



Sunday BRUNCH

Served all day from 10am-6pm

Brunch Inspirations

Bistro Breakfast- \$12

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

Chef Inspired Omelet- \$13

Weekly Selection of Seasonal Accompaniments

Steak and Eggs*- \$20

8 oz. Coulotte Steak, Two Eggs, Home Fries, Chimichurri

Brunch BLT- \$14

Cherrywood Smoked Bacon, Lettuce, Tomato, Avocado Spread, Brioche
Add Fried Egg- \$1

Stuffed French Toast- \$13

Brioche French Toast, Gianduja-Mascarpone, Banana, Hazelnut, 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*

1/2 Dozen- \$14

Dozen- \$25

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

Hot- Béchamel, Spinach, Lemon, Parmesan*

Small Plates

Roasted Asparagus- \$9

Crispy Prosciutto, Saffron Aioli, Tarragon Citrus Butter, Parmesan

Tuna Poke*- \$12

Avocado, Pickled Ginger, Wasabi Mayo, Sriracha, Nori, Crispy Wonton, Toasted Sesame

Zucchini Fritter- \$12

Burrata, Red Onion Jam, Green Goddess Aioli

Creamy Crab Dip- \$14

“Everything” Lavash Crisps, Old Bay

Le Grand Cru Platter- \$32

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

Cheese: Peppered Pecorino, Merlot Bellavitano, Truffle Honey Goat Cheese

Meats: Prosciutto, Soppressata, Calabrese

Bistro Favorites

Baby Wedge-GF \$10

Baby Iceberg, Peppered Bacon, Pickled Shallots, Tomato, Bleu Cheese Dressing

Citrus Salad-GF \$11

Field Greens, Fennel, Toasted Almonds, Feta, Orange, Poppy Seed Vinaigrette

Potomac Point Crab Cakes- Market Price

Tarragon Remoulade, Asparagus Salad, Grapefruit

Bistro Burger*- \$12

Iceberg Lettuce, Smoked Tomato Jam, Pickles, White Cheddar, Dijonnaise, Brioche Bun

Add Fried Egg-\$1

Bistro Flatbread-\$14

Tomato-Basil Sauce, Mozzarella, Calabrese Sausage, Oregano, Parmesan Reggiano

Pasta Primavera- \$14

House Made Pasta, Asparagus, Tomato, Mushroom, Spinach, Basil, Lemon Butter Sauce,
Parmesan

Chef's Inspiration

Weekly Selection of seasonally inspired creations. Ask your server for more details

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)

Grapefruit Strawberry Mimosa- \$8 Grapefruit juice infused with fresh strawberries topped off
with Sparkling and a thyme sprig for garnish

*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.*

**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*