

D E G R E E S BISTRO

Brunch Menu

-To Share-

SESAME STEAK SKEWERS \$26
GINGER AIOLI, TOASTED SEEDS, SCALLIONS

TUNA TARTARE \$22
SPICY AVOCADO, CREAM, PICKLED CUCUMBER, SPRING ONIONS,
BITTER ORANGE PONZU, GOCHUJANG BAKED WONTON

INCINERATOR HUMMUS \$18
ROASTED CLASSIC HUMMUS, TAJIN SPICES, PIMENTON DE LA
VERA, AND ZA'ATAR NAAN BREAD

BRUSSELS SPROUTS \$12
CRISPY BRUSSELS SPROUTS, CORIANDER GARLIC YOGURT SAUCE

OCTOPUS AGUACHILE VERDE \$26
RADISH, CUCUMBER, MARINATED ONIONS, AVOCADO

AHI TUNA NACHOS \$20
CHIPS, SOY-GINGER MARINATED TUNA, WASABI -AVOCADO
CREMA, PICKLED VEGGIES, CILANTRO

TEMPURA CRISPY CEPHALOPOD MOLLUSK \$24
BLISTERED SHISHITOS, GARLIC CREMA, SPICY CHILI SAUCE

-Salads-

MANGO AVOCADO SALAD \$22
LEAFY GREENS, GRAPEFRUIT, SUNFLOWER SEEDS, TOMATOES,
AVOCADO, GOAT CHEESE, CILANTRO LIME ADEREZO

VA FARM ORGANIC BURRATA & TOMATO \$24
HEIRLOOM BABY TOMATOES, GARLIC TOMATOES, FRESH BASIL,
SEA SALT, BALSAMIC REDUCTION, WALNUT TOSTADA

-Featured Items-

GEORGETOWN CHEESEBURGER \$34
WAGYU BEEF, LTO, SOUTH STREET SPECIAL SAUCE, CHOICE OF
CHEESE ADD: BACON +\$2

MARYLAND CRAB MEAT SANDWICH \$28
BRIOCHE BUN, OLD BAY CREAM, TANGY CITRUS SLAW, FRIES

PANINI STREET SANDWICH \$26
GRILLED CHICKEN, ROASTED TOMATOES, BASIL, FRESH
MOZZARELLA, HOMEMADE CIABATTA, FRENCH FRIES

-Chef's Specialty Small Plates-

SHRIMP TACOS \$22
THREE TACOS WITH JICAMA SLAW, OLD BAY CREMA, AVOCADO

HUEVOS RANCHEROS \$24
REFRIED BEANS, TORTILLA, PICO DE GALLO, CREMA, QUESO
FRESCO, AVOCADO, CHOICE OF EGGS

FLASH FRIED CHICKEN SANDWICH \$26
BRIOCHE, CHILI LEMON AIOLI, CABBAGE SLAW, FRENCH FRIES

STEAK & EGGS \$36
8-OZ PREMIUM CHURRASCO, PROVENCAL BREAKFAST POTATOES
CHOICE OF: DEMI GLAZE, CHIMICHURRI, BÉARNAISE

-Late Breakfast-

THREE EGG OMELET \$26
CHOICE OF THREE:
ONIONS, MUSHROOMS, TOMATOES, SPINACH
ASPARAGUS, BACON, SAUSAGE, HAM, CHEESE
IDAHO BAKED BREAKFAST POTATOES, CHOICE OF TOAST

CRABS BENEDICT \$28
TWO POACHED EGGS, CRAB, ENGLISH MUFFIN, HOLLANDAISE
SAUCE

BREAKFAST BURRITO \$24
SCAMBLED EGGS, SAUSAGE, BACON, CHEDDAR, ONIONS,
TOMATOES, SALSA

-Sweets-

BLUEBERRY RICOTTA PANCAKES \$20
VERMONT MAPLE SYRUP

CINNAMON TRES LECHES FRENCH TOAST \$16
MIX OF CONDENSED MILK, EVAPORATED MILK, AND DULCE DE
LECHE, BERRIES

CHURROS CON CHOCOLATE \$16

APPLE TARTLET \$14
POACHED APPLE AND ALMOND CREAM, FRENCH VANILLA
ICE CREAM