



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

preserved tomato baked EGGS

cannellini beans, rapini, toast

salmon GRAVLAX mezza

chimichurri avocado, jammy eggs, lavash

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

preserved tomato BAKED EGG *cannellini beans, rapini, toast* 19

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

GREEN EGGS + HAM benedict *spinach hollandaise, frites* 23

SALMON gravlax mezza *chimichurri avocado, jammy eggs* 24

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

mushroom RISOTTO *parmesan reggiano, pea tendrils, red wine jus* 23

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



COCKTAILS



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



Tropical Storm –13

rum, pineapple, campari, lime, berry

WINE BY THE GLASS

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

Narragansett Lager –6

Narragansett Brewing Company, LAGER

Animal Denizens Brewing –8

HAZY IPA

Groove City RAR Brewing –8

HEFEWEIZEN

Grisette –8

Manor Hill Brewing, FARMHOUSE ALE

Pilsner –8

Manor Hill Brewing, PILSNER

BMORE Breakfast –8

Oliver Brewing, OATMEAL STOUT

Stone IPA –7

Stone Brewing, California, WEST COAST IPA

DRINKS Non-Alcoholic

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