

MOTHER'S DAY BRUNCH • Sunday, May 8th

BACON BLOODY \$11

Our spicy Bloody Mary mix and House infused jalapeno vodka, over ice in a bacon rimmed glass, celery, green olives and a dill pickle slice

STRAWBERRY LEMONOSA \$10

Champagne, House made lemonade, fresh squeezed orange juice, finished with strawberry puree

MIMOSA SPLIT \$11

Fresh squeezed orange juice served with a 6oz bottle of Korbel Brut

BELINI SPLIT \$11

Sweet peach nectar served with a 6oz bottle of Korbel Brut

{ STARTERS }

CRAB BISQUE 7/10

Made with house steamed crab in a rich and creamy sherry & crab base finished with lump crab, Old Bay and fresh chopped parsley

CHARLOTTE CINNAMON BUNS 8

Two house made jumbo cinnamon buns, served warm and brushed with a sweet vanilla glaze

BELMONT HONEY GOAT CHEESE 12

Chevre goat cheese with fresh herbs rolled in crushed spiced pecans, plated over blueberry-balsamic reduction and a warm honey drizzle with toasted crostini

BIRMINGHAM SHRIMP 16

Cajun battered tiger shrimp, golden fried and plated over smoky bacon, Gouda cheese grits with spicy lemon aioli topped with fried jalapenos

NAPA BOURSIN CHEESE DIP 12

Warm herb Boursin cheese dip topped with balsamic caramelized onions, herb roasted marinated tomatoes, and parmesan cheese, served with toasted herb foccacia

FRESNO 'CHOKES 10

Baby artichoke halves, dusted with seasoned flour and flash fried, served with a zesty lemon aioli

PITTSBURG STEAKHOUSE SALAD* 19

Char-grilled Bistro steak seasoned with our house steak rub, grilled and sliced over crisp romaine with crumbled blue cheese, tomato, sweet red onion, bacon and artichoke hearts served with our blue cheese dressing

UNION SQUARE MARKET SALAD 13

Mixed greens, chopped egg, bacon, goat cheese, avocado, hearts of palm, tomato, fried onion strings and spiced pecans, with a side of apple mustard vinaigrette

GERMANTOWN CLUB 15

Sliced avocado, grilled chicken breast, herb roasted tomatoes, provolone, honey-Sriracha bacon jam, lettuce, apple vinaigrette drizzle and mayonnaise on toasted pumpkinseed

THE CITY BURGER* 16

Eight ounce Angus beef burger, seasoned with our house steak rub and topped with our bourbon barrel glaze, melted pepper jack, bacon, tomato, and topped with fried onion strings with our spicy mustard spread on a soft brioche bun, served with your choice of salt-n-pepper fries or slaw

{ BENEDICT MENU }

SMOKED SALMON \$15

Thin sliced hard wood smoked salmon on toasted English muffin halves with poached eggs, capers, dill and lemon hollandaise

CRISFIELD CRAB & AVOCADO \$19

Avocado crushed with lemon and scallions over toasted English muffin halves with two pan seared petit crab cakes, poached eggs and a lemon hollandaise sauce

KENTUCKY HOT BROWN \$13

Turkey breast and bacon on toasted English muffin halves topped with poached eggs, cheddar cheese sauce and sliced cherry tomatoes

CHARLESTON STEAK* \$17

Grilled steak medallion, on toasted English muffin halves with poached eggs and topped with our country sausage gravy and fried onion strings

FLORENTINE* \$11

Fresh spinach and a salt and pepper seasoned sliced tomato on toasted English muffin halves with poached eggs and hollandaise sauce

TRADITIONAL* \$13

Grilled thick sliced Canadian bacon on toasted English muffin halves with poached eggs and hollandaise sauce

All benedicts come served with home fries and a side of fresh fruit

{ MOM'S FEATURES }

BISTRO STEAK & EGGS* \$18

Char-grilled Bistro Steak rubbed with our house rub seasoning and char-grilled served with a bacon or sausage, two eggs any style, home fries and Texas toast

BERRY WAFFLE \$12

Belgium waffle made to order, topped with strawberries, blueberries, and blackberries marinated with sugar and vanilla and finished with powdered sugar, whipped cream, served with maple syrup

CRAB & ARTICHOKE FRITTATA* \$17

Open faced omelet with lump crab, artichoke hearts, tomatoes, sautéed shallots and goat cheese, topped with lemon vinaigrette dressed mixed greens

CHICKEN & WAFFLE* \$17

Chicken breast lightly dusted and flash fried over a bourbon vanilla waffle with a maple sausage gravy

BLUEBERRY MUFFIN FRENCH TOAST \$13

House made blueberry muffin bread, candied muffin crumble, vanilla batter, home fries and your choice of bacon or sausage

BISCUITS & GRAVY* \$13

Two house-made griddled biscuits with two eggs any style topped with country sausage gravy served with home fries and choice of bacon or maple sausage

CITY'S EGG BREAKFAST* \$11

Two eggs any style with your choice of bacon or sausage served with home fries, fresh fruit and Texas toast

BRUNCH SIDE ITEMS:

One Egg* \$2.50

Bacon \$4

Fresh Fruit \$4

Home Fries \$4

Sausage \$4

PREMIUM SIDE ITEMS:

Bacon & Gouda Cheese Grits \$5

Jack Mac \$6

Grilled Steak* \$10

Andouille Sausage \$7

Avocado Toast \$8

BEVERAGES

Fountain Sodas \$3.50: Coke, Diet Coke, Sprite, Ginger Ale, lemonade

House Brewed Beverages: Iced Tea \$3.50, Coffee \$3.50, Hot Tea \$3.50

Juices \$4: Orange, Cranberry, Pineapple, Grapefruit

Root beer bottles \$4.50 Still Bottled Water \$4.25 Sparkling Bottled Water \$4.25

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.