Coleslaw

BRUNCH COCKTAILS \$9

BLOODY MARY

Absolut Peppar, House Made Mix, Celery Bitters

MIMOSA

Orange Juice, Champagne

RED CARPET REVIVER

Aperol, Lillet Blanc, Blood Orange Syrup, Bitters, Champagne

OTHER DRINKS \$4

FRUIT JUICE

FRESHLY BREWED STARBUCKS® COFFEE

SELECTION OF TAZO® HOT TEAS