

# D E G R E E S BISTRO

## EASTER BRUNCH MENU

### -Small Plates-

PISTACHIO MINT LABNEH DIP \$20  
TOSCANO LEAF, RUSTIC BEET BREAD

BRUSSEL SPROUTS \$12  
CORIANDER, GARLIC YOGURT

SHAWARMA HASH \$24  
SLOW BRAISED BEEF, ZAATAR SPICE, SMOKED POTATOES

CHARRED OREGANO OCTOPUS \$26  
OREGANO OLIVE OIL OCTOPUS, CUCUMBER SALAD, GREEN ONIONS,  
PIQUILLO SPREAD

### -Healthy Zone-

EARTH & EAT BEETS \$18  
SPRING MIX GREENS, SCALLION, DILL, FETA, CHARRED LEMON  
VINAIGRETTE  
ADD: FARMER CHICKEN +\$16  
WILD SALMON +\$19  
SHRIMP +\$19  
STEAK + \$25

AVOCADO SMOKED SALMON \$22  
AVOCADO SMASH, SMOKED SALMON, SOURDOUGH TOAST, CAPERS, SPRING  
ONIONS, TOMATOES, LIME RADISH SALAD, EVERYTHING BAGEL SEASONING,  
CHOICE OF EGG

GEORGETOWN OATS \$12  
WARM OATS, BERRY COMPOTE, ORANGE SEGMENTS, GRANOLA

YOGURT PARFAIT \$12  
GREEK YOGURT, LAVENDER COMPOTE, FRESH BERRIES, ROASTED PECANS

### -Cocktails-

UNLIMITED MIMOSAS \$25  
CLASSIC ORANGE  
POMEGRANATE  
GRAPEFRUIT  
STRAWBERRY  
PINEAPPLE

### -Late Breakfast-

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

STEAK & EGGS \$32  
CHURRASCO, PROVENCAL BREAKFAST POTATOES  
CHOICE OF: DEMI GLAZE, CHIMICHURRI, BÉARNAISE

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

LAMB SHAKSHUKA \$26  
MEDITERRANEAN SHAKSHUKA, TOMATO PEPPADEW PEPPER SAUCE,  
POACHED EGGS, LAMB MEATBALLS, RUSTIC BREAD

GEORGETOWN BURGER \$32  
WAGYU BEEF, HALF-SMOKED AIOLI, BACON, LETTUCE, TOMATOES  
ONIONS, FRIED EGG, FRIES OR SALAD

### -Sweets-

CINNAMON FRENCH TOAST \$22  
CINNAMON TRES LECHE, DULCE DE LECHE, BERRIES,  
CRUNCH ALMONDS

HOUSE MADE WAFFLES \$20  
LEMON MASCARPONE, BERRIES

BUTTERMILK PANCAKES \$18  
MIXED BERRIES, WARM MAPLE SYRUP

BEIGNETS \$16  
CINNAMON CARAMEL SAUCE

HONEY GLAZED BISCUITS \$16