

Burger Bar

served w/ one choice of hand-cut fries, salad or creamy coleslaw
burger temperatures are cooked to liking
gluten-free buns are available
burgers can be make without salt upon request

198 CLASSIC BURGER

Freshly ground Angus chuck, cheddar cheese, mayo, lettuce, tomato, red onion on a Brioche bun 12.95

BE-GONE BURGER

Freshly ground Angus chuck, bacon, crumbled Blue Cheese, lettuce, tomato & mayo on Brioche bun 14.25

B-FAST BURGER

Fresh ground chuck, topped w/ fried egg and bacon on a brioche bun 14.95

Sandwiches & Baskets

served w/ one choice of hand-cut fries, salad or creamy coleslaw

BLT EGG SANDWICH

On Sourdough bread, Bacon, American Cheese and egg cooked to liking, served w/ lettuce and tomato 11.95

EGG MUFFIN SANDWICH

English muffin, fried egg, American cheese & turkey bacon, served w/ breakfast potatoes 11.95

CHICKEN & POBLANO SANDWICH

Seasoned Chicken breast, black bean mash, lettuce, tomato & Poblano mayo on Kaiser roll 14.50

FISH BITES BASKET

Wild Alaska Pollock bites, served w/ Old Bay fries, vinegar & Cajun Tarter sauce 14.95

TEXAS PETE CHICKEN FRIED TENDERS

Homemade breaded spicy chicken tenders, served w/ Dijon Honey Mustard in basket 14.50

OOOH OOOH CHEESESTEAK

Hoagie roll topped w/ chopped steak, onions, peppers, mayo, American cheese & provolone 14.95

Salads & Soup

C&C SOUP

creamy soup w/ lump crabmeat 10.95

MOCO SALAD

Mixed greens, candied pecans, goat cheese, red onions & grape tomatoes, choice of dressing 11.95

SANDY SPRING COBB SALAD

Mixed greens, chopped hardboiled eggs, grape tomatoes, chopped bacon, blue cheese and avocado, choice of dressing 12.95

COLUMBIA SALAD

Mixed greens, croutons, blue cheese crumbles, avocado & grape tomatoes, choice of dressing 11.95

DRESSING OPTIONS

Balsamic Vinaigrette • Cilantro Ranch
Mango Vinaigrette
Blue Cheese Crumbles Dressing
Honey Mustard

PROTEIN ADD-ON

Grilled Chicken +3.50
Skirt Steak +5.00
Sautéed Shrimp +6.25

Plant-Based

Vegan & Vegetarian Friendly
all our plant-based items are made in house w/ special care on ingredients and preparation

AVOCADO PATTY SANDWICH

English muffin topped w/ smashed avocado, vegan cheese slice, vegan breakfast patty, baked eggless patty & sliced tomato, served w/ hashbrowns or breakfast potatoes 12.25

TOFU SCRAMBLE 198

Tofu scramble w/ onions & peppers served w/ hash browns, beyond beef sausage & choice of toast 14.25

BREAKFAST PLANT BASED BURGER

Kaiser roll topped w/ Impossible burger patty, baked eggless patty, sauteed mushroom & vegan cheese slice, served w/ hash browns or breakfast potatoes 15.95

VEGGIE BREAKFAST BOWL

Tofu scramble, breakfast potatoes, sliced avocado & sauteed spinach and mushrooms served w/ choice of toast 13.95

LOADED NACHOS

Blue corn chips topped w/ black beans, jalapeños, chopped tomatoes, avocado & vegan nacho cheese sauce 11.95
add Impossible Beef Picadillo +3.⁰⁰
make traditional w/ regular cheese, steak or chicken

CRISPY FRIED TOFU SANDWICH

Crispy Tofu topped w/ lettuce, tomato, red onion & plant-based mayo and buffalo spread, served w/ hand-cut fries and pickles 14.95

