

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 | easter egg radish | cucumbers |

chives | goat cheese | lemon vinaigrette

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

- seasonal, local fruit mix

***Entrees***

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

- house organic egg scrambles

DCH chipotle lamb sausage | cubanelle peppers | caramelized onions

***or*** sautéed shiitake mushrooms | swiss chard | goat cheese

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

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

DCH GF ricotta cheesecake | black cherry glaze | white chocolate cookie crust

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

***Apps & Entrees To Share***

***Appetizers***

- DC grown shoots salad | easter egg radish | cucumbers |

chives | goat cheese | lemon vinaigrette

- fried green tomatoes | DCH banana pepper hot sauce |

cucumber & radish salad | spring garlic aioli

- DCH cherry wood smoked bacon

***Entrees***

- banana foster rum caramel baked brioche french toast |

toasted walnuts | unsalted butter

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

 scallions | rosemary | tomato chili jam

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

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

DCH GF ricotta cheesecake | black cherry glaze | white chocolate cookie crust