



SPRING
2026

RESIDENTS

CAFÉ & BAR

BIB GOURMAND
2021, 2022, 2023, 2024, 2025



MOTHER'S DAY 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 \$65

INCLUDES WELCOME DRINK

choose one from each section

RESIDENTS BOWL

green hummus, pea fritters, quinoa,
mixed green salad

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

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*

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

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,
tzatziki, pickled red onion, feta, fries

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

LOBSTER LIMONE

lobster tail medallions, tagliatelle, lemon creme, brown
butter breadcrumbs,

smoked salmon + 5 thick cut bacon + 5 sunny side up egg + 3

RESIDENTS PLATE

thick cut bacon, two sunny side up eggs, zaatar fingerling potatoes, green salad, labneh, avocado, sourdough bread 6 oz

smoked salmon + 5 grilled halloumi cheese + 6 schnitzel + 8

STEAK & EGGS

6 oz grass fed hanger steak, two sunny side up eggs, peppercorn sauce, fries

MIGNARDISES

curated Mother's Day dessert sampler

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.





SPRING
2026

RESIDENTS

CAFÉ & BAR

BIB GOURMAND
2021, 2022, 2023,
2024, 2025



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 apertivo, 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.

