

THE FOOD MARKET

DINING & DRINKS | *Bethesda*

CHEFS CHAD GAUSS, CLINTON KOPAS AND JOHNTAY BEDINGFIELD
WITH TALENTED CREW

RESTAURANT WEEK BRUNCH MENU

AUGUST 24 - AUGUST 30, 2026

2 COURSES FOR \$35

FIRST

LIL HEATHBAR PANCAKES

warm maple syrup

BUFFALO PICKLES

scrambled gorgonzola, hot sauce, tiny celery

FARMER IAN'S CANTALOUPE PARFAIT

greek yogurt, pecans, shortbread, honey

CREAM OF CRAB SOUP

best in these parts

FRENCH TOAST DIPPERS

tempura battered, maple cream cheese fondue

SECOND

SMOKEY BOWL

bacon, gouda cream, potato gratin, dippy eggs, english muffin, hollandaise, chives,
aleppo pepper flakes

TURKEY SAUSAGE TACOS

whipped avocado, scrambled eggs, pico, cotija cheese, black hot, breakfast potatoes

SHAKSHOUKA

smokey stewed tomatoes, feta, poached egg, grilled naan

TEMPURA CAULIFLOWER SANDWICH

pickled veggies, spicy mayo, lots of herbs, sweet & sour, crinkle fries

CHEF CHAD'S CHICKEN CAESAR COBB

fried chicken, parmesan, crouton crumble, bacon, pickled jalapeños, shaved celery