

SMALL BATCH

Local Kitchen

Healthy Beginnings

GREEK YOGURT PARFAIT | 9 (V)
Seasonal berries, granola, Greek yogurt

OATMEAL | 10
Brown sugar, cinnamon, maple syrup, apples, walnut

FRESH FRUIT BOWL | 8 (V)
Seasonal berries, whipped creme fraiche

Power Breakfast

***AMERICAN BREAKFAST | 16**
Two eggs any style, house potatoes, choice of protein: chicken sausage, apple cider bacon, or pork sausage, choice of sourdough, wheat, rye or gluten free toast

***FORAGERS COUNTRY OMELETTE | 16 (V)**
Sandia Farms oyster mushrooms, Firefly Farms goat cheese, spinach, arugula, house potato

***COUNTRY CIDER BACON OMELETTE | 15**
Diced bacon, cheddar cheese, arugula, house potato

***GARDEN COUNTRY OMELETTE | 14 (V)**
Bell pepper, onion, spinach, tomato, arugula, house potato

***EDWARDS SURRYANO HAM EGGS BENEDICT | 16**
Local 400+ day aged surryano ham, served with, two large poached eggs, hollandaise sauce, arugula

***ST. JAMES SMOKEHOUSE SCOTTISH SALMON LOX | 19**
Toasted bagel, whipped cream cheese, capers, dill, red onion, arugula

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

LOCAL VENDOR SPOTLIGHT

EDWARDS VIRGINIA SMOKEHOUSE - SURRY, VA

SANDIA FARMS - PETERSBURG, VA

FIREFLY FARMS - ACCIDENT, MD

SEVEN HILLS - LYNCHBURG, VA

RICHLANDS CREAMERY - BLACKSTON, VA

ROSA'S GARDEN - MECHANICSVILLE, VA

AR'S HOT SOUTHERN HONEY - RICHMOND, VA

EXECUTIVE CHEF- KIRK JAMES

Entrees

BANANAS FOSTER FRENCH BAGUETTE TOAST | 11
Cinnamon, sugar, banana, rum sauce, mulled whipped cream

STRAWBERRY FRENCH BAGUETTE TOAST | 11
Fresh strawberries, strawberry sauce, mulled whipped cream

BELGIAN WAFFLE | 11
Mulled whipped cream, powdered sugar, maple syrup, butter

GOLDEN BUTTERMILK PANCAKES | 9.5

choice of topping;

- Blueberries
- Banana
- Mulled Granny Smith Apples

AVOCADO TOAST | 15
poached egg, chive, radish, shallot, arugula, tomato, lemon zest

CHICKEN & WAFFLE | 16
Fried chicken, Belgian waffle, ground sausage, bechamel

QUICHE LORRAINE | 12
Bacon, cheddar, arugula, tomato

VEGETABLE QUICHE | 12 (V)
Bell pepper, spinach, onion, Firefly Farms goats cheese, arugula tomato

Cocktails

SMALL BATCH MIMOSA | 10
Prosecco, Orange Juice, Cointreau

KIR ROYAL | 10
Sparkling Wine, Chambord

BELLINI | 10
Prosecco, White Peach Puree

Starbucks Specialty Beverages

	TALL	GRANDE	VENTI
AMERICANO	2.95	3.45	3.95
LATTE	3.95	4.45	4.95
CAPPUCHINO	3.95	4.45	4.95
CARAMEL MACCHIATO	4.15	4.65	5.15
MOCHA LATTE	4.65	5.15	5.75
HOT CHOCOLATE	2.95	3.55	3.95
ESPRESSO SINGLE	2.25		
ESPRESSO DOUBLE	4.00		

Pastries

Served with butter and fruit preserves

ALL BUTTER CROISSANT 3.5

CHOCOLATE CROISSANT 3.5

BLUEBERRY MUFFIN 3.5

PLAIN OR EVERYTHING BAGEL W/ CREAM CHEESE 3.5

A la Carte Sides | 4

• APPLE CIDER BACON

• CHICKEN SAUSAGE LINK

• PORK SAUSAGE

• AVOCADO

• HOUSE BREAKFAST POTATO WITH PEPPERS

AND ONIONS

• SEASONAL FRUIT CUP

• CHEDDAR GRITS

• TOAST : SOURDOUGH, WHEAT, RYE, OR

GLUTEN FREE

• SINGLE PANCAKE

Beverages

COFFEE 3.00

COFFEE (SMALL POT) 5.95

COFFEE (LARGE POT) 8.95

APPLE, ORANGE OR CRANBERRY JUICE 2.95

COCA-COLA PRODUCTS AND ICED TEA 2.95

ASSORTED TEAS 2.5

(VEGAN), (V) Vegetarian, (GF) Gluten-Free

Service charges and government taxes are additional.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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