

washington p l a z a

APPETIZERS

shrimp and grits

coconut grits topped with two jumbo shrimp
and pineapple chutney
\$10

deviled eggs

curry scented deviled eggs
topped with candied pecans
over a bed of baby arugula
\$8

baked brie

baked brie cheese wrapped in puff pastry
served with baby frisée, raspberry
compote and ciabatta croutons
\$12

yogurt parfait

layers of fresh fruit, honey greek yogurt,
granola and pomegranate reduction
\$9

fruit plate

selection of seasonal fruit and berries
\$9

DESSERTS

apple tart

warm apple tart topped
with vanilla bean gelato and caramel sauce
\$8

flourless chocolate brownie

warm flourless chocolate brownie
served with s'mores ice cream,
chocolate and caramel sauce
\$8

ice cream sundae

layers of brownie, vanilla bean gelato,
chocolate syrup and whipped cream topped with
maraschino cherry and waffle pirouette
\$8

BEVERAGES

orange crush

stoli ohranj vodka,
fresh squeezed orange juice, sprite
\$9

patron brunch margarita

patron tequila, cointreau, fresh lime juice
\$9

st basil cocktail

beefeater gin, st germain liqueur, basil,
fresh squeezed grapefruit and lemon juice
\$9

bottomless mimosa or bloody mary

two hour time limit
\$15

MAIN COURSE

eggs benedict

served with roasted potato wedges and baby arugula salad
two fresh poached eggs, english muffin, hollandaise sauce
and your choice of:

crab cakes \$21
smoked salmon \$16

canadian bacon \$15
sautéed spinach \$14

salmon salad

grilled salmon, mixed greens, sliced potatoes, cucumber, radishes,
cherry tomatoes and pesto vinaigrette
\$16

steak and eggs

seared prime ny steak over hash brown potatoes, topped with
two eggs any style; served with roasted roma tomatoes
\$24

fish and chips

beer battered cod fish filet, french fries, tartar sauce
and lemon wedges
\$18

avocado sandwich

toasted challah bread topped with avocado salad, one over-easy egg,
baby arugula and crispy onions; served with watermelon salad
\$13

breakfast burger

8 oz patty wrapped in fried eggs, shredded lettuce, tomatoes,
pickled onions and choron sauce
\$15

kale salad

baby kale, bulgar, blueberries, toasted cashews, shaved parmesan
and ranch dressing
\$13

bananas foster french toast

challah bread french toast, banana foster and vanilla whipped cream
\$16

texas chicken salad

spicy marinated chicken breast, chopped romaine, roasted corn,
fried tortilla and ranch dressing
\$14

omelet your way

three egg omelet with your choice of toppings: red pepper, green
pepper, red onions, mushrooms, spinach, bacon, ham, goat cheese
and monterey jack cheese; served with yukon gold potato wedges
and baby arugula salad
\$15

add **pepper crusted bacon** to your dish
\$4

~ consumption of raw or undercooked meat, egg, fish, or poultry can increase your risk of food borne illness ~
18% gratuity will be added to parties of 6 or more

