

BRUNCH 2018 Event Menus

All prices will have 10% tax and 20% gratuity added \*\*Menu is subject to seasonal changes\*\*

***$30 per person. 2-course Family Style Brunch:***

***Apps & Entrees To Share***

***Appetizers***

- DC grown shoots salad | blueberries | cucumbers | chives |

maryland feta cheese | lemon vinaigrette GF, V

- DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

- seasonal, local fruit mix GF, V

***Entrees***

- baked brioche french toast | seasonal fruit compote | warm sorghum syrup V

- house organic egg scrambles

DCH chipotle lamb sausage | cubanelle peppers | caramelized onions GF

***or*** sautéed shiitake mushrooms | swiss chard | goat cheese GF, V

- smoked chicken breast | crispy new potatoes | spring garlic aioli

Add $7 per person for Dessert: s’mores Pot du crème V **or**

DCH ricotta cheesecake | passionfruit glaze | white chocolate cookie crustGF, V

***$40 per person. 2-course Family Style Brunch:***

***Apps & Entrees To Share***

***Appetizers***

- DC grown shoots salad | blueberries | cucumbers | chives |

maryland feta cheese | lemon vinaigretteGF, V

- summer corn & okra pancake | lump crabmeat | pea shoots |

pickled green tomato & chili | herbed greek yogurt GF

- DCH cherry wood smoked bacon GF

***Entrees***

- baked brioche french toast | meyer lemon curd | blueberries| unsalted butter V

- steak & yukon gold potato hash | organic scrambled eggs |

scallions | rosemary | tomatillo chili salsa GF

- crispy old bay gulf shrimp | DCH pepper jelly | cheddar grits

Add $7 per person for Dessert: s’mores Pot du crème V **or**

DCH ricotta cheesecake | passionfruit glaze | white chocolate cookie crustGF, V

GF=gluten V=Vegetarian