

## BRUNCH MENU

### STARTERS/ SHARE

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

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

**YUKON + SWEET POTATO LATKES WITH TROUT ROE**  
creme fraiche, apple butter, chives—19

**FOREST MUSHROOM CONSOMMÉ** chicken ballantine,  
mushroom broth, snap pea—14

**BANANA PANCAKES** maple syrup, banana walnuts—12

**CHIVE BLINI + ROASTED SHRIMP** yuzu lebaneh, pea relish,  
sesame seeds—21

**WOOD FIRED OYSTERS** ramp 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

**RICOTTA DUMPLING** brown butter, butternut squash,  
pumpkin seeds—20

**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 fraiche—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, lime, peach cordial—13

### ADDITIONS

**CHARRED WOOD FIRED SPRING 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

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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



**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

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