CHEF ANDREW MARKERT
RE-EST. 2013

please alert your server to any dietary restrictions
consuming raw or undercooked food items may
increase your risk of food-borne illness

BRUNCH BAR

BOTTOMLESS MIMOSA 25
fresh-squeezed orange or grapefruit juice
(2 hour limit in the name of civility)

KILBEGGAN IRISH COFFEE 12
kilbeggan single grain, swing’s coffee, hand shaken cream

D.C. BLOODY MARY 12
gin, vodka, or mezcal

BEFORE BRUNCH

CINNAMON ROLLS, cream cheese-vanilla icing, brown butter, brown sugar 12
LEMON VANILLA DONUTS, powdered sugar, house-made seasonal jam 11
MIXED BABY GREENS, goat cheese, crisp potato, soy-sherry vinaigrette 12
SALT ROASTED SWEET POTATO SALAD, olive oil powder, shallot dressing, frisée, toasted shallots 12
BUTTER LETTUCE WEDGE, bacon, egg, tomato, scallions, red onions, blue cheese dressing 12
EAST OAKS DEVILED EGG PLATE, radish slaw, cornichons, toasted shallots 12
POP’N’LATKES, hollandaise, crispy garlic, Benton’s ham 12

BRUNCHISH

SHRIMP & GRITS, salami, crispy garlic, poached egg, grilled bread 17
FRENCH TOAST, chocolate anglaise, roasted apples, hazelnut praline, maple syrup, whipped cream 14
CHICKEN & WAFFLES, crispy fried chicken breast, pecan butter, maple syrup, bacon jam 16
EGGS OF THE BENEDICT: BABY DUTCΗ, poached eggs, hollandaise, Benton’s ham, baby dutch pancake 14
FLORENTINE STYLE, hollandaise, sautéed spinach, grilled country bread, crispy garlic 12
BREAKFAST SAMMIE, maple roasted pork, cheddar, fried egg, latkes, maple aioli 15
OMELETTE, spinach, roasted mushrooms, oak shade cheddar 12
CORNED BEEF HASH, sunny side eggs, kennebec potatoes, pickled mustard seed, sourdough 16
BELICHERT’S BREAKFAST, bacon or sausage, two eggs your way, toast or biscuit, grits 14
OMFG DIP, roasted porchetta, cheddar cheese, caramelized onions, smoked pork jus,
toasted baguette, side salad 18
THE ‘B’ BURGER, roseda farms ground beef, lettuce, tomato, onion, b&b pickles, brioche bun,
served with mixed baby greens salad 16
get it “All The Way”: bacon, cheddar or blue cheese, fried egg 21

COMPANY
(8 each)
YELLOW CORN GRITS
oak shade cheddar
KENNEBEC FRENCH FRIES
sauce ravigote
ROASTED MUSHROOMS
creme fraîche, crispy garlic

ON THE SIDE
(5 each)
TOAST OR HOUSE-MADE BISCUIT
local butter and house-made jam
SAUSAGE LINKS
BENTON’S FAMILY BACON

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