CHICKPEA IMPOSSIBLE MEATLESS LOAF

topped w/ barbeque sauce, served w/ hand-cut fries 15.95

THE IMPOSSIBLE BACON BURGER

Plant-based burger, veggie bacon, lettuce, tomato & spicy vegan mayo on Kaiser roll, served w/ hand-cut fries 15.95

JACKY TAMAL

Southwest style Tamal stuffed w/ BBQ Jackfruit, topped w/ red guajillo sauce & melted vegan cheese 5.29

B-VILLE STREET TACOS

Choice of 3 types of plant-based tacos served on corn tortilla w/ salsa verde & lime 4.⁰⁰each

- Mushroom Barbacoa topped w/ cilantro •
- Beef Picadillo topped w/ pickled red onions •
- Beyond Beef Italian Crumbled chorizo topped w/ cilantro & white onion •
- Black Bean & Potato topped w/ chopped avocado •

Alert your server if you have special dietary needs or allergy concerns

PLANT BASED

CONTAINS NUTS

GLUTEN FREE

HALAL

Saturday 7am-2pm
Sunday 7am-4pm
Brunch Menu

Restaurant

198

local • familiar • fresh

15540 Old Columbia Pike,
Burtonsville, MD 20866

(301) 723-7270

www.198eats.com



@198eats

Beginners

GF **SPICY MANGO-CHIPOTLE GLAZE RIBS**
Fried pork ribs tossed in mango-chipotle glaze,
served w/ mango pico de gallo 12.95

GF **301 WINGS**
6 wings, served w/ Blue Cheese dressing,
Tamarindo-Chili Sauce • Old Bay Spice Sauce
Buffalo • Lemon-Pepper • Mango Chipotle 11.95

198 EMPANADAS
served w/ cilantro ranch, Choice of:
Beef Picadillo • Shredded Chicken • Black Bean and Corn
Chorizo & Jalapeño • Mushroom and Cheese 4.25 each
Crab & Shrimp 4.99 each

ROUTE 29 MUSSELS
Choice of Spiced Tomato Broth or Creamy Lemon Seafood sauce,
served w/ garlic sourdough bread 15.95

GF **CORN RIBS**
Seasoned Corn on the Cob ribs, topped w/ fresh parsley
& served w/ chives sour cream 9.25

GF **LOBSTER STREET TACOS**
3 corn tortillas topped w/ sauteed chopped lobster, peach
pico de gallo, cilantro & chipotle aioli 20.95

CAJUN PICKLE CHIPS
Breaded pickle chips, served w/ Cajun dipping sauce 8.95

Drinks

COFFEE • HOT TEA • HOT CHOCOLATE
ORANGE JUICE • CRANBERRY JUICE • APPLE JUICE
TOMATO JUICE • PINEAPPLE JUICE
FOUNTAIN SODAS [FREE REFILLS] • BOYLAN SHIRLEY TEMPLE BOTTLED
SMOOTHIE [ASK FOR SEASONAL FLAVORS]
PIÑA COLADA • STRAWBERRY DAQUIRI
198 MILKSHAKE CHOCOLATE, STRAWBERRY. VANILLA

Cocktails

DRAGON 87 SMOOTHIE
Dragonfruit/ Banana/ Fresh Berries/ Almond Milk 7.95
SALVA SPRITZ
St. Germain Elderflower liqueur/ Aperol/ Champagne /
red grapefruit juice/ orange juice / splash of soda 11.50
RED TORO MARGARITA
Casamigos/ Malbec/ Gran Marnier/ Sour Mix 10.95
PASSION FRUIT FRENCH 57
Hendricks/ Champagne/ Passion fruit juice/
lemon/ simple syrup 10.99
MIMOSA
glass 6.95 • carafe 35.00

Specialties

GF **THE DENVER OMELET**
Ham, cheddar cheese, peppers, onions, and tomatoes
served w/ Mixed Greens + Dijon Vinaigrette or Hash Brown,
choice of toast 13.25

GF **FARMERS OMELET**
Eggs, baby spinach, sauteed onion, tomato, & goat cheese
served w/ Mixed Greens or Hash Browns, choice of toast 13.50

