

D E G R E E S BISTRO

EASTER BRUNCH MENU

-Small Plates-

PISTACHIO MINT LABNEH DIP \$20
TOSCANO LEAF, RUSTIC BEET BREAD

BRUSSEL SPROUTS \$12
CORIANDER, GARLIC YOGURT

SHAWARMA HASH \$24
SLOW BRAISED BEEF, ZAATAR SPICE, SMOKED POTATOES

CHARRED OREGANO OCTOPUS \$26
OREGANO OLIVE OIL OCTOPUS, CUCUMBER SALAD, GREEN ONIONS,
PIQUILLO SPREAD

-Healthy Zone-

EARTH & EAT BEETS \$18
SPRING MIX GREENS, SCALLION, DILL, FETA, CHARRED LEMON
VINAIGRETTE
ADD: FARMER CHICKEN +\$16
WILD SALMON +\$19
SHRIMP +\$19
STEAK + \$25

AVOCADO SMOKED SALMON \$22
AVOCADO SMASH, SMOKED SALMON, SOURDOUGH TOAST, CAPERS, SPRING
ONIONS, TOMATOES, LIME RADISH SALAD, EVERYTHING BAGEL SEASONING,
CHOICE OF EGG

GEORGETOWN OATS \$12
WARM OATS, BERRY COMPOTE, ORANGE SEGMENTS, GRANOLA

YOGURT PARFAIT \$12
GREEK YOGURT, LAVENDER COMPOTE, FRESH BERRIES, ROASTED PECANS

-Cocktails-

UNLIMITED MIMOSAS \$25
CLASSIC ORANGE
POMEGRANATE
GRAPEFRUIT
STRAWBERRY
PINEAPPLE

-Late Breakfast-

THREE EGG OMELET \$26
CHOICE OF THREE:
ONIONS, MUSHROOMS, TOMATOES, SPINACH
ASPARAGUS, BACON, SAUSAGE, HAM, CHEESE
BREAKFAST POTATOES, CHOICE OF TOAST

STEAK & EGGS \$32
CHURRASCO, PROVENCAL BREAKFAST POTATOES
CHOICE OF: DEMI GLAZE, CHIMICHURRI, BÉARNAISE

CRAB BENELECTS \$28
TWO POACHED EGGS, CRAB, ENGLISH MUFFIN, HOLLANDAISE SAUCE

LAMB SHAKSHUKA \$26
MEDITERRANEAN SHAKSHUKA, TOMATO PEPPADEW PEPPER SAUCE,
POACHED EGGS, LAMB MEATBALLS, RUSTIC BREAD

GEORGETOWN BURGER \$32
WAGYU BEEF, HALF-SMOKED AIOLI, BACON, LETTUCE, TOMATOES
ONIONS, FRIED EGG, FRIES OR SALAD

-Sweets-

CINNAMON FRENCH TOAST \$22
CINNAMON TRES LECHE, DULCE DE LECHE, BERRIES,
CRUNCH ALMONDS

HOUSE MADE WAFFLES \$20
LEMON MASCARPONE, BERRIES

BUTTERMILK PANCAKES \$18
MIXED BERRIES, WARM MAPLE SYRUP

BEIGNETS \$16
CINNAMON CARAMEL SAUCE

HONEY GLAZED BISCUITS \$16