

BOND 45

National Harbor ITALIAN KITCHEN & BAR

join us for our

SUNDAY BRUNCH BUFFET

11AM - 3PM

DINNER PRIX-FIXE

- 38 -

APPETIZERS

SELECT ONE

- FRIED CALAMARI
- MOZZARELLA BITES
- BOWL OF MEATBALLS
- CAESAR SALAD
little gem romaine lettuce,
herb focaccia croutons

ENTRÉES

SELECT ONE

- MAMA PERLA'S LEMON CHICKEN
- GRILLED JUMBO SHRIMP SKEWER*
beurre blanc
- PAN SEARED SALMON*
- FILET MIGNON*, 6 oz
(10 supplement)

WITH...

SELECT ONE

- FETTUCCINE ALFREDO
- SPAGHETTI AGLIO E OLIO
- PARMESAN MASHED POTATOES
spicy garlic broccolini
- SPAGHETTI POMODORO

DESSERT

SELECT ONE

- GELATO & SORBET
- TIRAMISU

FOR THE TABLE

SERVES 3-4

- HOUSEMADE MEATBALLS.....28
- HOUSEMADE BURRATA MOZZARELLA & HEIRLOOM TOMATOES29
- FRIED SHRIMP & CALAMARI.....32
spicy peppers, lemon aioli
- PARMESAN CHICKEN WINGS.....29
gorgonzola blue cheese dip
- CAESAR SALAD*.....27
little gem romaine, herbed focaccia croutons
- MAMA PERLA'S LEMON CHICKEN.....45
roasted potatoes
- PAN SEARED SALMON*.....48
market vegetable orzo, beurre blanc
- SAUSAGE, PEPPERS & ONIONS.....42
mashed potato
- SPAGHETTI & MEATBALLS.....40
- FETTUCCINE ALFREDO.....38
- RIGATONI SAUSAGE.....42

APPETIZERS

- SOUP OF THE DAY.....10
- MOZZARELLA BITES.....12
- HOUSEMADE MEATBALLS.....13
- HOUSEMADE BURRATA MOZZARELLA & HEIRLOOM TOMATOES v GF.....14
- PROSCIUTTO & HOUSEMADE BURRATA MOZZARELLA v GF.....15
- ALFREDO CRAB FRIES GF.....17
- STEAMED MUSSELS GF.....15
garlic & heirloom tomato broth, house bread sticks
- FRIED SHRIMP & CALAMARI.....16
spicy peppers, lemon aioli
- PARMESAN CHICKEN WINGS14
gorgonzola blue cheese dip

SALADS

- HOUSE SALAD v GF.....9
- CAESAR*11
little gem romaine, herbed focaccia croutons
- KALE & SPINACH TUSCAN SALAD v GF.....12
quinoa, apple, goat cheese, walnut, kidney beans
- BEEFSTEAK TOMATO SALAD v GF.....10
red onion, gorgonzola cream
- DOUBLE WEDGE GF.....13
iceberg & little gem romaine lettuce, smoked bacon, buttermilk blue cheese dressing
- ARTICHOKE, MUSHROOM & ASPARAGUS SALAD v GF.....12
- MIXED SEAFOOD SALAD GF18
bay scallops, shrimp & squid, citrus vinaigrette

ADD HERBED CHICKEN PAILLARD 9 GF | GRILLED SHRIMP* 12 GF | SEARED SALMON* 13 GF

HOUSEMADE PASTA

- GNOCCHI ALLA SORRENTINA v18
tomato sauce, burrata mozzarella
- SPAGHETTI & MEATBALLS22
- PAPPARDELLE BOLOGNESE22
- RIGATONI & HOUSEMADE SAUSAGE24
- SHRIMP SCAMPI.....28
angel hair pasta, pancetta bacon, tomato sauce
- BAY SCALLOP LINGUINE.....24
heirloom tomato, lemon
- SPAGHETTI CARBONARA19
pancetta bacon, poached egg
- OPEN-FACED LASAGNA26
housemade meatball, burrata mozzarella
- LOBSTER & CRAB RAVIOLI.....29
roasted red pepper, asparagus, salsa rosa
- CHICKEN ALFREDO.....23
- LAMB RAGU & SIX-CHEESE RAVIOLI.....25

FISH & SEAFOOD

- SALMON* GF.....29
arugula, tomato, cannellini beans, citrus beurre blanc
- LUMP CRAB CAKE & SHRIMP.....35
butternut squash purée
- GRILLED JUMBO SHRIMP SKEWERS.....25
market vegetable orzo, beurre blanc
- SEARED SCALLOPS*.....32
chickpea purée, sautéed mushrooms
- SEAFOOD RISOTTO*.....28
shrimp, mussels, squid
- FISH OF THE DAY.....MP

