



Sam Miller's

MORE THAN 35 YEARS OF DISTINGUISHED DINING

Easter Brunch

SUNDAY, APRIL 24 • Brunch served 10:30 am – 3:30 pm • Regular Dinner Menu served 4:00 – 8:00 pm

MENU

\$20 per person

COURSE I

Cup of Sam Miller's famous Crab Soup
Rappahannock Barcat Oysters – 1/2 dozen, raw or steamed
Grilled Caesar Salad

COURSE II

All entrees served with hash browns and fresh fruit

Sam's Omelet

Three eggs, lump crab meat, Surry bacon, scallions and Swiss cheese

Veggie Omelet

Three eggs, tomatoes, green peppers, spinach, mushrooms, smoked Gouda cheese

Country Omelet

Three eggs, ham, red peppers, green peppers, onions, Andouille sausage, Cheddar cheese and potatoes

Grand Marnier French Toast

Texas toast, cinnamon, vanilla, nutmeg, topped with strawberry butter, served with maple syrup

Eggs Benedict

Two poached eggs, Surry bacon, English muffin, hollandaise sauce

Filet Benedict

Grilled filet, two poached eggs, hollandaise sauce over an English muffin

COURSE III

Bourbon Bread Pudding

Brownie Sunday

Classic Vanilla Crème Brûlée

KIDS' MENU (*Children under 10 eat free*)

Chicken Tenders with Fries

French Toast Fingers

Grilled Cheese with Fries

RESERVATIONS RECOMMENDED **CALL (804) 644-5465**