



DESSERTS

CATOCTIN APPLE WALNUT COBLER\$6½
 Mixture of Apples, Cinnamon & Walnuts, Baked in a Caramel Sauce and served warm with Vanilla Bean Ice Cream

CARROT CAKE\$6½
 Homemade Carrot Cake served warm with traditional Cream Cheese Icing

BLUE RIDGE BROWNIE\$6½
 Served warm with Mixed Nuts and Vanilla Bean Ice Cream

BANANA PUDDING\$6½
 Vanilla Pudding flavored with Frangelico served with candied Nilla Wafers & sliced Banana, topped with Whipped Cream & drizzled with both Chocolate and Caramel Sauces

SORBET\$5½
 Three scoops decorated with Mango and Strawberry Purees

AFTER DINNER DRINKS

Cordials served up or with coffee

- KAHLUA..... 7¾
- BAILEY'S 8
- AMARETTO 9
- FRANGELICO..... 8½
- COURVOISIER 9½
- REMY MARTIN 12
- GRAND MARNIER 11
- TAYLOR FLADGATE 9½
 10-year Tawny Port

\$9¼

IRISH COFFEE
 Old Bushmills Whiskey and Kahlua

NUTTY IRISHMAN
 Frangelico, Bailey's and Coffee

BRG COFFEE
 Frangelico, Bailey's and Kahlua

PEPPERMINT PATTY
 Godiva Chocolate, Rumpleminz and Coffee

SHERRY'S COFFEE
 Godiva Chocolate, Malibu Rum and Coffee



Sunday Brunch

COUNTRY BREAKFAST\$14

Seasoned fried Chicken Breast topped with Poached Eggs and Sausage Gravy served with Asparagus and Home Fries

STEAK & EGGS 15³/₄

Prime Rib with Scrambled Eggs, House Potatoes, and Fresh Fruit

FRENCH TOAST9

Topped with Fresh Strawberries and Whipped Cream served with Melon and Bacon

EGGS BENEDICT13

Poached Eggs and Canadian Bacon over a Country Biscuit topped with Hollandaise and served with Asparagus

CRABCAKE BENEDICT 17 FILET BENEDICT 18 SALMON BENEDICT 15

SURF N' TURF29

8oz. Center cut Filet Mignon and our Jumbo Lump Crabcake served with remoulade sauce and your choice of side

Sunday Drink Specials

KIR ROYALE9¹/₄

Champagne and Chambord

CAJUN MARY9¹/₄

Absolut Peppar with Bloody Mary Mix and an Old Bay Rim

BRG BELLINI9¹/₄

Champagne with Peach Schnapps and Orange Juice