



**BOTTOMLESS MIMOSAS | 19**

**CRAFT COCKTAILS**

**BRUNCH COCKTAILS**

**MIMOSA 4**

cava, orange

**WHITE PEACH BELLINI 6**

cava, white peach, peach schnapps

**BLOOD ORANGE BELLINI 6**

cava, blood orange, peach schnapps

**APEROL SPRITZ 7**

aperol, cava, soda water

**BLOODY MARY 9**

Sobieski vodka, housemade bloody mary mix

**LIGHT + REFRESHING**

**BEET YA TO IT 13**

Barr Hill gin, housemade beet-lemon shrub, honey, cucumber, lemon

**THE MULE 11**

Sobieski vodka, Q Mixers ginger beer, lime, ginger

**FOGGY BOTTOM 11.5**

Absolut Citron vodka, lemon, rosemary, cucumber

**TITO & LIZ 11.5**

Tito's vodka, Torres orange curaçao, St. Elizabeth Allspice dram, cranberry, lemon

\$1 from the sale of every Tito & Liz will be donated to DC Central Kitchen

**WHITES**

**GRUNER VELTLINER BROADBENT AUSTRIA 11 | 43**

**SAUVIGNON BLANC NOBILO NEW ZEALAND 10.5 | 41**

**PINOT GRIS J VINEYARDS CALIFORNIA 10.5 | 41**

**PINOT GRIGIO BELLA SERA ITALY 9.5 | 37**

**CHENIN BLANC REMHOOGTE SOUTH AFRICA 10 | 39**

**RIESLING SAINT M GERMANY 10 | 39**

**CHARDONNAY DOÑA PAULA ARGENTINA 10.5 | 41**

**VIOGNIER CLINE CALIFORNIA 10.5 | 41**

**CHARDONNAY LANDER JENKINS CALIFORNIA 11.5 | 45**

**ROSÉ BAND OF ROSES WASHINGTON 11.5 | 45**

**BUBBLES**

**CAVA BRUT POEMA SPAIN 10.5 | 41**

**BRUT ROEDERER ESTATE CALIFORNIA 14 | 55**

**PROSECCO RUFFINO ITALY 11 | 43**

**CLASSICS WITH A TWIST**

**HEADS OR TAILS 12.5**

Camarena Reposado tequila, Maximo mezcal, agave, aquafaba, lime

**BLACKBERRY MARGARITA 13.5**

Camarena Silver tequila, Torres orange curaçao, blackberry, lime

**DOCKED IN THE TROPICS 11**

Don Q Cristal rum, grapefruit, orgeat, Angostura bitters

**MAPLE OLD FASHIONED 14**

Redemption rye, maple syrup, Fee Brothers bitters | aged in white oak barrels in house for 3 weeks

**BLACK MANHATTAN 14**

Smooth Ambler Contradiction bourbon, Avera Amaro, Angostura bitters, orange flame

**NO BOOZE IF YOU CHOOSE**

**ROSEBERRY SMASH 8**

rosemary, blueberries, agave, lemon, blueberry-habanero shrub, Fee Brothers aromatic bitters, sparkling water  
*// if you choose, add vodka*

**TREAT YO'SELF 8**

turmeric, carrot, orange, pineapple, mango, lime, ginger beer  
*// if you choose, add gin*

**WINE + BUBBLES**

**REDS**

**PINOT NOIR CLOUDFALL CALIFORNIA 12.5 | 49**

**PINOT NOIR ERATH 'RESPLENDENT' OREGON 14.5 | 59**

**TEMPRANILLO ABADIA DE ACON SPAIN 10.5 | 41**

**CÔTES DU RHÔNE GRANGE DE PAYAN FRANCE 10.5 | 41**

**MALBEC TILIA ARGENTINA 10 | 39**

**CABERNET FRANC DOMAINE LAROQUE FRANCE 11 | 43**

**MERLOT SEVEN FALLS WASHINGTON 11 | 43**

**SHIRAZ/CABERNET INSURRECTION AUSTRALIA 11 | 43**

**CABERNET MOTTO CALIFORNIA 11 | 43**

**CABERNET SPOKEN BARREL WASHINGTON 13 | 51**

**RED BLEND TWO RANGE NAPA VALLEY 13 | 51**

**ZINFANDEL PREDATOR CALIFORNIA 12 | 47**

**ATLAS** | EXCLUSIVE BREW  
 - BREW WORKS -  
 DISTRICT OF COLUMBIA  
**ATLAS BREW WORKS**  
**TROPIC THUNDER IPA | 7.5**



