



BREAKFAST

SERVED DAILY

Monday-Friday 6:00 am - 11:00 am

Saturday & Sunday 7:00 am - 11:00 am | Sunday buffet until 12:00 pm

FULL BREAKFAST BUFFET 25

includes coffee, juice, house-made smoked salmon, house-made pastries, house-made smoothies, house-made jams, our daily breakfast specials, cage-free eggs any style, omelets & waffles

THE CLASSICS

AMERICAN BREAKFAST 16

two eggs, choice of meat, served with toast and breakfast potatoes

CLASSIC EGGS BENEDICT 16

two poached eggs, canadian bacon, english muffin, hollandaise sauce served with breakfast potatoes

THE ASHBURN BENEDICT 17

two poached eggs, house-made smoked salmon, biscuit, avocado, hollandaise sauce served with breakfast potatoes, mixed greens

THE BREAKFAST SANDWICH 14

two scrambled eggs, white cheddar, candied peppercorn bacon, smoked ham on brioche bread, served with breakfast potatoes

FLIGHT 333 OMELET 15

CHOOSE THREE: bacon, ham, pork sausage, turkey sausage, swiss, mozzarella, cheddar, spinach, mushrooms, peppers, onions, tomatoes, served with toast and breakfast potatoes

Additional items +1

STEAK AND EGGS 19

sirloin steak, two eggs, served with toast and breakfast potatoes

FRITTATA 16

egg whites, baby spinach, mushrooms, caramelized onions, grape tomatoes, fontina cheese, balsamic reduction served with mixed fruit

COUNTRY SKILLET 16

two eggs, bacon, sauteed peppers, red skin potatoes, house-made italian sausage, mushrooms, cheddar

FRENCH TOAST 15

thick brioche, sliced strawberries, toasted sliced almonds, powdered sugar

BELGIAN WAFFLE 15

whipped cream, honey-pecan butter, maple syrup, powdered sugar, mixed fresh berries

BUTTERMILK PANCAKES 13

sliced bananas, powdered sugar, maple syrup

ADD: berries, chocolate chips, or bananas +3

THE LIGHTER SIDE OF THE MORNING

HOUSE-MADE SMOKED SALMON 16

cream cheese, red onions, cucumber, boiled egg, capers, tomato, toasted bagel

COLD CEREAL 7

granola, corn flakes, raisin bran, froot loops, or frosted flakes, choice of milk

STEEL CUT OATMEAL 9

brown sugar, dried fruit, sliced almonds

FRESH FRUIT PLATE 11

seasonal fruit, vanilla greek yogurt

COTTAGE CHEESE WITH SEASONAL FRUIT 9

TOAST 4

wheat, white, rye, multigrain, bagel, or english muffin

SIDES 5 PER ITEM

house-made granola, pork sausage or turkey sausage, chicken sausage, country ham, bacon, hashbrowns

BEVERAGES

JUICE 5 BY THE GLASS | PER ITEM

cranberry, orange, grapefruit, v8, apple, grape, tomato

CAPPUCCINO 6

LATTE 6

ESPRESSO 6

BOTTLED WATER 5

The Ashburn is proud to partner with local farms and artisans to bring you the freshest in local ingredients. Our partners include Highland Bakery, Carr Valley Cheese Co., Filbert's Old Time Root Beer, Two Brothers Brewery, Veruca Chocolates & Rare Bird Preserves.

Parties of 6 or more a 20% gratuity will automatically be added.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

Please inform us of any dietary restrictions so we may do our best to accommodate your needs. Gluten-free options are available upon request.