



Sunday BRUNCH

Served all day from 10am-6pm

Brunch Inspirations

Bistro Breakfast- \$12

Two Eggs, Bacon, Home Fries, Brioche Toast, Whipped Seasonal Butter

Chef Inspired Omelet- \$13

Weekly selection of seasonal accompaniments

Steak and Eggs- \$16

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

Brunch Flatbread- \$15

Cherrywood Smoked Bacon, Scrambled Eggs, Cheddar Cheese, Scallions

Stuffed French Toast- \$13

Brioche French Toast, Mascarpone, Chocolate-Hazelnut Spread, Strawberries, Butter, Maple Syrup

Crab Cake Benedict- \$16

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

Sides - \$4

Bacon | French Toast | Home Fries | Fresh Fruit

Little Bud's Brunch

Kids Scramble- \$8

Scrambled Eggs, Home Fries

Kids French Toast- \$8

French Toast, Maple Syrup

Virginia Oysters*

½ Dozen- \$14

Dozen- \$25

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

Hot- Béchamel, Spinach, Bacon, Parmesan*

*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.*

Small Plates

Burrata Toast- \$10

Melted Burrata, Prosciutto, Caramelized Red Onion, Escarole, Balsamic Reduction, Imported Olive Oil, Baguette

Baked Brie- \$11

Puff Pastry, Figs, Dates, Cranberry-Orange Relish, Toasted Almond

Duck Confit-GF \$16

Crispy Duck Leg, Sweet Potato Puree, Pomegranate, Duck Jus

Creamy Crab Dip- \$14

“Everything” Lavash Crisps, Old Bay

Brussel Sprouts-\$8

Cherrywood Bacon Lardons, Maple Gastrique

Le Grand Cru Platter- \$32

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

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

Meats: Prosciutto, Soppressata, Bresaola

Bistro Favorites

Baby Wedge-GF \$10

Baby Iceberg, Peppered Bacon, Pickled Shallots, Tomato, Creamy Peppercorn Dressing

Poached Pear Salad-GF \$11

Field greens, Port Wine Pears, Candied Nuts, Bleu Cheese, Sherry Vinaigrette

Potomac Point Crab Cakes- Market Price

Tarragon Remoulade, Shaved Fennel Salad, Blood Orange

Lamb Burger- \$14

Fresh Ground Lamb, Feta Cheese, Lemon Aioli, Fennel Salad, Ciabatta

Add Fried Egg-\$1

Bistro Flatbread-\$12

Roasted Eggplant, Mushrooms, Ricotta, Mozzarella, Oregano, Garlic Oil

Braised Port Ragout- \$16

House made Pasta, Tomato Sauce, Braised Pork Shoulder, Pecorino Romano

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)

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**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