

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 | smoked pear | candied smoked nuts |

blue cheese | sherry 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 cremini mushrooms | swiss chard | goat cheese

- smoked chicken breast | bbq spiced smoked potatoes

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

cranberry & meyer lemon ice box cake

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

***Apps & Entrees To Share***

***Appetizers***

- DC grown shoots salad | smoked pear | candied smoked nuts |

blue cheese | sherry vinaigrette

- crispy confit turkey & broccoli slaw spring rolls | DCH pepper jelly

- DCH cherry wood smoked bacon

***Entrees***

- pumpkin baked brioche french toast | cranberry curd |

toasted pumpkin seeds | unsalted butter

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

scallions | rosemary | tomato chili jam

- crispy old bay gulf shrimp | pickled ramp aioli | cheddar grits

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

cranberry & meyer lemon ice box cake