



SPRING
2026

RESIDENTS

CAFÉ & BAR

BIB GOURMAND
2021, 2022, 2023, 2024, 2025



EASTER BRUNCH

11AM - 3PM

FRENCH TOAST BITES

crispy brioche, dulce de leche, coconut

MINI BLUEBERRY SCONES (2)

fresh blueberries, vanilla bean icing, lemon
creme fraiche, lemon balm

AVOCADO TOAST

levain baguette, avocado, feta cheese, pomegranate,
cilantro, aleppo pepper

*six minute egg + 3 • smoked salmon + 5 • schnitzel + 8 grilled
halloumi cheese + 6*

PRIX FIXE MENU \$55

COMPLIMENTARY GLASS OF CAVA OR ROSE



RESIDENTS BOWL

green hummus, pea fritters, quinoa,
mixed green salad

*six minute egg + 3 • smoked salmon + 5 • schnitzel + 8
grilled halloumi cheese + 6 • tofu tempura + 4*

MERGUEZ AND SWEET POTATO HASH

house merguez, red onion, bell pepper, pickled
shishitos, fried egg, creme fraiche tzatziki

thick cut bacon + 5 • extra egg + 3

RESIDENTS SMASH CHEESEBURGER

dry aged beef, potato bun, sumac onions, cave aged
gryuere, tomato jam, cucumber, fries

avocado + 3 • thick cut bacon + 5 • extra egg + 3

TURKISH EGGS

house-made pita, labneh, pickled tomato, fresno chilies,
zaatar vinaigrette, aleppo pepper, sunny side up eggs

*smoked salmon + 5 • extra egg + 3 • grilled halloumi cheese + 6
thick cut bacon + 5 • avocado + 3 thick cut bacon + 5*

STRAWBERRY PANCAKES

strawberry compote, farm fresh vanilla whipped cream,
toasted almonds

thick cut bacon + 5 • six minute egg + 3 • schnitzel + 8

BRAISED LAMB SANDWICH

spiced braised lamb, ciabatta roll, mint gremolata,
tzaziki, pickled red onion, feta, side of fries

sunny side up egg + 3 • thick cut bacon + 5

RESIDENTS PLATE

thick cut bacon, two sunny side up eggs, zaatar fingerling potatoes, green salad, labneh, avocado, sourdough bread
smoked salmon + 5 grilled halloumi cheese + 6 schnitzel + 8



PROFITEROLES

dulce de leche, pastry puffs, brown butter bread crumbs

*Consuming raw or undercooked meats, poultry, seafood or shellfish or raw
eggs may increase your risk of food borne illness, especially if you have
certain medical conditions. May contain nuts.*





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SAT & SUN

BEVERAGES

11AM - 3PM

COFFEE & TEA

add: vanilla + 1 • oat / almond milk + 1

ESPRESSO / 6

AMERICANO / 6

MACHIATTO / 7

CORTADO / 7

LATTE / 8

CAPPUCCINO / 8

DRIP / 6

COLD BREW / 6

MOROCCAN MINT

green tea, caffeine / 8

STAR OF AFRICA

herbal tisane, decaf / 8

JASMIN NEEDLE

white tea, caffeine / 8

DARJEELING

black tea, caffeine / 8

FRESH PRESSED JUICE

PINEAPPLE / 8

ORANGE / 8

GRAPEFRUIT / 8

BRUNCH COCKTAILS

CHAI ESPRESSO MARTINI / 18

ghee, vanilla, chai concentrate, vodka, espresso

BERGAMOT / 16

ginger, pineapple, bergamot, italicus,
vodka, tequila, cava

STRAWBERRY SPRITZ / 17

strawberry aperitif, italicus, peychaud's aperitivo, cava

CARROT / 17

lemon, ginger, carrot juice, ancho verde, mastiha,
italicus, corazon blanco, egg white



a 4% operational charge is applied to help offset often volatile costs of operating a restaurant in Washington, DC., including wages, benefits, supplier tariffs, and regulatory compliance. This policy allows us to maintain the exceptional quality and standards without making frequent changes to the menu. Thank you for your understanding.