PRIME STEAK & MORE

- STEAKS ORDERED WELL DONE MAY NOT BE RETURNED -

- FILET MIGNON*6 oz 32 | 8 oz 42
parmesan mashed potatoes, onions rings, red wine sauce
 - PRIME DRY AGED NEW YORK STRIP* (14 OZ).....49
28 day aged, parmesan mashed potatoes, onions rings, red wine sauce
 - RIB-EYE* (14 OZ).....46
45 day aged, parmesan mashed potatoes, onions rings, red wine sauce
 - PRIME DRY AGED TOMAHAWK STEAK* (24 OZ).....64
28 day aged, bone-in rib-eye, parmesan mashed potatoes, onions rings, red wine sauce
 - specialita! STEAK FRITES*32
french fries, green peppercorn cognac sauce, house salad
- ADD 1lb. lobster 25 | crab meat 16
jumbo shrimp skewers 15
crabcake 19 | jumbo lump crab oscar 19

ITALIAN CLASSICS

- CHICKEN PARMIGIANA.....24
spaghetti pomodoro
- MAMA PERLA'S LEMON CHICKEN.....25
roasted potatoes
- CHICKEN MARSALA.....25
parmesan mashed potatoes
- LAMB OSSO BUCCO*28
orzo

BIG SALADS & BOWLS

- SEARED TUNA SALAD GF.....22
string beans, potatoes, olives, hardboiled egg, roasted pepper
- QUINOA PRIMAVERA BOWL v GF.....18
red & white quinoa, mushrooms, asparagus, roasted peppers & onions
- MARKET VEGETABLE BOWL v GF.....16
cannellini, asparagus, mushrooms & roasted vegetables
- MIXED SEAFOOD SALAD GF.....25
bay scallops, shrimp & squid, citrus vinaigrette

BURGERS

- OLD FASHIONED BURGER*.....17
double patty, three cheese sauce, bacon, crispy shallots, tomato, lettuce
- CRAB CAKE BLT BURGER.....23
bacon, lettuce, tomato, tartar sauce
- FRIED MOZZARELLA BURGER*.....19
pomodoro sauce, french fries
- CHICKEN ALFREDO BURGER.....18
mozzarella, alfredo sauce, french fries

SIDES

- FRENCH FRIES v 8
- ROASTED ROSEMARY POTATOES v GF 9
- PARMESAN MASHED POTATOES v GF 9
- MAC & CHEESE, fontina cheese, parmesan cheese v 10

- ROASTED BRUSSELS SPROUTS v GF 10
- ROASTED ASPARAGUS v GF 10
- ROASTED BROCCOLINI v GF 11

- ROASTED SEASONAL MUSHROOMS v GF 12
- PASTA POMODORO v 8
- FETTUCCINE ALFREDO v 10
- SPAGHETTI AGLIO E OLIO v 8

BEER

DRAFT

STELLA ARTOIS, lager, belgium	7.50
SHOCK TOP, belgium	7.50
GOOSE ISLAND, ipa, chicago	8.50
BUD LIGHT, lager, missouri	8.50
PERONI, lager, italy	6.50

SEASONAL

7.50

BOTTLED

BOLD ROCK, hard cider, virginia	7
HEINEKEN, lager, netherlands	7
MICHELOB ULTRA, lager, missouri	7
YUENGLING, lager, pennsylvania	7
CORONA, lager, mexico	7
SAM ADAMS, seasonal, massachusetts	7
FLYING DOG, pale ale, maryland	7
BECKS, non-alcoholic bremen	7

WINE

SPARKLING & CHAMPAGNE

GLASS | BOTTLE

PROSECCO DOC, ZARDETTO (VENETO) IT	11 41
PROSECCO ROSÉ, CHIARLI (EMILIA) IT	13 44
MOSCATO DI ASTI, NV ANNALISA (PIEMONTE) IT	11 44

ROSÉ

JANEIL, 2018 (LANGUEDOC ROUSSILLON) FR	11 44
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WHITE

PINOT GRIGIO, 2018 LA FIERA (VENETO) IT	12 48
SAUVIGNON BLANC, 2018 PRODIGO (FRIULI) IT	12 48
CHARDONNAY, 2018 CITRA (TERRE DI CHIRTI) IT	11 44
CHARDONNAY, 2017 SONOMA-CUTRER (SONOMA COAST) CA	15 60
RIESLING, 2017 BERNARD GRIFFIN (COLUMBIA) WA	11 44
SANCERRE, 2018 REVERDY DUCROUX FR	16 70
ZINFANDEL, 2017 CAMPUS OAKS (LODI) CA	11 44

