



Sunday **BRUNCH**

Served all day from 10am-6pm

Small Plates

Trio Spread- \$10

Cucumber Tzatziki, Curry Hummus, Artichoke and Roasted Garlic, Warm Pita

Baked Brie- \$11

Puff Pastry, Spiced Apple, Cranberry-Orange Relish, Toasted almond

Burrata ^{GF}- \$9

Burrata, Prosciutto, Charred Nectarine Gazpacho, Micro Greens, Balsamic Reduction, Olive Oil

Creamy Crab Dip- \$14

“Everything” Lavash Crisps, Old Bay

Brunch Inspirations

Chef Inspired Omelet- \$13

Weekly selection of seasonal accompaniments

Steak and Eggs- \$16

Pan Seared Bistro Steak, Scrambled Eggs, Home Fries, Salsa Roja

Brunch Flatbread- \$13

Bacon, Scrambled Eggs, Cheddar Cheese, Scallions

Caramel Apple French Toast- \$13

Brioche French Toast, Caramel Apple Syrup, Cinnamon Cream, Toasted Pecans

Crab Cake Benedict- \$16

Poached Eggs, English Muffin, Old Bay Hollandaise, Home Fries

Sides - \$4

Bacon | French Toast | Home Fries | Fresh Fruit

Virginia Oysters

½ Dozen- \$14

Dozen- \$25

Cold- Cocktail Sauce, Champagne Mignonette, Lemon, Crackers*

Hot- Béchamel, Spinach, Bacon, Parmesan*

Bistro Favorites

Rustic Caesar- \$9

Mediterranean White Anchovy, Egg, Romaine, Parmesan Reggiano, Rustic Crouton

Poached Pear Salad GF- \$10

Field greens, Red Wine Pears, Candied Nuts, Goat Cheese, Sherry Vinaigrette

Potomac Point Crab Cakes- Market Price

Tarragon Remoulade, Shaved Apple Salad, Pomegranate

Mussels Fra Diavolo - \$16

Fennel Sausage, Spicy Tomato Sauce, White Wine, Butter, Grilled Garlic Bread

Butter Burger- \$13

Fresh Ground Beef, Red Onion Jam, Dijonnaise, Butter Bibb, House Pickles, Goat Cheese, Truffle Butter

Le Grand Cru Platter- \$32

Assorted Breads, Marinated Olives, Stone Fruit Chutney, Candied Nuts, Grapes and Strawberries

Cheese: Peppered Pecorino, Merlot Bellavitano, Poppy Seed Goat Cheese

Meats: Prosciutto, Soppresata, Bresaola

Little Bud's Brunch

Kids Scramble- \$8

Scrambled Eggs, Home Fries

Kids French Toast- \$8

French Toast, Maple Syrup

Sparkling Wine Cocktails

Almond Fizz- \$7 Sparkling with Almond

Pomosa- \$8 Sparkling with Pomegranate and Blueberry

Moscato Sunrise- \$9 Moscato, Orange, Splash of Grenadine

Mimosa- \$7 Sparkling with Cranberry, Orange or Pineapple (Your Choice)

Apple Pie Mimosa- \$8 Sparkling with Cinnamon, Apple Cider, and a cinnamon-sugar rim

Pumpkin Spice Mimosa- \$8 Sparkling with the perfect mixture of fall spices, pumpkin, and a cinnamon-sugar rim

*Our Bistro food is prepared with love not haste; please allow up to 30 minutes to be served
Relax, wine a little and enjoy! For parties of 8 or more, a gratuity of 20% will be added.*

**Notice: consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if one suffers certain medical conditions.*

GF-Gluten Free Items