**BEER**

**DRAFTS**

ROTATING TAP MKT

STELLA ARTOIS 7

MILLER LITE 5.75

RIGHT PROPER RAISED BY WOLVES 7

ALLAGASH WHITE ALE 7.25

BLUE POINT TOASTED LAGER 7

FIRESTONE UNION JACK IPA 7.25

FLYING DOG SEASONAL 7.25

GUINNESS (20 OZ GLASS) 8

LAGUNITA PILS 7

**BOTTLES**

BUD LIGHT

COORS LIGHT

PERONI

BOLD ROCK CIDER

LEINENKUGEL GRAPEFRUIT SHANDY

AVERY WHITE RASCAL

BUDWEISER

LEFT HAND MILK STOUT (NITRO)

3 STARS PEPPERCORN SAISON

**MORE BOTTLES**

5.5 CORONA

5.5 VICTORY GOLDEN MONKEY 7.25

5.5 DOGFISH HEAD 60 MIN. IPA 6.5

6 FOUNDER'S PORTER 6.5

6 YUENGLING 5.5

6 TERRAPIN LUAU KRUNKLES 7

# BRUNCH

## SMALL PLATES

### BULGOGI LETTUCE WRAPS

marinated short rib, bibb lettuce, sticky rice, kimchi aioli, chopped peanuts

### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

### FRIED CALAMARI

shiitakes, shishito peppers, string beans, chili-garlic sauce

### SHOTGUN SHRIMP

sweet chili sauce, jicama slaw

### SPINACH AND ARTICHOKE DIP

mozzarella, provolone, marinated tomatoes, Old Bay lavash

## SALADS

add to any salad | chicken +7 | grilled shrimp +8 | salmon +9

### MARKET SALAD

mixed greens, marinated tomatoes, carrots, cucumbers, cranberries, balsamic vinaigrette

### “EVERYTHING” CAESAR

hearts of romaine, Parmigiano-Reggiano, crushed crostini, everything seasoning, caesar dressing

### PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette

### BLACKENED CHICKEN MANGO

mixed greens, red grapes, mango, marinated tomatoes, dried cranberries, cashews, pickled ginger vinaigrette

12 **FOUR CHEESE MACARONI** 10.5  
cavatappi pasta, crispy prosciutto, herbed bread crumbs

9.5 **TUNA POKE NACHOS\*** 13  
sesame ginger marinade, wasabi avocado cream, tobiko pickled ginger aioli, wonton chips, roasted nori + sesame seeds

13.5 **HUMMUS** 12  
kalamata tapenade, vegetables, pita

12.5 **CHICKEN WINGS** 12.5  
spicy apricot chili glaze, carrots, celery, blue cheese dressing

12 **PETITE FILET SLIDERS\*** 15.5  
horseradish + blue cheese aioli, crispy onions

8.5 **FUJI APPLE SHRIMP** 17  
mixed greens, Fuji apple, fried wontons, jicama slaw, micro cilantro, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

9 **VEG + QUINOA BOWL** 15  
baby kale, house pickled beets, avocado, marinated tomato, quinoa, balsamic onions, sunflower seeds, fried goat cheese, champagne vinaigrette, grilled lemon

9 **SALMON\*** 21  
mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

16 **HANGER STEAK\*** 21  
Cedar River Farms, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette

## SIDES

home fries 3 / bacon 4 / egg 4 / fruit salad 4 / avocado 3

## ENTRÉES

### AVOCADO TOAST\*

avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustic

### ALMOND GRANOLA FRENCH TOAST

corn flake crust, almond granola, fresh berries, mascarpone maple cream

### EGG WHITE OMELET

peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit

### BLACKSTONE BENEDICT\*

poached eggs, canadian bacon, roasted tomato, english muffin, hollandaise, mixed greens

### SOUTHERN CHICKEN BENEDICT\*

housemade biscuits, poached eggs, sausage gravy, home fries

14.5 **AMERICAN BISTRO BREAKFAST\*** 15  
french toast, two eggs any style, bacon, home fries

12 **HUEVOS RANCHEROS\*** 13  
sunny side up eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños

12 **PETITE FILET BENEDICT\*** 16  
english muffin, hollandaise, poached eggs, home fries

13 **BULGOGI FRIED RICE\*** 15  
marinated short rib, scrambled egg, roasted peppers and onions, pickled carrots, scallions, poached egg

14.5

## FLATBREADS

### CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella, basil

### RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

### BARBECUE CHICKEN

barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella

### WILD MUSHROOM

cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, fontina cheese

## SANDWICHES

12 **CIRCA BURGER\*** 14.5  
Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

13 **BISON BLUE CHEESE BURGER\*** 15.5  
VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle aioli, brioche bun, fries

13 **GRILLED CHICKEN SANDWICH** 14  
scallion aioli, arugula, provolone, roasted peppers, ciabatta, fries

13 **TURKEY BURGER** 14  
MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

**FRIED CHICKEN SANDWICH** 14.5  
shredded lettuce, dill pickles, dill pickle aioli, brioche roll, sweet potato fries

GENERAL MANAGER KATIE BRODERICK | EXECUTIVE CHEF JAVIER LOAYZA

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.