



RESERVATIONS:
(202) 942-7000

CHRISTMAS DAY BRUNCH

STARTERS

BERRY COCKTAIL (GF) - \$11

Served with farm fresh cottage cheese

CRISPY BRUSSEL SPROUTS (GF) - \$14

Deep fried brussel sprouts, caramel apple vinaigrette, pickled cranberries, confit shallots

FRENCH TOAST STICKS - \$15

Served with maple syrup

LOBSTER COCKTAIL (GF) - \$28

Poached Maine lobster meat, tomato and avocado

SCOTTISH SMOKED SALMON & BEET SALAD (GF) - \$18

Dill crème fraîche, roasted golden and purple beets, capers, baby sorrel, and lemon vinaigrette

ENTRÉES

CAFE DU PARC BRUNCH PLATE - \$19

Two eggs any style, home fries, biscuit and gravy, and chicken sausage

CDP BRUNCH BURGER - \$20

Black Angus beef with Mobier cheese, fried egg, bacon, lettuce, onion and tomato on a brioche bun with pommes frites

CINNAMON APPLE PANCAKES - \$15

Buttermilk pancakes, Granny Smith compote, and maple syrup

EGGS BENEDICT - \$19

Served on an English muffin with your choice of spinach, tomatoes, canadian bacon, Maryland crab meat

FRIED CHICKEN & WAFFLES - \$28

Buttermilk-fried chicken breast inside a Belgium Waffle with maple syrup

44 FARMS NY STRIP STEAK & EGGS (GF) - \$34

Horseradish potato galette, soft scrambled eggs, hollandaise sauce

SCRAMBLED TOFU (GF) - \$18

Tofu with sautéed kale, spinach, tomatoes, onions, and peppers

*Gluten free (GF)

Parties of 6 or more are subject to a 20% service charge and applicable tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.