

# D E G R E E S BISTRO

## BRUNCH MENU

### -To share-

#### TUNA TARTARE \$26

WASABI AVOCADO PUREE, MANGO CHUNKS, FERMENTED ONIONS, SOY-GINGER GLAZED, TOASTED SESAME SEEDS, WONTON CHIPS

#### CHESAPEAKE CRAB CAKE BITES \$28

CHESAPEAKE JUMBO LUMP CRAB, JALAPENO CITRUS SALAD, PICKLED RADISH, CANDIED LEMON CRUSTED PANKO, GUALJILLO AIOLI

#### INCINERATOR HUMMUS \$22 <sup>V</sup>

ROASTED CLASSIC HUMMUS WITH TAJIN SPICE, TERRA FINA OIL, FERMENTED ROOT, ZA'ATAR PITA BREAD

### -Salads-

#### APPLE QUINOA SALAD \$24 <sup>V, GF</sup>

ORGANIC QUINOA, GRANNY SMITH APPLE, CITRUS, SPINACH, RED OAK LETTUCE, MULBERRIES, GOAT CHEESE, BLOOD ORANGE VINAIGRETTE

#### MANGO AVOCADO SALAD \$22 <sup>GF</sup>

ORGANIC ARUGULA, GREEN OAK, MANGO, AVOCADO CITRUS, FRESH BASIL, HONEY GOAT CHEESE, TOASTED ALMONDS, MINT VINAIGRETTE

#### VA TOMATO & BURRATA \$24

ORGANIC MARINATED CAMPARI TOMATOES, ARUGULA, FRESH BASIL, SEA SALT, CRUSHED PEPPER, BALSAMIC GLAZE, LYONS LOCAL BAKERY SOURDOUGH BREAD

ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 GF, TOFU +\$12GF, WILD SALMON +\$16GF, SHRIMP +\$16GF, STEAK +\$25 GF

### -Featured Items-

#### GEORGETOWN CHEESEBURGER \$32

WAGYU BEEF, LTO, SOUTH STREET SPECIAL SAUCE, CHOICE OF CHEESE  
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, GARLIC AIOLI, FRESH MOZZARELLA, HOMEMADE CIABATTA, FRENCH FRIES

#### SKINNY SANDWICH \$24 <sup>V</sup>

HUMMUS, BEAN SPROUT, ROASTED PEPPERS, CUCUMBER, TOMATO, GREEN GODDESS SAUCE, LOCAL MULTIGRAIN BREAD, TOMATO SALAD, GREEN JUICE

### -Specialty Small Plates-

#### SESAME STEAK SKEWERS \$24

GINGER AIOLI, TOASTED SEEDS, SCALLIONS

#### CHARRED OCTOPUS \$26 <sup>GF</sup>

CORIANDER CREMA, CRISPY RICE, FRIED CAPERS, BITTER GREENS

#### SHRIMP TACOS \$20

CORN TORTILLAS, SLICED AVOCADO, CABBAGE, SALSA

### -Late Breakfast-

#### THREE EGG OMELET \$26

CHOICE OF THREE: ONIONS, MUSHROOMS, TOMATOES, SPINACH, ASPARAGUS, BACON, SAUSAGE, HAM, CHEESE. SERVED WITH IDAHO BAKED BREAKFAST POTATOES, CHOICE OF TOAST

#### CRAB BENEDICT \$28

TWO POACHED EGGS, CRAB, ENGLISH MUFFIN, HOLLANDAISE SAUCE

#### ROASTED TOMATOES AND SPINACH

#### OPEN FACE \$26 <sup>V</sup>

CAGE FREE EGGS, SAUTEED BABY SPINACH, ROASTED TOMATOES, TRUFFLE PEELS, PARMESAN CHEESE, TOPPED WITH CITRUS GREENS

#### STEAK & EGGS \$32

8-OZ PREMIUM CHURRASCO, PROVENÇAL BREAKFAST POTATOES  
CHOICE OF: DEMI GLACE, CHIMICHURRI, BÉARNAISE

### -Sweets-

#### BLUEBERRY RICOTTA PANCAKES, \$20 <sup>V</sup>

MINT RICOTTA, MAPLE SYRUP

#### CINNAMON TRES LECHES FRENCH TOAST \$16

MIX OF CONDENSED MILK, EVAPORATED MILK AND DULCE DE LECHE, TOPPED WITH BERRIES

#### BANOFFEE TOAST \$18

BRIOCHE, BRÛLÉED BANANA, CARAMEL, VANILLA GELATO