



5534 Connecticut Avenue, NW,
Washington DC 20015
202.570.0289 • opal-dc.com

A FEW THINGS TO TRY

- seasonal PASTRY** –a rotating selection 6
- wood fired BREAD** –olive oil, seasoned butter 8
- rainbow CARROTS** –smoked whipped feta, dill, pickled shallots 15
- yogurt + puffed sorghum GRANOLA** –chia seeds, EVO, fresh fruit 15
- romaine SALAD** –focaccia croutons, formaggio di fossa, anchovy vinaigrette 17
- ham + pepper CROQUETTE** –parsley-shallot salad, parsley oil, garlic aioli 17
- wood fired OYSTERS** –tequila chili butter, oyster crackers 21

MAINS

- preserved tomato BAKED EGGS** –cannellini beans, rapini, toast 18
- sunchoke + potato HASH** –fried egg, monterey jack, chili relish 17
- GREEN EGGS + HAM benedict** –spinach hollandaise, pomme frites 22
- SALMON gravlax mezze** –chimichurri avocado, jammy eggs, lavash 24
- CHICKEN + WAFFLES** –hot honey, cornmeal waffle, winter slaw 27
- mushroom RISOTTO** –parmesan reggiano, pea tendrils, red wine jus* 22
- STEAK au poivre** –teres major, frites, salad* 29
*add egg 3

SIDES

- **two eggs your style** 6 • **pomme frites** 7
- **bacon** 6 • **fresh fruit** 6

SIMPLE BRUNCH

2 course menu plus a beverage
29 per person

SPECIALTY DRINKS

Cucumber Mint Cooler
Pineapple Mint Fresca • Iced Oat Milk Latte

CLASSICS

Ice Tea • Fresh Lemonade • Arnold Palmer

WINES +6

Taking Root Sauvignon Blanc • Mont Gravet Rose
Chateau Vartely Reserve Cabernet

COCKTAILS +6

Bloody Mary • Traditional Mimosa

CHOICE OF

Seasonal Pastry

a rotating selection

Yogurt + Puffed Sorghum Granola

chia seeds, EVO, fresh fruit

CHOICE OF

Preserved Tomato Baked Eggs

cannellini beans, rapini, toast

Salmon Gravlax Mezze

chimichurri avocado, jammy eggs, lavash

Mushroom Risotto

parmesan reggiano, pea tendrils, red wine jus
add egg 3