RED

MERLOT, 2017 TORTOISE CREEK (CLARKSBURG) CA	11 44
CHIANTI, 2017 STRADA (TOSCANA) IT	12 48
PETITE SIRAH, 2016 LOT 96 (SONOMA) CA	11 44
SANGIOVESE, 2017 DI MAGGIO NORANTE (TOSCANA) IT	12 48
ZINFANDEL, 2015 CAMPUS OAKS "OLD VINE" (LODI) CA	12 48
MONTEPULCIANO D'ABRUZZO, 2017 STELLA (ABRUZZO) IT	11 44
MALBEC, 2018 SANTA JULIA (MENDOZA) AR	15 60
SUPER TUSCAN, 2016 AVIGNONESI CANTALORO (TOSCANA) IT	16 66
RED BLEND, 2017 SEAN MINOR (NAPA) CA	16 64
PINOT NOIR, 2017 DANTE RESERVE CA	11 44
PINOT NOIR, 2017 WILD HILLS (WILLAMETTE) OR	15 60
CABERNET SAUVIGNON, 2017 HAHN (SOLEDAD) CA	12 48
CABERNET SAUVIGNON, 2016 SCHUG (SONOMA) CA	19 76

COCKTAILS

MODERN CLASSICS

BOND SPRITZ: aperol liquor, passion fruit, prosecco	14
OLD FASHIONED: bullet bourbon, all spice syrup, bitters	15
PINEAPPLE MOJITO: rum, pineapple, mint, lime	15
BOND SANGRIA: housemade glass 10 pitcher	40

HOUSE CRAFTED SPECIALS

BOND CUP: pineapple vodka, passion fruit, lime, agave	14
PASSION FIRE MARTINI	14
pineapple infused vodka, passion fruit, lime, habanero, hibiscus	
BERRIES & PEAR: vodka, st. germain, raspberry, prickly pear	14
THE FIX: gin, st. germain, aperol, cucumber, rose lemonade	15
SPICY MANGO MARGARITA: tequila, mango, lime, habanero	14
GINGER SMASH & GRAB: bourbon, ginger syrup, fresh lime	14

COCKTAIL FOR TWO 38

PINEAPPLE infused vodka, passion fruit, agave, habanero

SPIRITS

SINGLE MALT

SCOTCH & WHISKY

BALVENIE 12YR, speyside	14
BALVENIE 14YR, caribbean cask	16
GLENFIDDICH 12YR, speyside	14
GLENLIVET 12YR, speyside	16
GLENKINCHIE 12YR, lowland	13
LAGAVULIN 16YR, islay	16
LAPHROAIG 10YR, islay	15
MACALLAN 12YR, speyside	16
MACALLAN 18YR, speyside	38
OBAN 14YR, highland	16
OBAN 18YR, highland	33
TALISKER 10YR, isle of skye	13

BOURBON & RYE

BAKERS	12
BASIL HAYDEN	12
BULLEIT BOURBON	12
BULLEIT RYE	12
CROWN ROYAL	11
GENTLEMAN JACK	13
JACK DANIELS	12
JACK DANIELS SINGLE BARREL	14
JAMESON	13
JEFFERSONS OCEAN CASK STR	22
KNOB CREEK	13
MAKERS MARK	12
REDEMPTION RYE	12
SEAGRAMS 7	9
WHISTLEPIG	25
WILD TURKEY 101	12
WOODFORD RESERVE RYE	13
WOODFORD RESERVE	13

PORT

CROFT DISTINCTION NV	10
TAYLOR FLADGATE 10YR	14
TAYLOR FLADGATE 20YR	18

RUM

BACARDI	10
CAPTAIN MORGAN	11
RUM HAVEN, (COCONUT RUM)	11
MYERS	11

BLENDED SCOTCH

WHISKY	
CHIVAS REGAL 12YR	13
CHIVAS REGAL 18YR	15
DEWARS WHITE LABEL	10
JOHNNIE WALKER BLACK	15

COGNAC

HENNESSY VS	13
REMY MARTIN 1738	18
REMY MARTIN VSOP	15

VODKA

BELVEDERE	12
GREY GOOSE	12
KETEL ONE	12
STOLICHNAYA	11
TITO'S	11

CORDIALS

AMARETTO DISARONNO	11
BAILEYS	11
DRAMBUIE	11
GRAND MARNIER	12
FRANGELICO	11
KAHLUA	11
SAMBUCA	10
SAMBUCA BLACK	11
TUACA	12

GRAPPA

NONINO MOSCATO	23
NONINO CHARDONNAY	11
NONINO MERLOT	15
CAFFO	12

AMARI

NONINO	12
MONTENEGRO	12

RESERVATIONS: 301.839.1445 • PRIVATE ROOMS AVAILABLE: 301.965.8082

WEEKEND BRUNCH: 11:30PM - 4:00PM • BOOK YOUR NEXT PARTY AT BOND 45

Culinary Director: Brando DeOliveira | Direttore Generale: Alexander Green | Executive Chef : Ouattara Amadou

ingredients may not be listed in their entirety, please inform your server of any allergies or dietary restrictions.
*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness