

STARTERS

Le Grand Cru Platter 32

Chef's Selection of Three Assorted Charcuterie, Three Assorted Cheeses, Marinated Olives, Stone Fruit Chutney, Grapes, Strawberries, Candied Nuts, Breads

> Creamy Crab Dip 15 Old Bay, Baguette

Roasted Cauliflower 10 @

Fire Roasted Red Pepper Aioli, Bell Pepper, Fresh Basil

Crispy Chickpea Fritters 10

Marinated Tomatoes, Arugula, Roasted Sun Dried Tomato Aioli

Roasted Beet Hummus 10

Black Sesame Seeds, Pita

Potomac Point Crab Cakes Market Price

Carrot and Apple Slaw, Arugula, Signature PPW Dressing

BISTRO FAVORITES

*Bistro Burger 15

Balsamic Glazed Red Onion, Whipped Feta, Arugula

Chicken Pesto Flatbread 17

Artichoke Hearts, Mozzarella, Provolone

Potomac Point House Salad 12

Bacon, Tomato, Croutons, Romaine, Signature PPW Caesar Dressing

Soup of the Day

Chef's Selection of Seasonal Ingredients
Cup 6 Bowl 8



BRUNCH INSPIRATIONS

Steak and Eggs* 20 @

8oz Bistro Steak, Two Eggs, Home Fries

Bistro Breakfast 12

Two Eggs, Cherrywood Smoked Bacon, Home Fries, Brioche Toast, Whipped Butter

Belgian Waffles 13

Maple Syrup, Powdered Sugar, Strawberries, Honey Chantilly Cream

Brunch BLT 14

Cherrywood Smoked Bacon, Lettuce, Tomato, Avocado Spread Add Fried Egg 1

DESSERTS

Italian Gianduja Tart 8

Italian Cookie Crust, Chocolate Ganache, Gianduja Whip

Potomac Point Wine Ice Cream 8

Raspberry Ice Cream Infused With Our Dolce Rubus, Chocolate Chips

SPARKLING WINE COCKTAILS

Strawberries and Cream Mimosa 10

Sparkling with Strawberry Purée, Vanilla, Vanilla Wafer, Whipped Cream

Bubbly Mary 12

Sparkling with Chesapeake Reserve Bloody Mary Mix, Cheese & Charcuterie Skewer

Cava Colada 8

Sparkling with Coconut and Pineapple

Moscato Sunrise 9

Moscato, Orange, Splash of Grenadine

Mimosa 7

Sparkling with Your Choice of Cranberry, Orange, or Pineapple