

| BUFFET |

FULL BREAKFAST BUFFET *including hot items* 16

CONTINENTAL BREAKFAST 12

| THE EGG |

SLEEPY HOLLOW BREAKFAST *two eggs any style served with home fried potatoes, bacon and your choice of white, wheat, rye or raisin toast* 10.5

COUNTRY SAUSAGE BREAKFAST *two eggs any style served with home fried potatoes, country sausage and your choice of white, wheat, rye or raisin toast* 11

VIRGINIA HAM BREAKFAST *two eggs any style served with home fried potatoes, virginia ham and your choice of white, wheat, rye or raisin toast* 11

STEAK AND EGGS *two eggs any style served with home fried potatoes, steak and your choice of white, wheat, rye or raisin toast* 23

MADE TO ORDER EUROPEAN-STYLE 3 EGG OMELET 13 *(egg whites and egg beaters available) served with home fried potatoes and your choice of white, wheat, rye or raisin toast*

- american, swiss, pepper jack, cheddar, mozzarella, cream cheese
- spinach, mushrooms, roma tomatoes, sweet peppers, onions, virginia ham, bacon, country sausage

CROWNE OMELETS

» served with home fried potatoes and choice of white, wheat, rye or raisin toast «

CAPRESE *tomatoes, fresh mozzarella cheese, basil* 12

AEGEAN *spinach, kalamata olives, feta cheese, pepperoncini and roma tomatoes* 12

WESTERN OMELET *peppers, onions, diced ham and cheddar cheese* 14

| CROWNE CORNER |

OATMEAL *served with granola, raisins, brown sugar, strawberries and maple syrup* 7

BREAKFAST EGG SANDWICH 8

- english muffin, croissant, bagel or wrap
- american, swiss, pepper jack, cheddar, mozzarella or cream cheese
- virginia ham, bacon or country sausage

EGGS BENEDICT *poached eggs, toasted english muffin, virginia ham and hollandaise sauce served with home fried potatoes* 11

CRABBY EGGS *poached eggs, crab cakes, sautéed spinach and sriracha hollandaise sauce served with home fried potatoes* 14

| FRUIT & YOGURT |

1/2 RUBY RED GRAPEFRUIT 5.5

RIPE CANTALOUPE 5.5
sectioned

SEASONAL FRUIT CUP 5

ASSORTED YOGURTS 3.5
plain, vanilla, blueberry, peach or strawberry

YOGURT & FRUIT 5.5
seasonal fruit

YOGURT PARFAIT 4.5
house granola

| "BATTER" UP |

» served with maple syrup and butter «

VANILLA BELGIAN WAFFLE 10

BUTTERMILK PANCAKES 10

SWEET BRIOCHE VANILLA
FRENCH TOAST 10

RICE KRISPIE CRUSTED
SWEET BRIOCHE FRENCH TOAST 10

(add bananas, strawberries
or chocolate chips 3)

| SIDES |

assorted cereal 6

english muffin 3

bagel and cream cheese 6

seasonal fruit 5

virginia ham 5

breakfast pastry 4

white, wheat, rye or raisin toast 3

home fried potatoes 3

bacon 5

country sausage 5

| DAYBREAK BEVERAGES |

HOT

Bottomless Coffee 3.5

Tea (Regular or Herbal) 4

Hot Chocolate 3.5

Espresso 5

Double Espresso 7

Cappuccino 7

Café-Latte 7

CHILLED

Pink Grapefruit Juice 3

Cranberry Juice 3

Orange Juice 3

Apple Juice 3

Iced Tea 3

Soft Drinks 3

*Pepsi, Diet Pepsi, Ginger Ale,
Sierra Mist or Club Soda*

| APPETIZERS |

LOBSTER BISQUE

cup 7 bowl 8

NEW ENGLAND CLAM CHOWDER

served with oyster crackers
cup 6 bowl 7.5

HOUSEMADE CHILI

cup 6 bowl 7.5 » add cheddar cheese 1

CALAMARI GIOVANNI

lightly fried calamari rings tossed with
cherry peppers in garlic, butter & lemon 12.5

CRAB CAKES

two house recipe crab cakes served with
apple coleslaw & aioli dipping sauce 14

MOZZARELLA STICKS

served with house marinara sauce 10

CHICKEN WINGS

your choice of bone-in wings or boneless tenders,
spicy buffalo, barbecue or honey mustard sauce,
ranch or bleu cheese dressing 13

