

In-Room Breakfast Menu

Available 7am –11am Daily

Healthy & Hearty

HONEY OAT GRANOLA | 14

with All-Natural Yogurt and Fresh Seasonal Berries

STEEL CUT OATMEAL | 14

Candied Virginia Peanuts, Brown Sugar, Raisins

SMOKED ATLANTIC SALMON | 20

Toasted Everything Bagel, Pickled Onions, Sliced Tomato, Capers and Herbed Cream Cheese

A SELECTION OF ASSORTED CEREALS WITH BANANAS OR STRAWBERRIES | 8

Raisin Bran, Cheerios, Special K, or Frosted Flakes

Breakfast Favorites

served with roasted breakfast potatoes or cheddar grits

THE TIDES BREAKFAST | 28

Two Yellow House Farm Eggs Served Any Style

with Your Choice of Smoked Bacon, Country Ham, Pork or Chicken Apple Sausage, and Toast or Biscuit

TIDES OMELET | 19

Smoked Bacon, Diced Peppers, Tomato and Aged Cheddar Cheese

HEALTHY START OMELET | 18

Egg Whites Spinach, Mushrooms, Asparagus, Feta Cheese

CRAB OMELET | 22

Blue Crab, Red Bell Pepper, Tomato, Garden Chives

CLASSIC EGGS BENEDICT | 22

Poached Eggs, Wilted Spinach, Country Ham and Hollandaise on English Muffin

Waffles, Pancakes & French Toast

served with warm maple syrup

MALT AND VANILLA WAFFLE | 18

Whipped Honey Butter, Fresh Berries

BUTTERMILK GRIDDLE CAKES | 18

Powdered Sugar, House Made Fruit Compote

BRIOCHE FRENCH TOAST | 20

Caramelized Bananas, Toasted Pecans, Sweetened Cream

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Sides

Smoked Bacon, Country Ham, Pork or Chicken Apple Sausage | 7

Fresh Seasonal Fruit and Berries | 10

Two Eggs Any Style | 8

Roasted Breakfast Potatoes or Stone Ground Cheddar Grits | 5

Toast, Bagel, or English Muffin | 4

Croissant, Blueberry Muffin, Gluten Free Banana Muffin or House Baked Biscuit | 5

Specialty Beverages Juices & Smoothies

Pressed Juice or Blended Smoothie of the Day | 9

French Press Coffee- two cup press 8 | four cup press 14

Hot Teas | 5

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Green, Mint Verbena, Chamomile

Juice | 5

Orange, Grapefruit, Tomato, V8, Cranberry, Pineapple

Kids Breakfast

Raisin Bran, Cheerios, Special K, or Frosted Flakes with Bananas or Strawberries | 8

Silver Dollar Pancakes with Warm Maple Syrup | 11

Caramelized Brioche French Toast with Warm Maple Syrup | 11

Malted Waffle with Warm Maple Syrup | 11

One Egg with choice of Bacon, Sausage or Ham | 12

Yogurt with Seasonal Fruit | 8

Bowl of Sliced Bananas | 4

Two Eggs Scrambled with Cheddar Cheese and Toast | 12

In-Room All Day Menu

11:30am–10pm, Daily

Starters

TIDES INN SIGNATURE SHE CRAB SOUP | 17
Blue Crab, Chopped Garden Chives, Parsley Oil

MIXED GREEN SALAD | 14
Baby Mixed Greens, Tomato, Cucumber, Citrus Dressing

Entrée Salads

CHICKEN CAESAR SALAD | 26
Grilled and Chopped Chicken, Romaine, Croutons, Aged Parmesan, Classic Caesar Dressing

CHESAPEAKE COBB SALAD | 28
Blue Crab Salad, Grilled Corn, Chopped Egg, Red Onion, Tomato, Bacon, Avocado, Buttermilk Ranch

Sandwiches

Served with choice of side salad or french fries

CHICKEN SALAD CAESAR WRAP | 18
Roasted Chicken, Baby Romaine Hearts, Cherry Tomato, Parmesan Cheese, Caesar Dressing, Tortilla

ALL NATURAL BEEF CHEESEBURGER | 24
Aged Cheddar, Lettuce, Tomato, Onion, Pickle, House Sauce, Brioche Bun
Add: Avocado, Bacon, Mushrooms +2 each

