

SUNDAY BRUNCH AT THE POINT

STARTERS

SUMMER WATERMELON & MANGO FRUIT SALAD GF -9

Cilantro | Ginger | Lime Vinaigrette | Sea Salt

CAPRESE GF - 10

Burrata | Prosciutto | Tomato Gazpacho | Marinated Tomato | Balsamic Reduction | Imported Italian Olive Oil

RAPPAHANNOCK OYSTERS- ½ DOZEN- 14 DOZEN- 25

COLD- Cocktail Sauce / Champagne Mignonette / Lemon / Crackers

HOT- Béchamel / Spinach / Bacon / Parmesan

LE GRAND CRU PLATTER- 32

Assorted Breads | Tapenades & Stone Fruit Chutney | Spiced & Candied Nuts | Grapes & Strawberries

CHEESE: Peppered Pecorino | Shenandoah White Cheddar | Spiced Goat Cheese

MEATS: Prosciutto | Soppressata | Mortadella

BRUNCH INSPIRATIONS

CHEF'S INSPIRED OMELETTE GF - 13

Weekly Selection of Seasonally Inspired Ingredients

VANILLA BEAN YOGURT- 7

Fresh Fruit | Berry and Mango Coulis | Candied Nuts | Granola | Wildflower Honey

STEAK AND EGGS GF- 16

Pan Seared Bistro Steak | Scrambled Eggs | Home Fries | Salsa Verde

BANANAS FOSTER FRENCH TOAST- 13

Brioche French Toast | Banana Rum Syrup | Whipped Cream | Toasted Marcona Almonds

CRAB CAKE BENEDICT- 16

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

BISTRO FAVORITES

POTOMAC POINT CRAB CAKES- 15

Tarragon Remoulade | Shaved Fennel Salad | Citrus Supremes

SHRIMP AND GRITS- 14

Stoneground Grit Cake | Shrimp | Lemon | Seafood Broth | Linguica Sausage | Tomato

BUTTER BURGER- 13

Fresh Ground Beef | Red Onion Jam | Dijonnaise | Butter Bibb Lettuce | Blue Cheese Marrow Butter | House Pickles

RUSTIC CAESAR- 11

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

BISTRO FLATBREAD- 15

Assorted Salumi | Sweet Peppers | Mozzarella | Tomato Basil Sauce | Pecorino Romano | Oregano | Balsamic Reduction Drizzle

POTOMAC POINT WINE ICE CREAM- 8

Dolce Rubus Wine | Made by Butterfield Creamy

SIDE OFFERINGS

Applewood Smoked Bacon -4

Side Home Fries - 4

Side Sausage- 4

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.



White

Chardonnay 2015

\$16.99 bottle/\$6.00 glass

Delicate fruit and melon aromas. Bright and crisp

Custom Label White 2015

\$16.99 bottle/\$6.00 glass

Crisp blend of tropical fruits with a sweet finish

La Belle Vie 2015

\$13.99 bottle/\$5.00 glass

Slightly sweet with hints of citrus and melon.

Richland Reserve Chardonnay 2015

\$22.99 bottle/\$7.00 glass

Rich flavors of pear and peach with buttery tones.

Richland Reserve Viognier 2015

\$26.99 bottle/\$8.00 glass

A Virginia favorite! Pineapple & floral notes. Great balance with a well-defined finish.

Rosé

La Belle Vie Rosé 2015

\$12.99 bottle/\$5.00 glass

Flavors of pomegranate & cherry. Clean and refreshing

Red

Abbinato 2015

\$15.99 bottle/\$5.00 glass

Medium bodied with aromas of cherries and dried herbs

Cabernet Franc 2015

\$26.99 bottle/\$8.00 glass

Firm tannins & dark fruit flavors. Layers of toasty oak notes with a lingering finish

Coyote Cave Red 2016

\$18.99 bottle/\$7.00 glass

Tart cherry and plum flavors with a mineral finish

Dolce Rubus

\$18.99 bottle/\$7.00 glass

A raspberry aroma with perfect balance of fruit and acidity

Merlot 2015

\$29.99 bottle/\$8.00 glass

Dark fruit tones, subtle tannins and a spicy finish

Norton 2015

\$21.99 bottle/\$7.00 glass

Medium-bodied with cherry & plum flavors. Nuances of cocoa

Richland Reserve Heritage 2014

\$48.99 bottle/\$13.00 glass

Our signature Bordeaux styled wine. Full bodied with a balanced blend of red fruit, floral and earth

Vino Camino

\$24.99 bottle/\$8.00 glass

Intense and complex. Herbal & balsamic notes with sweet spices lend to a smooth finish.

Sangria

White- Peach & Mango Juices, a touch of sweetness & PPW wine

Red- Citrus & Mango Juices, a touch of sweetness & PPW Wine

\$24.99 Pitcher/\$7.00 glass

Dessert

Rabelos Port (500 mL)

\$22.99 bottle/\$7.00 glass

Aged in bourbon barrels. Ripe raspberries and toasted coconut on the finish

Rabelos Reserve (500 mL)

\$32.99 bottle/\$9.00 glass

Intense cherry, coconut and vanilla aromas. Full bodied with a rich bourbon finish.

Sparkling

Biutiful Cava

\$28.00 bottle/\$9.00 glass

This complex and dry Spanish sparkling offers orchard fruit and floral tones with a creamy texture

Moscato

\$29.99 bottle/\$9.00 glass

Sweet Italian frizzante style with peach and honeysuckle notes

Sparkling Wine Cocktails

Almond Fizz- \$7 Sparkling with Almond Syrup

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

Pomosa- \$8 Sparkling With Pomegranate & Blueberry

Cava Colada \$8- Sparkling with Coconut and Pineapple

Moscato Sunrise-\$9 Moscato, Orange Juice, Splash of grenadine

Additional Beverages

Non-alcoholic Wine Sodas \$2.99

Assorted San Pellegrinos \$2.00

Bottled Water \$1.50

Freshly Brewed Iced Tea and Coffee \$2.00