



RAMW WINTER RESTAURANT WEEK BRUNCH

Weekends from Saturday, 2/1 to Sunday, 2/9
\$35pp for 3-course Brunch | \$18pp Bottomless Mimosas
| price per person || entire table must participate |
| choose one(1) item from each course |

Starters

Oysters on the Half Shell (x3)

apple mignonette | cocktail sauce | lemon | saltines

Crab Deviled Eggs (x3)

crab salad | trout roe | sriracha

Mac & Cheese

pipette pasta | aged cheddar | au gratin

Appalachian Poutine

house cut fries | smoked & chopped carolina style pork | virginian cheddar curds | bbq gravy

Entrees

Shenandoah Breakfast

two eggs | cheddar grits | virginian ham | red eye ham hock gravy

Cinnamon Babka French Toast

bourbon-pecan butter | turkey sausage links | hickory syrup

Smoked Salmon Avocado Toast

red beet pickled egg | pickled shallots | radish | whole grain toast

Roseda Farm Pot Roast Hash

poached eggs | yukon potato | hollandaise | toast

Sweets

Coffee & Donuts

pastry cream filled beignets
espresso crème anglaise | fresh berries

Dark Chocolate Espresso Mousse

almond feuilletine
vanilla mascarpone