BEYOND PLANT-BASED BURGER | 18
Aged Cheddar, Lettuce, Tomato, Onion, Pickle, House Sauce, Brioche Bun
Add: Avocado, Bacon, Mushrooms +2 each

CRAB CAKE SANDWICH | 24
Lettuce, Tomato, Spicy Tartare Sauce, Brioche Bun

Entrées

Available after 5pm

FARM RAISED ATLANTIC SALMON | 36

ANGUS BEEF TENDERLOIN | 46

ROASTED CHICKEN | 36

All Entrée's Served with Chef's Selections of Farmer's Market Vegetables and Roasted Potatoes

Pasta

Available after 5pm

CHICKEN PENNE PASTA | 32
Chicken, Penne, Arugula, Roasted Garlic Cream Sauce

SPAGHETTI MARINARA | 28
Basil, Garlic, Chili, Tomato Sauce, Aged Parmesan

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Desserts

Our Pastry Chef's Selection of House Made Desserts. Please Inquire

Kid's Menu

- SPAGHETTI- JUST BUTTERED OR MARINARA | 12
- KIDS GRILLED CHEESE SANDWICH WITH FRUIT OR FRIES | 10
- CHICKEN FINGERS WITH FRIES | 12
- KID'S CHEESEBURGER WITH FRUIT OR FRIES | 12
- PB&J WITH SLICED FRUIT OR FRIES | 10

Beverages

- SMALL BOTTLE STILL WATER | 5
 - LARGE BOTTLE STILL WATER | 8
 - SMALL BOTTLE SPARKING WATER | 5
 - LARGE BOTTLE SPARKLING WATER | 8
 - ICED TEA | 5
 - LEMONADE | 5
 - MILK | 5
 - SODA | 5
- Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Dr. Brown's Root Beer*

Cocktails

- LANCASTER LEMONADE | 15
Smirnoff Vodka or Copper Fox Mash, Limoncello, Ginger Ale, Lemon Juice, Herbs from the Garden
- MISS ANNE | 17
Copper Fox Single Malt Peach Wood Whiskey, Virginia Black Tea Syrup, House Bitters
- TRADITIONAL PUNCH | 16
Made with Seasonal Ingredients, Tea, Spices, Bitters

Beer

- BECK'S NON-ALCOHOLIC | 6
- BUD LIGHT | 7
- MILLER LITE | 7
- COORS LIGHT | 7
- BLUE MOON | 8
- GUINNESS STOUT | 8
- SIERRA NEVADA PALE ALE | 8
- CORONA EXTRA | 8

