

SUNDAY BRUNCH AT THE POINT

STARTERS

CAESAR SALAD GF - 12

Brioche | Sundried Tomato | Olive Tapenade | Aged Parmesan

CRAB SALAD GF - 13

Fresh Avocado | Citrus Segments | Peppadew Rouille | Salted Almonds

CAPRESE (SERVES 2) - 18

House Made Mozzarella | Heirloom Tomato | Basil | Barrel Aged Balsamic | Warm Baguette

ARTISAN CHEESE (SERVES 2) GF - 20

Assorted Breads | Stone Fruit Chutney | Spiced & Candied Nuts | Fresh Berries

WHITE WINE PAIRING: *House Made Mozzarella | Citrus Bellavitano | Drunken Goat*

RED WINE PAIRING: *Manchego | Triple Cream Brie | House Peppered Goat Cheese*

LE GRAND CRU PLATTER (SERVES 4) GF - 32

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

CHEESE: *Manchego | Citrus Bellavitano | House Peppered Goat Cheese*

MEATS: *Soppressata | Citterio Chorizo | Prosciutto*

TRADITIONAL BREAKFAST

CHEF'S INSPIRED OMELETTE GF - 13

Weekly Selection of Seasonally Inspired Accompaniments

CRAB BENEDICT GF - 15

Fresh Crab | Avocado | Toasted Brioche | Blood Orange Hollandaise

STUFFED FRENCH TOAST - 14

Local Strawberries | Lemon Mascarpone | Vanilla Infused Maple | Candied Pecans

BRUNCH INSPIRATIONS

POTOMAC POINT BLT - 14

Brioche | Cherrywood Smoked Bacon | Avocado | Garlic Aioli

SHRIMP AND CRAB CAKES - 14

Dijon Aioli | Arugula | Fresh Citrus | Salted Almond

POTATO WRAPPED SEA BASS GF - 20

Tangelo Salsa | Watercress | Champagne & Honey Emulsion | Micro Basil

PAN SEARED CHICKEN BREAST GF - 18

Garlic Whipped Potatoes | Summer Squash Succotash | Arugula | Basil Vinaigrette

STEAK AND EGGS GF - 20

Corn Bread Panzanella | Peppadew Coulis | Grilled Asparagus | Jalapeño Vinaigrette

SIDE OFFERINGS

Cherrywood Smoked Bacon GF - 6 *Seasonal Fruit* GF - 4

Side Hash Browns GF - 4 *Toast & House Jam* - 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.