GF **WESTERN COWBOY OMELET**
Eggs, chicken sausage, peppers, onions & Monterrey Jack cheese,
served w/ Mixed Greens or Hash Browns, choice of toast 13.75

GF **HOT & SPICY OMELET**
Eggs, chorizo, jalapenos, onions & Monterrey jack cheese,
served w/ Mixed Greens or Hash Browns, choice of toast 13.75

CHEESE OMELET
Eggs, served w/ choice of cheese, mixed greens
or hash browns, choice of toast 13.25

MEATS OPTIONS
Pork Sausage Patty • Turkey Bacon
Smoked Virginia Ham • Veggie Bacon
Chicken Sausage Link
Hardwood Smoked Bacon

TOAST OPTIONS
White Toast • Wheat Toast
Plain Bagel • Raisin Bread
English Muffin
Gluten-Free Toast
Sourdough Bread

Pancakes, etc...

add any style eggs • add choice of meat

BUTTERMILK PANCAKES
2 Pancakes, served w/ whipped cream & seasonal berries 10.50
add Blueberries or Chocolate Chips +1.25

FRENCH TOAST
2 Brioche Toast, topped w/ whipped cream, powdered sugar
& seasonal berries 10.99

CINNAMON CRUNCH TOAST
2 Brioche Toast dipped in our custard mix and wrapped in
Cinnamon Toast Crunch cereal 12.25

BANANA FLAMBE FRENCH TOAST
Our traditional French toast triangles, topped w/ Banana Flambe
and whipped cream 12.75

AMERICANA WAFFLE
Buttermilk waffle,
served w/ powdered sugar & whipped cream 10.95
make it Spicy Chik'n tenders & Waffle +6.⁰⁰

APPLE PIE WAFFLE
Buttermilk waffle topped w/ glazed apples, cinnamon sugar
and whipped cream 12.95

STRAWBERRIES & CREAM WAFFLE
Buttermilk waffle served w/
fresh strawberries & whipped cream 12.95

Platters

198 MORNING
2 eggs, hash browns, choice of Meat and choice of Toast 12.95

PAINT BRANCH CHIPS CHILAQUILES
Chips sauteed with red or green salsa,
topped w/ scrambled eggs, mozzarella, avocado
and cilantro 12.95

SKIRT STEAK & EGGS
Skirt steak cooked to liking, 2 eggs, hash browns,
and choice of Toast 17.95

GF **BLUE CORN HUEVOS RANCHEROS**
Crispy Blue corn tortillas topped w/ smashed black beans,
fried egg, chopped tomato, Monterrey Jack cheese & Salsa
Verde, served w/ breakfast potatoes 12.95

AVOCADO TOAST
On Wheat or White toast, spread with mashed avocado, topped with
spinach, and eggs cooked to liking w/ breakfast potatoes 12.95

GF **BROILED SALMON**
Choice of Brown Sugar-Chili spice rub or
Seafood Cream sauce, choice of 2 sides 26.95

GF **CAST-IRON RIBEYE STEAK**
12 oz. Ribeye Steak, cooked to liking
w/ herb butter, choice of 2 sides 29.95

GF **CREAMY MUSHROOM CHICKEN**
Baked chicken breast topped w/ mushroom sauce,
served w/ choice of 2 sides 20.95

GF **SIZZLING STEAK & PEPPERS**
Skirt Steak topped w/ Sauteed Peppers & Onions
served w/ choice of 2 sides 23.95

GF **198 WHOLE ROCKFISH**
Whole pan-fried or broiled Rockfish,
served w/ Red Ancho Chile sauce,

CHOICE OF SIDES					
Stewed	Jasmine	Whipped	Side	Hand-Cut	Creamy
Black	Rice	Potatoes	Salad	Fries	Vinegar
Beans					Coleslaw

NO SUBSTITUTIONS

No more than 5 split checks per table
Gratuuity added to table of 5-10 18% • 10-20 20%
20 or more 22%