

the fine art of

breakfast...

fresh and health-conscious
to enliven your day





BREAKFAST MENU

Served from 7 a.m. to 11 a.m. daily

Dial ext. 57765 to order

Light Breakfast

Homestead Continental 14

An assortment of our fresh baked breakfast pastries / juice / coffee / tea

Sliced Seasonal Fruit 12

yogurt / housemade honey oat granola

Assorted Cereal 5

Rice Krispies / Frosted Flakes / Froot Loops
Corn Flakes / Raisin Bran / Cheerios / Kashi
Gluten Free Rice Chex / Corn Chex

Specialties

The Allegheny 14

two eggs any style / stone ground southern grits
applewood smoked bacon or sausage
sliced tomatoes | choice of toast

Eggs Benedict 18

poached eggs / Canadian bacon / English muffin
hollandaise / hash browns

Steak and Eggs 20

grilled flatiron steak / two eggs any style
hash browns / choice of toast

Three Egg Omelet 17

choice of ham / applewood smoked bacon
tomatoes / mushrooms / onions / spinach
peppers / cheddar / Swiss
served with hash browns / choice of toast
With Egg Beaters® or Egg Whites, add 1

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From the Griddle

pure maple syrup / applewood smoked bacon or sausage

Buttermilk Pancakes 14

Homestead creamery butter

Blueberry Pancakes 15

Homestead creamery butter

Brioche French Toast 16

cinnamon-pecan butter

Belgian Waffle 14

strawberries / whipped cream

Young Guest Breakfast 7

Rise and Shine

one egg any style / applewood smoked bacon or
sausage / hash browns / choice of toast

Mini Pancakes

Homestead creamery butter / local maple syrup
applewood smoked bacon or sausage

Fruits and Berries

assorted sliced melons / grapes / pineapple
strawberries / banana

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Breakfast Sides

Bagel and Cream Cheese	6
Sausage pork / turkey or blueberry maple sage patties	5
Applewood Smoked Bacon or Turkey Bacon	5
Steel-Cut Oatmeal brown sugar / raisins / almonds	9
Plain or Fruit Fage Greek Yogurt	5
One Egg / Two Eggs	5 / 7

Beverages

Chilled Fresh Orange or Grapefruit Juice	6
Chilled Juice cranberry / apple / tomato / V8	4
Small Pot of Freshly Brewed Coffee regular / decaffeinated	7
Large Pot of Freshly Brewed Coffee regular / decaffeinated	10
Hot Chocolate cinnamon whipped cream	4
Tea Earl Grey / English Breakfast / green chamomile / jasmine / mint	5

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delectable options for

all-day dining

seasonal and savory temptations





ALL-DAY DINING MENU

Served from 11 a.m. to 11 p.m. daily

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Starters

Chicken Noodle Soup 7
egg noodles / carrots / celery

Spinach Artichoke and Brie Fondue 8
fontina / mozzarella / grilled pita

Shrimp Cocktail 16
classic cocktail sauce / grilled lemon

Grilled Chicken Quesadilla 12
caramelized peppers and onions
pepper jack cheese / sour cream / salsa

Entrée Salads

Cobb Salad 12
grilled chicken / applewood smoked bacon
eggs / avocado / tomato / bleu cheese
bleu cheese dressing

Steak Salad 16
grilled flatiron / pickled tomatoes / red onions
croutons / romaine / sherry vinaigrette

Grilled Yellowfin Tuna Salad 16
mixed baby greens / olive and tomato relish
grilled artichoke / balsamic vinaigrette

Mixed Green Salad 10
spring mix / cucumber / toy box tomato
shaved carrot / radish / choice of dressing

Caesar Salad 10
crisp romaine / garlic croutons / aged parmesan
add grilled chicken / flatiron steak
salmon /yellowfin tuna 7

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ALL-DAY DINING MENU

Served from 11 a.m. to 11 p.m. daily

Dial ext. 57765 to order

Sandwiches

served with sea salt seasoned French fries or fruit

Roast Turkey Breast 12
house roasted turkey / pesto mayo
roasted red pepper / fontina / ciabatta

Angus Cheese Burger 14
lettuce / tomato / onion / choice of cheddar,
Swiss or American / kaiser roll

Tuna Wrap 10
Albacore tuna / cucumber / tomato / lettuce
whole wheat tortilla

Grilled Vegetables 10
seasonal grilled vegetables / olive ricotta spread
balsamic vinegar / extra virgin olive oil / ciabatta

Ultimate Grilled Cheese 10
cheddar / havarti / muenster / Texas toast
cup of tomato soup

16" Pizza

Four Cheese Pizza 15
fontina / mozzarella / asiago / parmesan

Homestead Special 21
Virginia ham / foraged mushroom / caramelized onion

Pepperoni Lover's 18
pepperoni / pepperoni / pepperoni / extra cheese

Meat Lover's 23
pepperoni / sausage / Virginia ham
applewood smoked bacon

Additional Toppings 2
pepperoni / sausage / mushrooms / peppers
black olives / onions

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imaginative selections turn

dinner into

a feast for the senses





DINNER MENU

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Entrees

Served from 6 p.m. to 10 p.m. daily

Grilled Filet Mignon garlic mashed potatoes / seasonal vegetable red wine reduction	38
Grilled Salmon garlic mashed potatoes / seasonal vegetable lemon caper sauce	32
Roast Half Chicken rice pilaf / seasonal vegetable	28
Sausage Rigatoni Italian sausage / sun-dried tomato cream ricotta / basil / mozzarella	23
Chicken Alfredo grilled chicken / penne / parmesan cream sauce	21
Red Quinoa Primavera red quinoa / seasonal vegetables tomato and olive relish	20

Desserts

10

Served from 11 a.m. to 11 p.m. daily

Berries and Cream Homestead mixed berry jam / vanilla panna cotta fresh berries	
Ricotta Cheesecake graham cracker crust / orange marmalade	
Gateau Opera almond sponge / chocolate whiskey ganache coffee buttercream	
Warm Double Chocolate Chip Cookies organic milk	
Homestead Creamery® Ice Cream Pint vanilla / black raspberry / chocolate / butter pecan	

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YOUNG GUEST MENU

Served from 11 a.m. to 11 p.m. daily

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All Day Dining

Grilled Cheese	7
farmer's bread / American cheese / fries or fruit	
Crispy Chicken Tenders	9
fries or fruit	
Spaghetti	7
tomato sauce / meat sauce / Alfredo sauce or butter	
Pizza	9
four cheese or pepperoni	
Grilled Flatiron Steak	15
mashed potatoes / seasonal vegetable	
Grilled Salmon	15
mashed potatoes / seasonal vegetable lemon caper sauce	

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LATE NIGHT

Served from 11 p.m. to 7 a.m. daily

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Soup and Salad

Chicken Noodle Soup 7
egg noodle / carrots / celery

Turkey Chili 8
low fat sour cream / sharp cheddar / scallions

Chicken Caesar 12
grilled chicken / crisp romaine / shaved parmesan
crouton / traditional dressing

Greek Salad 10
chopped romaine / feta / cucumber / kalamata olive
tomato / Greek dressing

Sandwiches

Served with Miss Vicky's chips

Roast Sirloin Sub 12
Boursin cheese / pickled red onion / horseradish cream
Homestead baguette

Virginia Ham Sub 10
brie cheese / green apples / fig chutney
Homestead baguette

House Roast Turkey Croissant 10
pimento cheese / baby arugula / pepper jelly

Sweets

Allegheny Macaroons 11
a dozen of our famous coconut macaroons

Chocolate Chip Cookies 6
made daily in Homestead brick ovens

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with tempting

cocktails and wine list...

to suit any palate





Beverage Menu

Served from 6 a.m. to 12 midnight daily

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With or Without Salt

Elevated Margarita 14

Avión Silver Tequila comes from the Highlands in Mexico and has a clean bouquet of citrus, vanilla, pineapple and salt

Third Generation Margarita 14

Sauza Tres Generaciones Reposado Tequila comes from the Lowlands of Mexico and has a bouquet of white pepper, vanilla and oak, shaken with Cointreau, fresh lime and agave nectar

Añejo on the Rocks 15

Patrón Añejo has a bouquet of vanilla, caramel and oak with subtle ocean salt notes, shaken with Grand Marnier, fresh lime and agave nectar

Smoky Margarita 15

Del Maguery Vida Mezcal has a heavy, smoky flavor, akin to a Single Malt Scotch and is shaken with Grand Marnier

