

BREAKFAST & BRUNCH MENUS

Includes Coffee and Juice Bar

CONTINENTAL BREAKFAST BUFFET

\$12 per guest

Breakfast Pastries – a selection of freshly baked pastries to include items such as scones, muffins, fruit & cheese danish, cinnamon rolls, croissants & tea breads

Fruit & Berry Platter – carved seasonal fruits & mixed berries

House Made Granola – rolled oats, honey, dried fruits, select nuts

Greek Yogurt – rich & creamy with a hint of vanilla

HOT BREAKFAST BUFFET

\$18 per guest

STARTER

Select One

Fresh Carved Fruit – fresh cut seasonal melon adorned with mixed berries

Muffins and Scones – baked fresh daily, seasonal flavors

MAINS

Select One

Tavern Style French Toast – fresh artisan bread, cinnamon batter & Hollis Hills Farm pure maple syrup

Country Hash Scramble – farm fresh eggs scrambled with onions, potatoes, sundried tomatoes & feta

Simply Scrambled – farm fresh eggs simply scrambled with whole butter

Eggs Benedict (add \$2) – farm fresh poached eggs, toasted english muffins, hickory smoked ham, hollandaise sauce

SIDES

Select Two

Double Smoked Bacon Home Fried Potatoes Rosemary Potatoes Country Pork Sausage

The Bull Run
Restaurant • Concert Hall • Function Venue
www.bullrunrestaurant.com

PRICING SUBJECT TO CHANGE.
ALL PARTIES WILL BE SUBJECT TO 7% TAX,
20% SERVICE FEE AND 5-8% ADMIN FEE

Executive Chef Stephen Barck

BRUNCH BUFFET

\$22 per guest
includes coffee & juice bar

STARTERS

Select One

- Fresh Carved Fruit – *fresh cut seasonal melon adorned with mixed berries*
- Classic Caesar Salad – *crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan*
- Strawberry Goat Cheese Salad – *mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette*
- Innkeepers Salad – *toasted hazelnuts, sliced mushrooms, parmesan cheese, arugula, red wine vinaigrette*
- Tomato Caprese – *homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic*
- Cous Cous Salad – *large pearl cous cous, vegetables, citrus dressing*

MAINS

Select Two

- Tasty Bull Quiche – *choice of: bacon, cheese & onion / cheddar & broccoli / mixed vegetable goat cheese*
- Tavern Style French Toast – *fresh artisan bread, cinnamon batter & Hollis Hills Farm pure maple syrup*
- Eggs Benedict (add \$2) – *farm fresh poached eggs, toasted english muffins, hickory smoked ham, hollandaise sauce*
- Country Hash Scramble – *farm fresh eggs scrambled with onions, potatoes, sundried tomatoes & feta*
- Simply Scrambled – *farm fresh eggs simply scrambled with whole butter*
- Petite Finger Sandwiches – *cranberry turkey, albacore tuna, ham & cheese, chicken salad*
- Chicken & Broccoli Alfredo – *tender chunks of chicken, broccoli florets, creamy parmesan alfredo*
- Chicken Piccata – *tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs*

SIDES

Select Two

Double Smoked Bacon
Rosemary Potatoes

Home Fried Potatoes
Seasonal Vegetable Medley

Country Pork Sausage

BREAKFAST & BRUNCH ENHANCEMENTS

- Fruit, Yogurt & Granola Parfait (add \$3.5/replace \$2) – *vanilla greek yogurt, fresh fruit, mixed berries, homemade granola*
- Miniature Pastry Display (add \$3.5/replace \$2) – *a selection of freshly baked pastries to include items such as scones, muffins, fruit & cheese danish, cinnamon rolls, croissants & tea breads*
- Smoked Salmon Benedict (add \$5/replace \$2) – *two farm fresh poached eggs, toasted english muffins, Ducktrap River smoked salmon, sautéed spinach, hollandaise sauce*
- Crab Cake Benedict (add \$5/replace \$2) – *two farm fresh poached eggs, toasted english muffins, Bull Run crab cakes, sautéed spinach, hollandaise sauce*
- Omelet Station (add \$6/replace \$3) – *omelets prepared to order in your dining room (\$50 Omelet Chef)*
- Smoked Salmon Platter (add \$3/replace \$2) – *Ducktrap River smoked salmon, capers, onions, grated egg, lemon, arugula*