

BRUNCH

THE GARDEN

YELLOW PEACH CARPACCIO
local burrata | white asparagus | meyer lemon |
fennel pollen 24

CASTELFRANCO & ENDIVE ‘CAESAR’
crouton crumb | white anchovies |
creamy garlic vinaigrette 24

BUTTER LETTUCE
blue cheese | avocado | cherry tomatoes |
champagne vinaigrette 24

SEASONAL MARKET FRUIT PLATE
honeydew | cantaloupe | pineapple | seasonal fruits 24

FLOUR BUTTER SUGAR

PASTRY BASKET
croissant | pain au chocolat | blueberry muffin |
madeleines 19

ARTISANAL HOUSEMADE BREAD
pretzel bread | foccacia | parmesan lavash 12

WHOLE GRAIN GRANOLA PARFAIT
strained yogurt | toasted nuts | mixed berries |
fig marmalade 20

BRIOCHE FRENCH TOAST
Virginia peanuts | coconut | paw paw condensed milk |
toasted sesame 26

EGGS, EGGS, EGGS

‘THE GEORGETOWN’
two amish eggs anyway | choice of toast |
applewood smoked bacon | oven roasted tomato |
pee wee potatoes 32

FRENCH STYLE OMELET
mushroom | cipollini onion | gruyere |
Parmigiano Reggiano 28

PENNSYLVANIA BEEF BOURGUIGNON BENEDICT
buttermilk biscuit | confit beef bacon | hollandaise 28

DC HALF SMOKE HASH CAKE
Stachowski’s half smoke sausage | poached eggs |
spinach | yukon potato | bearnaise 28

AMISH CHICKEN HOLSTEIN SCHNITZEL
sunny side up egg | white anchovies | capers | lemon 32

SOMETHING SWEET

BASQUE STYLE CHEESECAKE
wild blueberries and viola | oat crumble 18

CUT CHURROS
dulce de leche | cinnamon sugar 14

CARAMEL FLAN
cocoa nib tuile | dulce de leche ice cream 12

THE CUTS

All CUTS come with fries | Add Two Eggs Any Style \$10

FILET MIGNON
8 oz USDA Prime | 19 day wet aged | Nebraska 84

RIBEYE STEAK
14 oz USDA Prime | 35 day dry aged | Rosewood Ranch 98

BONE IN NEW YORK STEAK
19 oz USDA Prime | 21 day wet aged | Creekstone Farms 96

AMERICAN WAGYU BAVETTE
8 oz | Snake River Farm | Idaho | Gold Label 64

JAPANESE WAGYU NY SIRLOIN
4oz | Miyazaki Prefecture | Ozaki Farm
130 | 65 each additional 2 oz

TOMAHAWK RIBEYE
40 oz USDA Prime | 50 day dry aged | Creekstone Farms
235 to share

SAUCES
Armagnac-Peppercorn | Housemade Steak Sauce | Bearnaise |
Argentinian Chimichurri | Creamy Horseradish | Spicy Mustard

BEYOND THE CUTS

HAND CUT STEAK TARTARE
tendon chicharrón | quail egg | pine nuts | capers 28

CUT BURGER
Vermont cheddar | shallot marmalade | french fries 28

CRISPY CORNISH HEN AND BUTTERMILK BISCUIT
sunny side up egg | house pickle |
local maple syrup 32

THE SEA

SHRIMP COCKTAIL
turmeric sambal | fragrant herbs | lime 33

CRISPY VIRGINIA ROCKFISH CLUB
avocado | cucumber mint labneh | lemon 34

CHESAPEAKE SMOKEHOUSE SALMON AND YUKON HASHBROWN
avocado | cucumber labneh | trout caviar 32

MARYLAND CRAB CAKE AND FRIES
jumbo lump | tomato relish | basil pesto aioli 38

ADD ONS

TRUFFLE FRENCH FRIES 22
APPLEWOOD SMOKED BACON 12
CHICKEN-APPLE SAUSAGE 12
PEE WEE POTATOES, THYME 12
SMOKED SALMON 12
CROISSANT 7
PAIN AU CHOCOLATE 7
BLUEBERRY MUFFIN 7

UNLIMITED BEVERAGE PACKAGES

(90 minute limit for all beverage packages)

SIGNATURE PACKAGE \$45pp

Sparkling Wine: Cuvee Jean Louis “Charles De Fere”
Blanc De Blancs, Brut Champagne, NV, France

Brunch Classics: Bloody Mary or Mimosa

Wine: Sommelier’s Selection Of Red, White, or Rosé

Beer: Sloop Juice IPA, Pilsner Urquell, or Port City Porter

PREMIUM PACKAGE \$95pp

Sparkling Wine: Veuve Clicquot “Yellow Label”
Brut Champagne, NV, Reims, France

Brunch Classics: Bloody Mary Or Mimosa

Spirits & Mixer: (choice of spirit and a mixer)
Haku Vodka, Roku Gin, or El Tesoro Blanco

CUT Signature Cocktails: Garden of Eden,
Pepino’s Revenge, or Paloma Vida

Wine: Sommelier’s Selection of Red, White, or Rosé

Beer: Sloop Juice IPA, Pilsner Urquell, Port City Porter, Stella
Artois, Aval Cider, Evolution IPA, or Paulaner Hefeweizen

RESTAURANT WEEK BRUNCH

CHOICE OF ENTREE AND DESSERT \$25
CHOICE OF 3 COURSES \$35

FIRST COURSE
BUTTER LETTUCE SALAD
CASTELFRANCO & ENDIVE ‘CAESAR’
SEASONAL TORTELLONI

SECOND COURSE
CHICKEN WIENER SCHNITZEL
BRAISED BEEF BOLOGNESE
CUT STEAK SALAD
WAGYU BAVETTE & FRIES (SUPPLEMENTAL \$35)

THIRD COURSE
HOUSE MADE ICECREAM
CARAMEL FLAN
FRESHLY BAKED COOKIES