Homegrown

Basil Peach Gimlet 14

Ciroc Peach Vodka / fresh lime / simple syrup
basil leaf / peach bitters

Key Lime Collins 12

Cruzan Key Lime Rum / fresh lemon and lemon-lime soda
and a whole half lime

Peach Palmer 13

Deep Eddy Sweet Tea Vodka / fresh lemon
peach purée / iced tea

White Whiskey Berry Sour 13

Jacob's Ghost White Whiskey / fresh lemon
sugar and strawberry purée

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Beverage Menu

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Beers

American 6

Budweiser / Bud Light / Coors Light

Michelob ULTRA / Miller Lite

Premium 7

Stella Artois / Sam Adams Boston Lager

Corona Extra / Yuengling

Guinness / Sierra Nevada

Heineken / Blue Moon

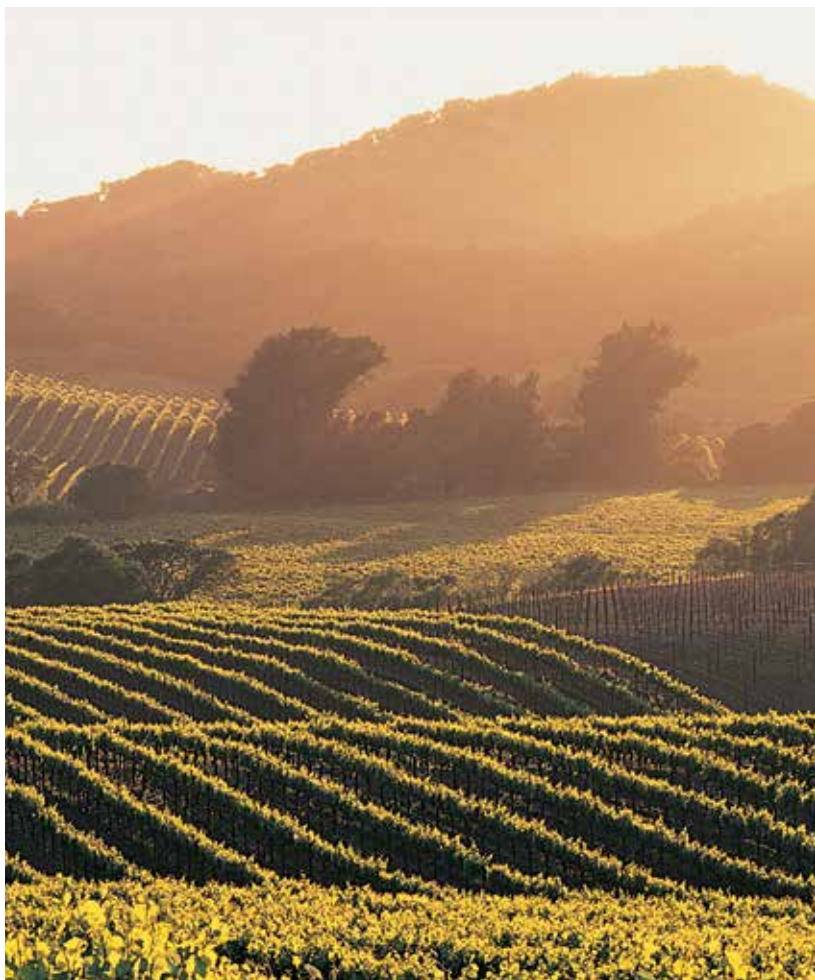
Amstel Light / St. Pauli Girl - na

Regional 7

Devils Backbone / 3 Brothers

Starr Hill / Foothills

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WINE MENU

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Sparkling Wine

	Glass	Bottle
Ruffino, Prosecco, Veneto, Italy	10	50
St. Hilaire, Blanquette de Limoux, France	15	75
Moët et Chandon, "Imperial," Extra Dry, Epernay, France		125
Veuve Clicquot, "Yellow Label," Brut, Reims, France		125
Moët et Chandon, "Dom Pérignon," Epernay, France		295

Slightly Sweet White Wine

Caymus, Conundrum, Napa Valley, California		40
White Zinfandel, Beringer, Napa Valley, California	8	32

White Wine

Pinot Grigio, Kris, "Artist Cuvee," delle Venezie, Italy	10	40
Sauvignon Blanc, Joel Gott, California	11	43
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand		48
Riesling, Dr. L. Loosen, Mosel, Germany	12	48
Chardonnay, Hidden Crush, Central Coast, California	9	34
Chardonnay, Bouchaine, "Estate," Napa/Carneros, California		64
Chardonnay, Cakebread, Napa Valley, California		94

Red Wine

Pinot Noir, Elouan, Oregon	12.5	48
Pinot Noir, Bouchaine, Carneros, California		64
Merlot, Charles Smith Wines, "The Velvet Devil", Columbia Valley, Washington	10	40
Malbec, Terrazas Alto del Plata, Mendoza, Argentina	9.75	36
Cabernet Sauvignon, Louis Martini, California	12.5	48
Cabernet Sauvignon, Beaulieu Vineyards, Napa Valley, California		60
Cabernet Sauvignon, Chateau Montelena, Napa Valley		100
Shiraz, Thorne-Clark, Barossa, Australia		52

Half Bottles

Moët et Chandon, "Imperial," Extra Dry, Epernay, France		68
Krug, "Grand Cuvée," Reims, France		175
Sauvignon Blanc, Duckhorn, Napa Valley, California		35
Chardonnay, Hess Select, Monterey County, California		18
Pinot Noir, Benton Lane, Estate, Willamette Valley, California		36
Chianti Classica, Coltibuono, Italy		22

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