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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

202.570.0289 • opal-dc.com

BRUNCH

STARTERS/ SHARE

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

ARUGULA SALAD *green goddess, radish, almonds, parmesan*–17

YUKON + SWEET POTATO LATKES + TROUT ROE *crème fraîche, apple butter, chives*–19

FIRE ROASTED PUMPKIN SOUP *nutmeg crème fraîche, candied pumpkin seeds, crispy sage*–14

BUTTERMILK PANCAKES *maple syrup, almond streusel, strawberries*–14

WEST COAST TEMPURA SQUASH BLOSSOM *ricotta cheese, romesco, pimento*–21

WOOD-FIRED MATTESON OYSTER *tequila chili butter, spiced oyster crackers, charred lemon*–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

PAN-SEARED RAINBOW TROUT FILET *root vegetable caponata, garlic labneh, black olive vinaigrette*–29

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

DESSERTS

TIRAMISU CREME ANGLAISE *coffee soaked adyfingers, 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

Choice of a starter, a main and a dessert.

&

BOTTOMLESS DRINKS
–17 per person

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

ROASTED AUTUMN VEGETABLES
honey miso, rosemary chimichurri, walnuts–16

BACON *house made, smoked, crispy*–11

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

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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 –15
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

Apple Fiesta –15
reposado tequila, lime, apple cider reduction, cinnamon essence

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
PILSNER

Founders Brewery –9
PORTER

Flying Dog Snake Dog –9
IPA

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, orange essence