

(BURGER THEORY)TM

SPECIALTIES

ALL-AMERICAN SKILLET^{*} 11.5

Two eggs any style, breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. 1010 CAL

VEGGIE SKILLET 9.5

Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded Cheddar. 850 CAL

FLORENTINE BENEDICT^{*} 12

Two poached eggs with mushrooms and spinach atop an English muffin and topped with Hollandaise sauce. 940 CAL

PANCAKES 8

Griddled pancakes topped with butter and served with warm syrup. 1300 CAL

MORNING BREAKFAST BURRITO^{*} 10.5

Two eggs scrambled with onion, peppers, bacon, crisp potatoes and shredded cheese stuffed into a warm flour tortilla. 1280 CAL

TRADITIONAL FRENCH TOAST^{*} 8

Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL

EGGS BENEDICT^{*} 11.5

A timeless classic of two poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce. 900 CAL

BISCUITS AND GRAVY^{*} 8.5

Freshly baked biscuit topped with sausage gravy and served with two eggs cooked to order and choice of meat. 860 CAL

SUNRISE SANDWICH^{*} 8.5

Two eggs any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. 840 CAL

HOTEL FAVORITES

INNJOYABLE BREAKFAST^{*} 9.5

Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL

SLIDER TRIO^{*} 10.5

One of each Bacon-Sausage-Ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL

TAILOR MADE 3 EGG OMELET^{*} 10.5

Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast 640+ CAL

START FRESH WRAP^{*} 9

Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes. 820 CAL

MALTED MINI WAFFLES 8.5

Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

BUILD YOUR PERFECT BREAKFAST^{*} 10.5

Choose your two eggs, meat and a side. Perfect! 560+ CAL

SIDES

FRUIT 100 CAL	4.5	BREAKFAST POTATOES 290 CAL	4
BACON [*] 160 CAL	4.5	YOGURT 150 CAL	4
SAUSAGE [*] 360 CAL	4.5	TURKEY BACON [*] 130 CAL	4.5
TOAST 120 CAL	3.5	EXTRA EGG [*] 90 CAL	3.5

BEVERAGES

COFFEE 0 CAL	3
JUICE 110 CAL	3
TEA 0 CAL	3
MILK 80-150 CAL	3
ASSORTED SOFT DRINKS 80-150 CAL	2.5

ROOM SERVICE

7 Days a Week: 6-1030

Please use room service speed dial. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room.

Prices are subject to \$3 delivery charge for room deliveries. All prices are subject to applicable taxes.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(BURGER THEORY™)

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All our burgers are made using quality ingredients and a special blend of Certified Angus Beef™ chuck, brisket, and short rib. The veggie burger is 100% meatless with mixed grains and vegetables.

STARTERS

(BUFFALO WINGS)* 10

Wings your way • Sriracha • Buffalo or BBQ • blue cheese celery & carrots 790 to 900 CAL

BUTTERMILK CHICKEN STRIPS* 9

Golden-brown marinated strips of chicken • honey-mustard or barbecue sauce 600 to 700 CAL

FIRECRACKER SHRIMP* 12

Lightly fried jumbo shrimp • sweet red chili sauce Don't miss! 290 CAL

FEATURED SOUP 6

Ask your server for today's flavor! Varies

NACHO FRIES* 10

Creamy nacho cheese • bacon • pico de gallo • sour cream • guacamole. Add Chicken or Ground Beef \$3 1430 CAL

CHEESADILLA* 11

Quesadilla meets Cheeseburger • Certified Angus Beef™ • blended cheese • green chili • lettuce • tomato • onion 1080 CAL

SALADS

(CRISPY CHICKEN)* 11

Fresh mixed greens • cucumbers • tomatoes • Cheddar cheese • crispy buttermilk chicken strips 900 to 1320 CAL

BT COBB SALAD* 13

Grilled Chicken • bacon • tomato • cucumber • red onion • chopped egg • crumbled blue cheese 650 to 1070 CAL

CHICKEN CAESAR* 11

Romaine • Parmesan cheese • garlic croutons. Substitute Grilled Shrimp for \$3 710 CAL

SRIRACHA STEAK SALAD* 14

Mixed greens • tomatoes • caramelized onion • grilled portobello • sriracha ranch dressing 940 CAL

ASIAN CHICKEN SALAD* 11

Mixed greens • Napa cabbage • red bell peppers • carrots • snow peas • wonton strips • Mandarin oranges • sesame ginger dressing 920 CAL

HOUSE BURGERS

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (80 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

THE CLASSIC*

American cheese • grilled onions • lettuce • tomato • pickles • KGB sauce

Single 9 810 CAL Double 13 1345 CAL

LONESTAR*

Cheddar cheese • thick-cut bacon • onion ring • BBQ sauce

Single 10 880 CAL Double 14 1425 CAL

(BT BOSS)*

1/2 pound burger stuffed with bacon • onion • sharp Cheddar cheese • Swiss cheese • lettuce • KGB sauce

Single 13 1320 CAL Double 17 1955 CAL

FARM FRESH*

Roasted red peppers • grilled onions • portobello mushroom • lettuce • Boursin™ cheese • roasted garlic mayo

Single 10 810 CAL Double 14 1360 CAL

ULTIMATE SRIRACHA*

Swiss cheese • bacon • grilled onion • lettuce • tomato • sriracha mayo

Single 10 1620 CAL Double 14 2160 CAL

THE PHILLY*

Grilled peppers • onions • mushrooms • American cheese • KGB sauce

Single 10 800 CAL Double 14 1335 CAL

BREAKFAST BURGER*

Cheddar cheese • bacon • fried egg • roasted garlic mayo

Single 11 1000 CAL Double 15 1545 CAL

ON THE BORDER*

Pepperjack cheese • pico de gallo • grilled onion • guacamole • KGB sauce

Single 10 790 CAL Double 14 1325 CAL

(BUILD YOUR BURGER)

