

# **BRUNCH MENU**

### STARTERS/ SHARE

**WOOD-FIRED BREAD** olive oil, seasoned butter–9

#### ARUGULA SALAD

green goddess, radish, almonds, parmesan-17

### YUKON + SWEET POTATO LATKES + TROUT ROE

creme fraiche, apple butter, chives-19

CHILLED CORN VELOUTE cucumber, wax beans,

cornbread croutons-14

**BUTTERMILK PANCAKES** maple syrup, almond streusel,

strawberries-14

**TEMPURA FRIED SQUASH BLOSSOMS** chevre, sour cherry mole, cantaloupe mostarda—21

**WOOD-FIRED OYSTERS** smokey tomato butter, oyster crackers-23

### MAINS

**BREAKFAST SANDWICH** bacon, cheesy eggs, side potato hash–19

**SMOKED SALMON TOAST** herb cream cheese, pickled red onions—19

**OMELETTE** mushroom fricassee, herb ricotta-23

**EGGS BENEDICT** pepper jelly, country ham, scallion biscuit-21

**ORANGE, FRIED CHICKEN + WAFFLES** buttermilk waffle, sesame seeds, cilantro-23

**SMASH BURGER** dill pickles, mac sauce, cheddar cheese-25

**ENGLISH PEA + RICOTTA AGNOLOTTI** pickled ramps, poppy seeds, preserved lemon-25

CHAMPAGNE + MUSHROOM RISOTTO grana padano, curly scallions, forest mushrooms—24

### **DESSERTS**

**TIRAMISU** creme anglaise coffee soaked lady fingers, cocoa powder, mascarpone mousse–14

**CHOCOLATE POT DE CREME** toasted hazelnuts, whipped crème fraîche–13

KEY LIME PIE meringue, dried lime-13



# THREE-COURSE BRUNCH -39 per person



BOTTOMLESS DRINKS
-17 per person

Choice of a starter, a main and a dessert.

Choices listed below.

We invite you to try our memorable brunch experience. Your choice of a starter, a main and a dessert with the option to upgrade to bottomless drinks. There is a 1.5 hour time limit for bottomless option per guest. This does not apply for any person that arrives after 2pm. Please drink responsibly.



### **BOTTOMLESS DRINKS**

A la carte options available.

#### TRADITIONAL MIMOSA

orange juice, sparkling wine-8

### **SEASONAL MIMOSA**

seasonal puree, sparkling wine-9

### **BLOODY MARY**

vodka, house made bloody mary mix, seasonal garnish-9

#### **ULTIMATE MARGARITA**

tequila, agave, lime, triple sec, black salt–13

### WHITE SANGRIA

sauvignon blanc, fresh fruit, line, peach cordial—13

# **ADDITIONS**

#### CHARRED, WOOD-FIRED, SUMMER VEGETABLES

hollandaise, horseradish, tarami glaze-16

**BACON** house made, smoked, crispy-11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

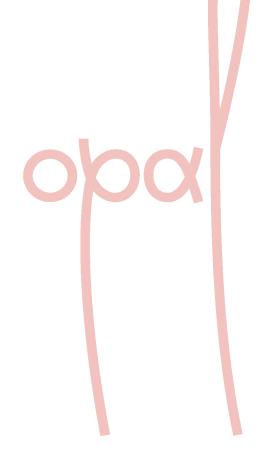
As a way to offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips.

Parties of 6 or more will automatically have a 20% gratuity added to the check.

OPAL RESTAURATEURS: Chef Colin McClimans & Danilo Simic

> 5534 Connecticut Avenue, NW, Washington DC 20015

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### **COCKTAILS**

# Seasonal Margarita -14



# **Ultimate Margarita** –13

100% agave tequila, agave, lime, triple sec, black salt



**PP+T** -15

pisco, turmeric, pineapple, lime, charred candied ginger



# Espresso Martini -15

vodka, licor 43, cold brew, orange essence



# Gin Loves Grapefruit -15

gin, citrus thyme syrup, lemon, fresh grapefruit



# Sazerac + Smoke -17

rye, cognac, luxardo cherry, smoke angostura bitters, orange bitters



# **Triple B** –I5

bourbon, rye, berry basil syrup, angostura bitters, basil, lime



# **Opal G + T** -15

cucumber infused gin, elderflower tree fever tonic, rose water, citrus essence



### Cucumber + Mezcal -15

spicy mezcal, cucumber cordial, lime. rose water



# Upside Down G&S -15

gin, strawberry, fresh lime, floral essence, lime foam

### **WINE BY THE GLASS**

### WHITE

# Taking Root, Sauvignon Blanc -12

Moldova

# Brigantello, Delle Venezie

Pinot Grigio - 14

Veneti, Italy

# Ancient Peaks, Chardonnay -15

Paso Robles, California

# Velenosi, Colli Aprutini, Pecorino Prope -15

Abruzzo, Italy

# Prosper Maufoux Bourgogne,

Chardonnay -16

Burgundy, France

# Chateau Gâillac, Rose -12

Gaillac, France

# Heinz Eifel Riesling –14

Mosel, Germany

### **RED**

# Annabella, Cabernet Sauvignon - 16

Napa Valley, California

# Chateau Vartely Reserve, Cabernet Sauvignon –12

Moldova

### Villa Maria, Pinot Noir – 14

Marlborough, New Zealand

### High Note, Malbec -14

Mendoza, Argentina

# Vajra Rosso Langhe -14

Piedmont's Italy

# Chateau Loumelat, Bordeaux -15

France

### Côtes du Rhône Rouge -15

Rhône Valley, France

### **SPARKLING**

### Simonet Blanc de Blanc - 12

Loire Valley, France

# Poggio Costa Prosecco Brut -12

Italy

### Maison Salazar Brut Rosé – 12

Languedoc Roussillon, France

### **CRAFT BEERS**

### Atlas -8

SPECIAL LAGER

### Sierra Nevada -9

HAZY IPA

### **Bells Brewery** –8

AMBER ALE

### DC Brau -8

PII SNFR

### Founders Brewery -9

PORTER

# Flying Dog Snake Dog -9

PA

### Allagash White -8

WHEAT BEER

### **DRINKS** NON-ALCOHOLIC

### **Berry Sparkler** –9

berry, basil, lemon, ginger beer

### Cucumber Lime Soda –9

cucumber cordial, lime, seltzer

### **0% Espresso Martini** –9

cold brew, agave, arange essence