

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

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

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

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

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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