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (80 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

STEP 1 CHOOSE IT

Beef

Our own blend of Certified Angus Beef™ chuck, brisket and short rib

Chicken Breast

House-marinated and grilled

Veggie

100% meatless with mixed grains and vegetables

STEP 2 SIZE IT

Single 9 Double +13 Triple +16

Beef	430 CAL	860 CAL	1290 CAL
Chicken	280 CAL	560 CAL	840 CAL
Veggie	170 CAL	340 CAL	510 CAL



STEP 3 TOP IT (NO CHARGE)

Cheese: (choose one)

American 105 CAL • Cheddar 115 CAL • Swiss 110 CAL
Jack 105 CAL • Bleu 100 CAL • Boursin™ 120 CAL

Veggies:

Lettuce 10 CAL • Tomato 10 CAL
Onion 15 CAL • Pickles 10 CAL

Sauce:

KGB (Killer Good Burger) Sauce 180 CAL
Ketchup 40 CAL • Mustard 35 CAL
Mayonnaise 200 CAL • BBQ Sauce 60 CAL
Roasted Garlic Mayo 200 CAL • Buffalo 50 CAL

STEP 4 LOAD IT (\$1 EACH)

Grilled Onions 40 CAL

Coleslaw 120 CAL

Onion Ring 130 CAL

Green Pepper 10 CAL

Sautéed Mushrooms 20 CAL

Grilled Portobello 20 CAL

Thick-Cut Bacon 90 CAL

Roasted Red Peppers 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH* 10

Parmesan-panko cod fillet • tartar sauce • shredded lettuce fresh potato bun 910 CAL

(SRIRACHA SIRLOIN)* 21

House marinated • sriracha glaze • smashed potatoes • grilled vegetables 940 CAL

SPICY CHICKEN WRAP* 10

Crispy chicken tenders • Buffalo sauce • lettuce • tomato • blue cheese dressing • flour tortilla 1050 CAL

FISH TACOS* 10

Parmesan-panko Atlantic cod • shredded cabbage • fresh pico de gallo • zesty white sauce • warm tortillas 1000 CAL

(BURGER THEORY™)

(DRAFT AND CRAFT BEERS)

Bud Light, Light Lager 147 CAL 4

Blue Moon, Belgian Style Wheat Ale 228 CAL 6



📍 **Bold Rock Virginia Apple**, Cider 188 CAL 6

📍 **Devil's Backbone**, Vienna Lager 196 CAL 6.5

📍 **Stella Artois**, Euro Pale Lager 208 CAL 6



📍 **VA Beer Co Free Verse**, American IPA 272 CAL 6.5

📍 **OConnor El Guapo**, Agave IPA 282 CAL 6.5

Lost Coast, Tangerine Wheat 225 CAL 6.5

BOTTLED BEERS

Miller Lite, Light Lager 125 CAL 4

📍 **Budweiser**, American Adjunct Lager 145 CAL 4

📍 **Bud Light**, American Lager 102 CAL 4

Coors Light, American Light Lager 102 CAL 4

Corona Extra, Pale Lager 148 CAL 5

Dos Equis XX Lager, American Adjunct Lager 130 CAL 5

Guinness, Irish Dry Stout 126 CAL 6

Heineken, Euro Pale Lager 150 CAL 5

Kirin Ichiban, American Pale Lager 147 CAL 6

Michelob Ultra, Light Lager 126 CAL 5

Shock Top, Belgian-Style Wheat Ale 168 CAL 5

📍 **Smart Mouth Alter Ego**, Saison 186 CAL 6

📍 **Starr Hill The Love**, Hefeweizen 153 CAL 6

📍 **Bold Mariner Frogman**, Lager 140 CAL 5

📍 **Alewerks Chesapeake Pale Ale**, American Pale Ale 159 CAL 6

📍 **Reaver Beach Hoptopus**, Double IPA 240 CAL 7

📍 **Hardwood**, Seasonal varies CAL 7

📍 **Back Bay False Cape**, American Amber Ale 165 CAL 6

📍 **Tradition Brewery**, Seasonal varies CAL 6

📍 **VA Beer Co. Elbow Patches**, Porter 223 CAL 7

📍 **Legend Brewery**, Seasonal varies in CAL 6

📍 **Tradition Brewery**, Cream Ale 123 CAL 6

📍 **Alewerks**, Seasonal varies in CAL 6

📍 **O'Conner Great Dismal IPA**, American Black Ale 225 CAL 6

📍 Brewed Locally

WHITE WINE

	GLASS 145 CAL	BOTTLE 600 CAL
Bubbly - Michelle Brut	7	30
White Zinfandel - Beringer	5	19
Riesling - Chateau Ste Michelle	8	31
Pinot Grigio - Danzante	8	31
Chardonnay - Canyon Road	6	23
Chardonnay - Chateau St Jean	9	35

RED WINE

	GLASS 150 CAL	BOTTLE 625 CAL
Pinot Noir - Estancia "Pinnacle Ranches"	10	39
Merlot - Columbia Crest	7	27
Cabernet - Canyon Road	6	23
Cabernet - Kendall Jackson Vintners Reserve	12	47

(SWEET JARS) 5

Carrot Cake 710 CAL • Key Lime 760 CAL
Brownie Sundae 700 CAL • Apple Crumble 530 CAL

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