CHILI CHEESE FRIES

seasoned fries, housemade chili, pepper jack
& cheddar cheeses, bacon & jalapeños 8

NACHOS & CHILI

housemade chili, cheddar & pepper jack
cheeses, lettuce, tomatoes, bermuda onion,
jalapeños, black olives, scallions 14

NACHOS & BBQ CHICKEN

bbq chicken, lettuce, tomatoes,
bermuda onion, black olives, jalapeños,
scallions, drizzled with ranch dressing 14

TRIO OF SPREADS

- cajun crab & cheddar
- black bean avocado & roasted garlic
- cilantro chutney

served with pita 12

| SALADS |

CAESAR SALAD *fresh romaine lettuce & multi-grain croutons tossed with
classic caesar dressing & parmesan cheese 11*

ARUGULA & AVOCADO *tomato & radish with lemon tarragon vinaigrette 13*

SOUTHWESTERN CHOP SALAD *green leafs, napa cabbage, tomatoes, onions,
bell peppers, avocado, pumpkin seeds & feta cheese, cilantro lime vinaigrette 12*

CRAB & BIBB SALAD *with Asian-style vinaigrette 14*

ADD TO ANY SALAD

grilled or cajun chicken breast 5

grilled salmon 7

grilled top round sirloin* 8

four jumbo shrimp 9

grilled sea scallops 11

| WOOD GRILLED PIZZA |

BBQ CHICKEN PIZZA *roasted chicken, cattleman's bbq sauce, mozzarella
& vermont cheddar cheese finished with fresh scallions 13*

SAUSAGE & PEPPERS *tomato sauce, sautéed onions, red, yellow & green sweet peppers,
italian sausage & shaved reggiano parmesan cheese 13*

MARGHERITA PIZZA *roma tomatoes, fresh mozzarella cheese, parmesan & fresh basil 10*

SHRIMP, PROSCIUTTO & ROASTED GARLIC *grilled jumbo shrimp, olive oil, pesto,
garlic & diced tomato, parmesan & mozzarella cheese 15*

| SANDWICHES & BURGERS |

» served with your choice of
sweet potato fries, french fries,
baby greens or coleslaw

CLASSIC REUBEN *corned beef, sauerkraut, swiss cheese & thousand island dressing
on marble rye bread 12*

8 oz ANGUS SIRLOIN BURGER* *u.s.d.a. choice grilled to your preference served on a
kaiser roll with lettuce, tomato & onion 13*

» add american, swiss, bleu or cheddar cheese, sautéed mushrooms or bacon 1 each

8 oz SHORT RIB & CHUCK BURGER *sweet pepper bacon, horseradish aioli,
pepper jack cheese, served on a croissant roll 19*

BEER BRAISED SHORT RIB SANDWICH *with cheddar, pickled coleslaw &
horseradish cream sauce 19*

CHICKEN CAESAR WRAP *grilled marinated chicken & romaine lettuce tossed with
classic caesar dressing, shaved parmigiano-reggiano cheese 13*

LOBSTER ROLL "CLUB" *prosciutto, avocado, tomato confit & spiced mayonnaise on lettuce,
served on a brioche 19.75*

CLUB SANDWICH *turkey or roast beef 12*



| APPETIZERS |

LOBSTER BISQUE
cup 7 bowl 8

NEW ENGLAND CLAM CHOWDER
*served with oyster crackers
cup 6 bowl 7.5*

CALAMARI GIOVANNI
*lightly fried calamari rings tossed with
cherry peppers in garlic, butter & lemon 12.5*

SHRIMP COCKTAIL
six jumbo shrimp 14

SPICY GARLIC SHRIMP
*four sautéed shrimp in a zesty scampi sauce
served over toasted crostini 16*

PORTUGUESE-STYLE MUSSELS
*with chorizo, red & green bell peppers, spanish onion,
in a garlic & lemon saffron broth 14*

CAPRESE BRUSCHETTA
*roasted garlic, prosciutto, tomato, fresh mozzarella,
fresh basil & balsamic reduction 14*



| SALADS |

CAESAR SALAD
*fresh romaine lettuce & multi-grain croutons
tossed with classic caesar dressing
& parmesan cheese 11*

