

# Restaurant Week Brunch



## DAILY SPECIALS

**Monday**

*Ris' Delicious Meatloaf*

**Tuesday**

*Quiche with Frites or Salad*

**Wednesday**

*Spaghetti and Meatballs*

**Thursday**

*Grilled Liver & Onions*

**Friday**

*Beer-Battered New Bedford Sea Scallops*

## CHEESE - \$7

**Crucolo Trentino**  
*semi-soft, cow's milk, Italy*

**Moody Blue**  
*cow's milk, WI*

**Snowfields Butterkase**  
*firm cow's milk, WI*

**Quadrello di Bufala**  
*soft, buffalo milk, Italy*

## CHARCUTERIE - \$9

**Salmon Rillettes**  
*cornichons, fennel crisps*

**Chicken Liver Pâté**  
*strawberry fig jam, brioche toast points*

**Sopressata Salame**  
*house pickles, grilled bread*

**Daily Board for the Table ... 25**  
*Chef's selection of charcuterie and cheese with accompaniments*

**Try Our Gin Mill!**  
**Gin Flight at \$12**

**\$10 cocktail list!!**



Includes a Basket of Breakfast Treats or one Mimosa and your choice of an app and Entree for \$22

## BASKET OF BREAKFAST TREATS

*Cream Cheese Raspberry Danish, Buttermilk Biscuit, Blueberry Muffin with house-made jam and whipped honey butter*

## APPETIZERS

**Yogurt and Granola Parfait**

*house made granola, mixed berries, and orange blossom honey*

**Scallop Margarita**

*chiles, lime, orange, tequila ice, avocado, sour cream, tortilla chips*

*\* \$5 Surcharge \**

**Kale and Brussels Sprout Salad**

*roasted sweet potato, cranberry, candied pecan, goat cheese, sherry-walnut vinaigrette, mustard cream*

**Mixed Green Salad**

*baby lettuces, Gruyère cheese, tarragon, Champagne vinaigrette*

**Mussels**

*chorizo, tomato, garlic and herbs, grilled bread*

## ENTRÉES

**Shrimp and Grits**

*stone ground white grits, ham, roasted tomatoes and caramelized onions*

**Eggs Any Style**

*eggs cooked however you like them - served with bacon, home fries and multi-grain toast*

**Belgian Oat and Wheatberry Waffle**

*warm peach compote, Canadian maple syrup and applewood smoked bacon*

**Eggs Benedict**

*griddled English muffin, ham, spinach, hollandaise*

**Huevos Rancheros**

*fried eggs, crispy corn tortilla, black beans, chorizo, queso blanco, avocado and lime ranchero sauce*

**Smoked Salmon and Toasted Bagel**

*roasted tomato, egg salad, capers, cream cheese, pickled red onion*

**Cheeseburger**

*daily ground beef with cheese of your choosing*

*\* with your choice of fries or salad \**

**Market Vegetable Scramble**

*mushrooms, spinach, feta cheese, home fries and multi-grain toast*

## SIDES

**Home Fries or French Fries - \$8**

**Toasted Bagel with Cream Cheese or Multi Grain Toast - \$4**

**Applewood Smoked Bacon - \$7**

**Garlic Spinach - \$8**

**Crispy Thai Brussels Sprouts - \$12**

*bacon, peanuts, chili sauce*

**See Our Special Restaurant Week Wine Deals!**

**Each Guest will receive a chance to win in multiple drawings for Gin Mill classes, gift certificates, pies and more!**

All menu items are available a la carte

## WINES BY THE GLASS

### SPARKLING

**Brut, Francois Montand**  
*Jura, France NV*

### ROSÉ

**Guilhem**  
*Languedoc, France 2016*

### WHITE

**Verdejo, Javier Sanz**  
*Rueda, Spain 2017*

**Viognier, Gayda**  
*Languedoc, France 2014*

**Pinot Grigio, Branizzi**  
*Veneto, Italy 2017*

**Sauvignon Blanc, Coopers Creek**  
*Marlborough, New Zealand 2017*

**Chardonnay, Francois Mikulski**  
*Burgundy, France 2015*

### RED

**Pinot Noir, Mt. Difficulty 'Roaring Meg'**  
*Central Otago, New Zealand 2015*

**Nero d' Avola, Regaleali**  
*Sicily, Italy 2016*

**Malbec, Areo**  
*Patagonia, Argentina 2017*

**Cabernet Sauvignon, Vina Cobos**  
*'Felino'*  
*Mendoza, Argentina 2016*

## MIMOSAS

### Mimosas & Popsicle Mimosas

*Classic or with a House-Made Popsicle. Today's Popsicle Flavor is Orange Passionfruit and Raspberry Lemonade.*

\* Bottomless: 18 (available only with the purchase of an entrée) \*

## CRAFTED LIBATIONS \$10

### Lillian Gish

*Gin Lane 1751 Pink Gin, Carpano Bianco, Peychaud's*

### Louise Brooks

*Larceny Bourbon, Amaro Etna, Carpano Antica, Chocolate Bitters*

## DRAUGHT BEER

**Founder's, Porter**  
*Grand Rapids, MI*

**Devil's Backbone Striped Bass Pale Ale**  
*Roseland, Virginia*

**Great Lakes, Dortmund Gold**  
*Cleveland, Ohio*

**Stella Artois**  
*Belgium*

**Ris Lager**  
*Austria*

**Wicked Weed, Pernicious IPA**  
*Asheville, NC*

## DRIVER LIBATIONS

**House-made Ginger Beer**  
*fresh ginger juice, lemon, club soda*

**Erdinger NA Beer**  
*Erding, Germany*

**Pineapple Express**  
*Seasonal Pineapple, Cranberry, Cinnamon Demerara*

## COFFEE AND TEA

Coffee by Vigilante Coffee, Hyattsville MD

### Coffee

*El Ocaso, Colombia (regular), La Serrania, Colombia (decaf)*

### Tin Lizzie Espresso Blend

*Espresso or Macchiato, Latte or Cappuccino*

Teas by Great Falls Tea Garden, Great Falls VA

### Chinese Green

*classic spring sweetness*

### Ti Kuan Yin Oolong

*lightly oxidized, aromatic*

### Great Falls Grey

*bergamot, vanilla, berry*

\* also available in Decaf\*

### Ris Spiced Chai

*cinnamon, ginger, vanilla, orange*

### Ris Breakfast Blend

*Indian Assam and Ceylon*

### Jasmine Green

*scented with jasmine flowers*

ris