WINTER RESTAURANT WEEK EXTENDED
BRUNCH PRIX-FIXE MENU
Available Saturday, January 24 and Sunday, January 25

THREE–COURSE BRUNCH MENU AT $25*/person

*Tax and Gratuity are not included. Upcharges will be added to the starting price of $25. Items are also available with a la carte pricing this week. Please see pricing in parenthesis.

The

D I S H & D R A M

10301 Kensington Pkwy
Kensington, MD 20895
301.962.4046

FIRST COURSE
please select one

MIMOSA (9)
orange, grapefruit, cranberry

SUMMER SANGRIA (9)
white sangria, peach & blackberry, blueberry, mint

BERRIES, STONE FRUIT & MELON (7)
local fruit, fresh mint

PEACH & BERRY CRUMBLE CAKE (7)
berry compote

SECOND COURSE
please select one

BREAKFAST TACOS (14)
two breakfast tacos filled w scrambled eggs, refried beans, pico de gallo, scallion crema
{OPTIONAL: Add housemade chorizo}

SUMMER OMELET (15)
zucchini, summer squash, cherry tomatoes, basil & goat cheese, side house salad

BRIOCHE FRENCH TOAST (15)
applewood smoked bacon, local maple syrup, berry compote, candied pecans, whipped cream

AVOCADO TOAST (V*) (11)
avocado, dram spice blend, evoo, baguette
{Add two eggs +3 | Add smoked salmon +5}

STEAK & EGGS* +8 (25)
two eggs any style, chef's select steak, roasted asparagus, toasted baguette, choice side

FRIED GREEN TOMATO EGGS BENEDICT (16)
cornmeal crusted fried green tomatoes, two soft poached eggs, hollandaise, pomegranate seeds, choice side

THIRD COURSE *please select one*

LEMON POSSET (V) (7)
fresh blackberries

BROWNIE A LA MODE (V) (8)
housemade vanilla ice cream & caramel sauce

MELON SORBET (V*)
mint

(V) = VEGETARIAN | (V*) = VEGAN
All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.