ARUGULA & AVOCADO
tomato & radish with lemon tarragon vinaigrette 13

SOUTHWESTERN CHOP SALAD
*green leafs, napa cabbage, tomatoes, onions,
bell peppers, avocado, pumpkin seeds
& feta cheese, cilantro lime vinaigrette 12*

CRAB & BIBB SALAD
with asian-style vinaigrette 14

ADD TO ANY SALAD
grilled or cajun chicken breast 5
grilled salmon 7
grilled top round sirloin 8
four jumbo shrimp 9
grilled sea scallops 11

| ENTRÉES |

PORK OSSO BUCCO
*braised pork shank served with roasted root vegetables
& mashed potatoes 19*

GRILLED CERTIFIED BLACK ANGUS FILET MIGNON*
*with a merlot wine sauce, sautéed seasonal vegetables
& mashed potatoes 29.75*

NEW YORK SIRLOIN
with cajun shrimp scampi, grilled asparagus & mashed potatoes 34

SURF & TURF MIXED GRILL
*grilled 5 oz top sirloin & two shrimp, grilled zucchini,
summer squash, grilled asparagus & roma tomato 22*

CHICKEN DIANE
*pan roasted chicken breast with mushrooms, mild Italian sausage
& scallions in a white wine & garlic broth served over linguine 19*

HOMEMADE MEATLOAF
*beef, pork & veal topped with mushroom gravy,
served with mashed potatoes & seasonal vegetables 18*

SEAFOOD CIOPPINO
*crab, clams, shrimp, scallops, cod, mussels & fresh tomatoes
in a wine sauce served with sourdough bread 28*

PAN FRIED FILET OF SOLE
*lightly seasoned, wedge of lemon, mashed potatoes,
sautéed vegetables 17*

GRILLED SALMON
arugula salad with lemon vinaigrette & mashed potatoes 19

BAKED BOSTON SCROD
*fresh atlantic cod filet topped with seasoned ritz cracker crumbs
& a lemon butter sauce, mashed potatoes & sautéed
seasonal vegetables 18*

SEARED SCALLOPS
*jumbo seared sea scallops topped with an applewood bacon
onion jam, on a bed of arugula salad with chive oil 19*

LOBSTER MAC & CHEESE
*cavatappi pasta tossed with lobster in a light swiss & extra sharp
cheddar cheese sauce topped with bread crumbs
& parmesan cheese 20*

PENNE ALLA BOLOGNESE
veal, pork & beef, tomato & vegetables mixed with penne pasta 16

BAKED PENNE ALLA VODKA
*fresh basil & mozzarella cheese
choice of chicken or sausage 20 for two 30*

| COCKTAILS |

JAMESON WHISKEY SOUR

*Jameson Irish Whiskey, fresh squeezed lemon
& muddled sugar cube topped with soda 14*

JALAPEÑO MARGARITA

*Olmeca Altos Blanco Tequila with muddled jalapeños, triple sec
& agave nectar with fresh lemon & lime juice over ice 14*

BOURBON BASIL SMASH

*Bulleit Bourbon with muddled peaches, basil leaves, lemon juice
& simple syrup garnished with fresh basil 14*

AMERICAN MULE

Tito's Handmade Vodka, lime juice, ginger beer & fresh mint 14

THE ATRIUM

housemade cranberry-infused vodka, apricot brandy & fresh sour 16

IRINA

*Redemption Rye, DiAmore Amaretto Liqueur,
lemon, sour mix, cinnamon & sugar 12*

CERONI

*Tanqueray Gin, Martini & Rossi Sweet & Dry Vermouth
& Luxardo Maraschino Liqueur 16*

KASEY'S DELIGHT

*Johnnie Walker Red Label, sweet vermouth,
Bénédictine Liqueur & Pernod Absinthe 16*

PEGGY SUE'S SPICY BLOODY MARY

*Ketel One Vodka and a house mix of V8 & tomato juice with our
recipe of different ingredients garnished with applewood bacon,
celery & bleu cheese olives 16*

ASIANA'S ESPRESSO MARTINI

*Stoli Vanil Vodka, Kahlúa Coffee Liqueur,
Frangelico & fresh Illy Espresso Coffee 14*

