

SUMMER RESTAURANT WEEK EXTENDED

BRUNCH PRIX-FIXE MENU

Available Saturday, August 30 and Sunday, August 31

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.

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10301 Kensington Pkwy
Kensington, MD 20895
301.962.4046

please select one from each course

FIRST COURSE

MIMOSA (9)

orange, grapefruit, cranberry

DRAM BLOODY MARY (9)

celery stick, citrus wedge, green olive,
{bacon strip or shrimp garnish +1}

DEVILED EGGS (V) (6)

2 halves, paprika dusted

APPLE COFFEE CAKE (V) (7)

house made caramel

SECOND COURSE

BREAKFAST TACOS (V) (14)

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

CHEF'S OMELET (V) (15)

spinach, feta & leeks, side house salad

SHRIMP & GRITS +5 (21)

stoneground grits, andouille sausage, poached duck egg

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

EGGS BENEDICT (V) (16)

two soft poached eggs, hollandaise, pomegranate seeds, choice side
{Add anticucho mushrooms +3 | Add smoked salmon +6}

THIRD COURSE

LEMON POSSET (V) (7)

whipped cream, compote

BROWNIE A LA MODE (V) (8)

housemade vanilla ice cream & caramel sauce

COCONUT SORBET (V*)

(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.