



WASHINGTON PRIME BRUNCH

Sundays 11:30am – 2:30pm

Mimosa / Bloody Mary / Moscow Mule / Bellini \$8

SEA BY THE PIECE

All by the piece items are served over crushed ice with lemon wedges, house made cocktail sauce, horseradish & shallot mignonette

Local Oyster \$3 Jumbo Shrimp \$3 Little Neck Clams \$2

MAINS

Eggs Benedict \$14

poached eggs over Canadian bacon & toasted English muffins with home fries & a side of hollandaise
Smoked Salmon Benedict \$16.95

Belgian Waffle or French Toast \$13

warm & fluffy with melting butter, whipped cream, mixed berries, maple syrup & Applewood smoked bacon

Bagel & Lox \$15

smoked wild filets with a toasted bagel, sides of cream cheese, capers, red onion and brussels sprouts

Slab Bacon & Eggs \$14

thick cut slab bacon, 2 eggs any what you want them and a side of home fries

Make Your Own Omelette \$15

fluffy 2 egg omelette made with your choice of any/all of the following choices below and a side of home fries
Applewood Smoked Bacon, Sausage, Canadian Bacon, Onion, Bell Pepper, Tomato, Chive, Spinach, Mushroom, Cheddar, American, Feta, Queso Fresco

Prime Steak & Eggs \$26

8 oz. Prime Aged NY Strip, 2 eggs any way you want them, home fries and your choice of sauce
prime steak sauce, horseradish cream, chimichurri, green peppercorn, maple truffle chili, Umami, or clarified butter

Huevos Rancheros \$13

two sunny side up eggs over crispy tostadas with refried beans, sour cream, queso fresco and a mild, salsa roja. Served with a side of home fries

SIDE DISHES

\$8 each

Mixed Berries or Fruit
Home Fries or French Fries
Charred Asparagus
Brussels Sprouts

Applewood Smoked Bacon
Thick Cut Slab Bacon (per piece)
Breakfast Sausage
Creamed Spinach

EXECUTIVE CHEF - Armando Sanchez

we support local, natural, sustainable & organic practices whenever possible. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs, reduces the risk of foodborne illness.