Wines by The Glass

Champagne and Sparkling

100 | ELIO PERRONE “SOURGAL” MOSCATO D’ASTI, PIEDMONT, ITALY NV 12 / 58

101 | MIONETTO PRESTIGE COLLECTION PROSECCO, ITALY NV 13 / 60

102 | ST. HILAIRE BRUT, LANGUEDOC, FRANCE NV 14 / 62

White

300 | ECHO BAY SAUVIGNON BLANC, MARLBOROUGH 2019 12 / 58

400 | SETTESOLI PINOT GRIGIO, SICILIA, ITALY 2018 13 / 60

401 | DR. HANS VONMULLER RIESLING, MOSEL, GERMANY 2019 13 / 60

200 | MILOU CHARDONNAY, FRANCE 2018 14 / 62

301 | GROTH SAUVIGNON BLANC, NAPA VALLEY 2019 17 / 70

201 | SONOMA CUTRER CHARDONNAY, SONOMA COUNTY 2018 17 / 70

Rose

700 | DOMAINE SORIN, COTES DE PROVENCE, FRANCE 2018 12 / 58

701 | MONMOUSSEAU ROSE D’ANJOU, FRANCE 2019 13 / 60

702 | THE WITHERS “BANDOL STYLE”, EL DORADO 2019 14 / 61

Red

1000 | PASCUAL TOSO MALBEC, MENDOZA, ARGENTINA 2018 12 / 58

1001 | SILVER PALM MERLOT, NORTH COAST 2014 13 / 60

1200 | THE SHOW CABERNET SAUVIGNON, CALIFORNIA 2018 13 / 60

800 | BOUCHARD PERE & FILS PINOT NOIR, BEAUNE, FRANCE 2018 14 / 62

1100 | PENFOLD’S “MAX’S” SHIRAZ, SOUTH AUSTRALIA 2018 14 / 62

1300 | FOXGLOVE ZINFANDEL, PASO ROBLES 2017 16 / 68

1201 | SIMI CABERNET SAUVIGNON, SONOMA COUNTY 2018 17 / 70

801 | GROCHAU “COMMUTER” PINOT NOIR, WILLAMETTE VALLEY 2018 18 / 72

Wines by the Bottle

Champagne and Sparkling

- 106 | LLOPART BRUT ROSE RESERVE CORPINNAT, SPAIN NV 57
- 105 | DOMAINE CARNEROS BRUT ROSE, CARNEROS NV 72
- 111 | CHARLES DE CAZANOVE BRUT, CHAMPAGNE, FRANCE NV 130
- 108 | PHILIPPONNAT BLANC DE NOIRS, CHAMPAGNE, FRANCE NV 190
- 113 | DOM PERIGNON BRUT CHAMPAGNE, FRANCE 2010 480
- 109 | LOUIS ROEDERER “CRISTAL” CHAMPAGNE, FRANCE NV 640

White

- 214 | CHARDONNAY, MEURGEY–CROSES, SAINT–VERAN, FRANCE 2015 68
- 215 | CHABLIS, LA ROCHE “ST. MARTIN”, FRANCE 2018 77
- 207 | CHARDONNAY, SWANSON VINEYARDS, NAPA VALLEY 2015 80
- 219 | CHARDONNAY, PLANETA, SICILY 2017 90
- 212 | CHARDONNAY, PATZ & HALL, SONOMA COAST 2017 98
- 205 | CHARDONNAY, CATENA “WHITE STONES”, MENDOZA, ARGENTINA 2017 132
- 311 | SAUVIGNON BLANC, ST. SUPERY “VIRTU”, NAPA VALLEY 2019 65
- 307 | SAUVIGNON BLANC, CLIFF LEDE, NAPA VALLEY 2018 75
- 304 | BORDEAUX BLANC, CHATEAU CARBONNIEU, FRANCE 2018 95
- 306 | SAUVIGNON BLANC, MERRY EDWARDS, RUSSIAN RIVER VALLEY 2018 97
- 409 | DRY RIESLING, FRITZ HAAG “BRAUNBERGER”, MOSEL, GERMANY 2018 67
- 415 | PINOT GRIGIO, TRAMIN, ALTO ADIGE, ITALY 2018 70
- 411 | CHENIN BLANC, CHATEAU D’EPIRE, SAVENNIERES, FRANCE 2018 72
- 414 | PINOT GRIS, HUGEL “CLASSIC”, ALSACE, FRANCE 2016 98

Red

- 818 | PINOT NOIR, JERMANN “RED ANGEL”, VENETO, ITALY 2014 68
- 804 | PINOT NOIR, WALTER SCOTT “LA COMBE VERTE”, WILLAMETTE VALLEY 2018 78
- 810 | PINOT NOIR, FEL, ANDERSON VALLEY 2017 80
- 814 | PINOT NOIR, BICHOT “ADELIE” 1ER CRU “CHAMPS MARTIN”, MERCUREY 2014 108
- 816 | PINOT NOIR, QUIVY “EN CHAMPS”, GEVREY–CHAMBERTAIN 2014 123
- 1206 | CABERNET SAUVIGNON, TAROT “LA FORCE”, NAPA VALLEY 2016 88
- 1202 | CABERNET SAUVIGNON, LEVENDI “SWEETWATER”, NAPA VALLEY 2016 99
- 1207 | CABERNET SAUVIGNON, ORIN SWIFT “PALERMO” NAPA VALLEY 2018 127
- 1203 | CABERNET SAUVIGNON, JOEL GOTT “GOTT 13”, NAPA VALLEY 2015 185
- 1607 | BORDEAUX BLEND, CHATEAU MALMAISON, MOULIS–EN–MEDOC 2011 95
- 1608 | BORDEAUX BLEND, CHATEAU PRIEURE–LICHINE, MARGAUX 2015 147
- 1412 | GRENACHE, PALA CANNAONAU RISERVA, SARDINIA 2016 86
- 1406 | SANGIOVESE, DONATELLA COLUMBINI “CENERENTOLA”, TUSCANY 2015 94
- 1103 | RHONE-STYLE BLEND, AVENNIA “JUSTINE”, COLUMBIA VALLEY 2017 84
- 1007 | MERITAGE, GIRARD “ARTISTRY”, NAPA VALLEY 2017 105

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