



Brunch Menu

~ Griddle ~

Served with bacon, sausage or ham

French Toast 9*

Croissant, vanilla, egg, nutmeg, cinnamon

Pancakes 9

Blueberry, strawberry, chocolate chip or plain

~ Eggs ~

Locally sourced free range eggs

Two Eggs (prepared to order) 9*

Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast

Omelette Du Jour 12

Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast

Cheese Omelette 10

Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast

~ Lighter Fare ~

Trail Mix Oatmeal 7

Oatmeal, dried fruit, pecans and chocolate chips

Yogurt Parfait 7

Yogurt, granola and fresh fruit

Avocado Toast 8

Multi grain boule, tomato, micro greens, parmesan, lemon glaze

~ Brunch Entrees ~

Sweet Potato Steak 10

Spicy honey, hummus, pistachio

Crab Cake 14*

Maryland style, pan seared, Roasted vegetable aioli

Eggs Benedict 14*

Poached eggs, Canadian bacon or smoked salmon, spinach, hollandaise, English muffin

Leg of Lamb Hash 12*

Eggs to order, potato, bell pepper, onion, mushroom, and provolone cheese

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly dishes, however, our kitchen is not completely gluten-free. 22% gratuity will be added to parties of eight or more.*

~ Soups and Salads ~

House Tomato Bisque or Soup Du Jour Cup -5.50 Bowl-6.50

House 10

Mixed greens, cherry tomato, red onion, shredded parmesan, balsamic vinaigrette

Mixed 10

Red leaf, romaine, spinach, apple, walnut, red onion, blackberry vinaigrette

Spinach 10

Tomato, avocado, bacon, shallot, honey-black pepper vinaigrette

Caesar 10*

Romaine, garlic croutons, shredded parmesan, house-made dressing

All salads add: Chicken - 8 Salmon - 10 Shrimp - 10 Steak* - 10*

~ Sandwiches ~

Served with House Made Chips or for an Additional \$3.00

Choice of fries, crudité with hummus, house side salad, fruit or cup of soup

Falafel 12

Chickpea, parsley, cilantro, garlic, cumin, tomato, tzatziki, or hummus

KI Club 14

Smoked turkey, local ham, bacon, Swiss, lettuce, tomato, red onion, apricot mustard, brioche bread

Croissant Sandwich 10

Choice of sausage, bacon or ham, fried egg, cheddar cheese

Waldorf Chicken Salad 10

All-natural chicken breast, apples, celery, grapes, toasted walnuts, bibb lettuce, toasted croissant

Kenyon Inn Reuben 12

House-braised corned beef brisket, Guggisberg baby Swiss cheese, sauerkraut, 1000 Island dressing, pumpernickel and rye swirl bread

Grilled Cheese 9

Rustic or brioche bread. Choice of cheddar, Guggisberg baby Swiss, provolone or American cheeses. (Add turkey, bacon or ham for \$2)

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