



OPAL RESTAURATEURS:  
Chef Colin McClimans & Danilo Simic

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

## SIMPLE BRUNCH

Two course menu plus a beverage—29 per person

### TWO COURSE MENU

#### 1ST COURSE

##### seasonal PASTRY

*a rotating selection*

##### yogurt + puffed sorghum GRANOLA

*chia seeds, EVO, fresh fruit*

##### carolina SHRIMP + GRITS

*maryland grits, hot sauce vinaigrette, celery salad*

#### 2ND COURSE

##### mushroom + spinach OMELETTE

*salad, whipped ricotta, crostini*

##### salmon GRAVLAX mezza

*chimichurri avocado, jammy eggs, lavash*

##### CLASSIC BREAKFAST

*bacon, eggs your way, house focaccia*

##### CHICKEN + WAFFLES

*hot honey, cornmeal waffle, winter slaw*

### SPECIALTY DRINKS + CLASSICS

Choice of • Cucumber Mint Cooler

• Pineapple Mint Fresca • Arnold Palmer

• Iced Oat Milk Latte • Ice Tea

• Fresh Lemonade

### FROM THE BAR

#### COCKTAILS +6

Bloody Mary • Traditional Mimosa

#### WINES +6

Taking Root Sauvignon Blanc • Mont Gravet Rose

Chateau Vartely Reserve Cabernet

## BRUNCH MENU

### SHARED PLATES

seasonal PASTRY *a rotating selection* 6

wood fired BREAD *olive oil, seasoned butter* 9

wood fired OYSTERS *tequila chili butter, oyster crackers* 23

yogurt + puffed sorghum GRANOLA *chia seeds, EVO, fresh fruit* 16

carolina SHRIMP + GRITS *hot sauce vinaigrette, celery salad* 20

gem lettuce SALAD *croutons, tête de moine, anchovy vinaigrette* 17

heirloom CARROTS *whipped feta, hazelnut dukkah, pickled shallots* 15

### MAIN COURSES

mushroom + spinach OMELETTE *salad, ricotta, crostini* 19

sunchoke + potato HASH *fried egg, monterey jack, chili relish* 18

louisiana EGGS BENEDICT *seafood gumbo, biscuits, poached eggs* 24

SALMON gravlax mezza *chimichurri avocado, jammy eggs* 24

CHICKEN + WAFFLES *hot honey, cornmeal waffle, winter slaw* 28

banana PANCAKES *maple syrup, whipped butter, candied walnuts* 19

STEAK+ EGGS *hanger steak, potato hash, two eggs your way* 30

### SIDES

two eggs your way 6 • bacon 6

pomme frites 7 • fresh fruit 6

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## COCKTAILS

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### Ultimate Margarita –13

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

### Seasonal Margarita –14



### Marcus's Caipirinha –14

cachacha, mandarins, lime juice, mint



### Espresso Martini –15

vodka, licor 43, cold brew, orange essence



### Gin Loves Grapefruit –13

gin, citrus thyme syrup, lemon, fresh grapefruit



### Triple B –15

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



### Opal G&T –14

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



### Sazerac + Smoke –17

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



### Cucumber + Mezcal –15

spicy mezcal, cucumber cordial, lime, rose water



### Flaming Apple Fiesta –13

reposado tequila, apple cider reduction, lime, cinnamon essence

## WINE BY THE GLASS

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### WHITE

#### Taking Root, Sauvignon Blanc –12

Moldova

#### Brigantello, Delle Venezie

#### Pinot Grigio –14

Veneti, Italy

#### Ancient Peaks, Chardonnay –14

Paso Robles, California

#### Velenosi, Colli Aprutini,

#### Pecorino Prope –14

Abruzzo, Italy

#### Prosper Maufoux Bourgogne,

#### Chardonnay –16

Burgundy, France

#### Mont Gravet, Rose –12

Languedoc Roussillon, France

#### Karl-Josef, Piespoter Michelsberg

#### Riesling Kabinett –12

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 –13

Mendoza, Argentina

#### Vajra Rosso Langhe –13

Piedmont's Italy

#### Chateau Loumelat, Bordeaux –13

France

#### Côtes du Rhône Rouge –13

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

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#### Narragansett Lager –6

Narragansett Brewing Company, LAGER

#### Crooked Crab –8

Haze for Days, HAZY IPA

#### Silver Branch –8

WHEAT Cloud 9

#### Thick N Thin –8

Day Sauce PILSNER

#### Black Flag –9

VANILA PORTER

#### Calvert –7

In My 64, WEST COAST IPA

## DRINKS Non-Alcoholic

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#### Berry Sparkler –7

berry, basil, lemon, ginger beer

#### Cucumber Lime Soda –7

cucumber cordial, lime, seltzer

#### 0% Espresso Martini –7

cold brew, agave, orange essence