

BALANCED PLATES

GREENWOOD AVOCADO TOAST *vg df* 15

grilled sourdough, pickled fresno, micro salad,
sherry vinaigrette, heirloom tomato, confit oil

add honey smoked salmon* 6 | add sautéed wild mushrooms 5
add fresh-cracked egg any style* 3

SEASONAL FRUIT *gf vg* 9

stone & fresh fruit, berries

MANGO & PASSION FRUIT GREEK YOGURT TRIFLE *gf* 10

mango & passion fruit purées, granola, stone fruit,
amber agave, micro flower

PEANUT BUTTER & BANANA OVERNIGHT OATS *gf n df* 11

coconut & oat milks, oats, peanut butter, brown sugar,
brûléed banana, candied pecans

THE MORNING TABLE**

Hillock’s Morning Table offers a food-first philosophy, serving the region’s finest breakfast with exceptional service,
steel-cut oatmeal, seasonal fresh fruits, granola, daily freshly baked goods, local honey and more. Selection of coffee, tea and juices!
Explore today’s curated selection!

25

***Limited availability, seasonally driven!*

TRADITIONAL FARE

FOUNDERS’ BREAKFAST* 17

two eggs, choice of meat,
fried yukon gold potatoes, toast

ALBEMARLE SHORT RIB BISCUIT* 17

ancho chili braised short ribs,
whipped pimento cheese, pepper jelly,
fried egg, seared hash brown casserole

BOB’S RED MILL OATMEAL *gf n df* 12

local honey, dried fruit, nuts

BLUE RIDGE GRAIN BOWL *gf vg df* 15

charred root vegetables, quinoa,
collard greens, pepitas, house potatoes,
grain mustard vinaigrette

add fresh-cracked egg any style* 3
add honey smoked salmon* 6
add sautéed wild mushrooms 5

C’VILLE GRITS & GREENS* *gf* 16

cheddar grits, ‘nduja sausage,
pickled fresno, collard greens, crème fraîche
add fresh-cracked egg any style* 3

WARM BUTTERMILK BISCUIT* 12

black pepper sausage gravy
add fresh-cracked egg any style* 3

MOUNTAIN ORCHARD
BUTTERMILK WAFFLE *n* 16
baked local apples, butter pecan topping,
applewood-smoked bacon

OMELETS & BENEDICTS

MONTICELLO FRENCH OMELET* 17

caramelized shallot, farmer’s cheese,
tarragon, wilted greens, fried yukon
gold potatoes, toast

MONTPELIER BENEDICT* 17

crispy pork belly, pepper jelly, fried green
tomato, sourdough, pimento hollandaise,
seared hash brown casserole

FRENCH OMELET* 18

fried yukon gold potatoes, toast,
choose toppings: cheddar, onions, peppers,
spinach, mushrooms, tomatoes,
ham, bacon, sausage

SIDES

COUNTRY PORK SAUSAGE LINK OR
BLUEBERRY SAUSAGE PATTIES* *gf* 6

APPLEWOOD-SMOKED BACON* *gf* 6

COUNTRY HAM* *gf* 6

CHICKEN SAUSAGE LINKS* *gf* 6

FRIED YUKON GOLD POTATOES *gf vg* 5

caramelized shallot & herbs

CHEDDAR GRITS *gf* 8

SEARED HASH BROWN CASSEROLE 6

ONE FRESH-CRACKED EGG ANY STYLE* 5

TWO FRESH-CRACKED EGGS
ANY STYLE* 8

COFFEE & TEA

PEET’S COFFEE 4 / 5

MIGHTY LEAF HOT TEA 4 / 5

ESPRESSO 4 / 5

MACCHIATO 5 / 6

CAPPUCCINO 5 / 6

AMERICANO 5 / 6

CORTADO 5 / 6

MOCHA 7 / 8

hot or iced

LATTE 5 / 6

hot or iced

CHAI TEA LATTE 7 / 8

hot or iced

BEVERAGES

JUICE 5

orange, apple, grapefruit or cranberry

SMOOTHIE *gf* 7

seasonal berries, banana,
greek yogurt, local honey

CHARLOTTESVILLE HOT COCOA 5

S.PELLEGRINO 750ML 8

Gluten-friendly bread available upon request.

gf GLUTEN-FRIENDLY *vg* VEGAN *n* CONTAINS NUTS/PEANUTS *df* DAIRY-FREE

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

20% gratuity will be automatically added for parties of 6 or more.