

COURSED MENUS

*Served plated or family style
Menu is subject to seasonal changes*

JACKIE PRIVATE EVENTS

79 POTOMAC AVENUE SE
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BRUNCH MENU

THREE COURSES

\$55 per person

APPETIZERS

EVERYTHING FLAT BREAD smoked salmon, capers dill aioli, avocado, red onion, herbs

BURRATA Apulian burrata, green peas, sugar snaps, dry figs, roasted olives dust *v, gf*

CAESAR SALAD hearts of romaine, anchovies dressing, mint breadcrumb, Parmigiano Reggiano

GREEK YOGURT fresh berry, granola, honey *v*

SEASONAL FRESH FRUIT PLATTER *vg*

ENTRÉES

BANANA FOSTER BELGIAN WAFFLE caramelized banana, salted vanilla cream *v*

NORWEGIAN EGGS poached eggs, smoked salmon, lemon hollandaise, fennel & cucumber salad

VEGETABLES OMELET spring market greens, grilled tomatoes, avocado, green tomatoes ketchup *v*

STEAK & EGGS two eggs sunny side up, fries, béarnaise sauce

DESSERTS

CHOCOLATE MOUSE

SEASONAL BERRY PANNA COTTA

ASSORTED GELATO OR SORBET

v-vegetarian, vg-vegan, gf- gluten free