

SUMMER RESTAURANT WEEK BRUNCH PRIX-FIXE MENU

Available Saturday, August 23 and Sunday, August 24

THREE-COURSE BRUNCH MENU AT \$25*/person

*Tax and Gratuity are not included.

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10301 Kensington Pkwy
Kensington, MD 20895
301.962.4046

FIRST COURSE

please select one

MIMOSA

orange, grapefruit, cranberry

SUMMER SANGRIA

white sangria, peach & blackberry, blueberry, mint

BERRIES, STONE FRUIT & MELON

local fruit, fresh mint

PEACH & BERRY CRUMBLE CAKE

berry compote

SECOND COURSE

please select one

BREAKFAST TACOS

two breakfast tacos filled w scrambled eggs, refried beans, pico de gallo, scallion crema

OPTIONAL: Add housemade chorizo

SUMMER OMELET

zucchini, summer squash, cherry tomatoes, basil & goat cheese, side house salad

BRIOCHE FRENCH TOAST

applewood smoked bacon, local maple syrup, berry compote, candied pecans,
whipped cream

AVOCADO TOAST (V*)

avocado, dram spice blend, evoo, baguette

Add two eggs +3 | Add smoked salmon +5

STEAK & EGGS +8

two eggs any style, chef's select steak, roasted asparagus, toasted baguette, choice side

FRIED GREEN TOMATO EGGS BENEDICT

cornmeal crusted fried green tomatoes, two soft poached eggs, hollandaise,
pomegranate seeds, choice side

THIRD COURSE

please select one

LEMON POSSET (V)

fresh blackberries

BROWNIE A LA MODE (V)

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.