

RESTAURANT WEEK · BRUNCH WINTER 2025

RESIDENTS



1306 18TH STREET NW, WASHINGTON DC

RESIDENTSDC.COM say hello @RESIDENTSDC

BRUNCH

\$35 PER PERSON

FIRST COURSE

SHARED SNACK for the TABLE

AVOCADO CICCHETTI

levain baguette, avocado, feta cheese, pickled tomatoes, pickled pomegranate, cilantro



SECOND COURSE

CHOOSE YOUR ENTREÉ

BOURBON CARAMEL PANCAKES

apple compote, house whipped cream, candied pecans

RESIDENTS BOWL

tabouleh, mixed greens, cauliflower nuggets, smoked butternut squash puree $six \ minute \ egg + 3 \cdot smoked \ salmon + 5 \cdot schnitzel + 8$ $grilled \ halloumi \ cheese + 6 \cdot tofu \ tempura + 4$

RESIDENTS SPICY CHICKEN SANDWICH

chicken thigh, harissa honey, brioche bun, buttermilk ranch, pickle chips, tomato, butter lettuce, side of fries

DESSERT

FRENCH TOAST BITES

crispy brioche, dulce de leche, coconut



THANK YOU

20% service charge is included on every tab. 18% is distributed directly to service workers on top of their base wages, and the remaining 2% is used to help pay for our staff cost, such as base wage, health insurance, etc. You may choose to leave an additional tip!

Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

May contain nuts.

VEG: vegetarian / **GF**: gluten free

