

D E G R E E S BISTRO

MOTHER'S DAY BRUNCH MENU

-Greens-

EARTH & EATS SALAD \$20
FRESH SPRING GREENS, ROASTED BEETS, SCALLIONS, DILL, CRUMBLLED FETA, CHARRED LEMON VINAIGRETTE.

BURRATTINA SALAD \$22
CREAMY BURRATA CHEESE, PEA PUREE, SAPORI TOMATOES, PUMPKIN OIL, CRISPY CROSTINI.

ARTISAN GREEK SALAD \$20
RED OAK LETTUCE CURED CUCUMBERS, KALAMATA OLIVES, ROSEMARY-INFUSED FETA CHEESE, GARLIC-INFUSED TOMATOES, TANGY VINAIGRETTE.

-To Share-

MEDITERRANEAN DIP BOWL \$18
BEET HUMMUS, TAJIN-SPICED TOMATOES, CUCUMBER SALAD, MARINATED OLIVES, PITA BREAD.

PISTACHIO MINT LABNEH DIP \$20
INFUSED CREAMY LABNEH MINT PISTACHIO, TOSCANO LOAF, RUSTIC BEET BREAD

BRUSSELS SPROUTS \$16
CRISPY BRUSSELS SPROUTS, CORIANDER GARLIC YOGURT SAUCE.

CHARRED OREGANO OLIVE OIL OCTOPUS \$24
GRILLED OCTOPUS, SAFFRON-INFUSED SAUCE.

TUNA TARTARE \$20
FRESH TUNA TARTARE, WASABI AVOCADO, PICKLED GINGER CREAM, SEAWEED CHIPS, HINT OF SMOKE.

-Featured Items -

GEORGETOWN CHEESEBURGER \$32
WAGYU BEEF, BACON, LTO, SOUTH STREET SPECIAL SAUCE, CHOICE OF CHEESE, FRIED EGG
ADD: BACON +\$2

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

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

-Cocktails-

UNLIMITED MIMOSAS \$25
CLASSIC ORANGE
POMEGRANATE

-Late Breakfast-

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

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

SHAWARMA HASH \$26
SLOW BRAISED BEEF, ZA'ATAR SPICE, SMOKED POTATOES, CHOICE OF EGGS

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

-Entrée-

SEA SCALLOPS \$32
SEA SCALLOPS, PARSNIP PUREE, CORN SUCCOTASH.

PAN-SEARED BRANZINO \$34
CRISPY-SKINNED BRANZINO FILLET, CURRY, LEMON-INFUSED FENNEL MINT SALAD.

TOP SIRLOIN \$36
JUICY 8 OZ. TOP SIRLOIN, SEA SALT, PROVENCAL FRIES, SHALLOT, DEMI GLAZE.

-Sweets-

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

RED VELVET PANCAKES \$18
MASCARPONE CREMA.

CHURROS CON CHOCOLATE \$16