



BRUNCH MENU

STARTERS/ SHARE

WOOD FIRED BREAD olive oil, seasoned butter-9

BARBEQUE LIONS MANE MUSHROOMS
celery root purée, pickled cabbage, chestnuts-16

YUKON + SWEET POTATO LATKES WITH TROUT ROE
creme fraiche, apple butter, chives-19

CREAMY SUNCHOKE VELOUTÉ toasted hazelnuts, pork belly,
parsley gremolata-14

BANANA PANCAKES maple syrup, banana walnuts-12

SHRIMP polenta, green tomato gremolata, cherry tomato-21

OYSTERS tequila chili butter, oyster crackers-23

MAINS

BREAKFAST SANDWICH bacon, cheesy eggs, side potato hash-19

SMOKED SALMON TOAST herb cream cheese, pickled red onions-19

OMELETTE mushroom fricassee, herb ricotta-23

EGGS BENEDICT pepper jelly, country ham, scallion biscuit-21

ORANGE FRIED CHICKEN + WAFFLES buttermilk waffle,
sesame seeds, cilantro-23

SMASH BURGER dill pickles, mac sauce, cheddar cheese-25

RICOTTA DUMPLING brown butter, butternut squash,
pumpkin seeds-20

KALE RISOTTO goat cheese, medjool dates, toasted walnuts-24

DESSERTS

KEY LIME PIE meringue, dried lime-13

TIRAMISU creme anglaise, ladyfingers, mascarpone mousse-13

CHOCOLATE MOUSSE shaved dark chocolate,
peanut butter fluff praline crumble-13

As a way to offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips.

Parties of 6 or more will automatically have a 20% gratuity added to the check.

OPAL RESTAURATEURS:
Chef Colin McClimans & Danilo Simic

5534 Connecticut Avenue, NW,
Washington DC 20015

202.570.0289 • opal-dc.com

THREE-COURSE BRUNCH
-35 per person



BOTTOMLESS DRINKS
-17 per person

Choice of a starter, a main and a dessert.

Choices listed below.

We invite you to try our memorable brunch experience. Your choice of a starter, a main and a dessert with the option to upgrade to bottomless drinks. There is a 1.5 hour time limit for bottomless option per guest. This does not apply for any person that arrives after 2pm. Please drink responsibly.

BOTTOMLESS DRINKS

A la carte options available.

TRADITIONAL MIMOSA
orange juice, sparkling wine-8

SEASONAL MIMOSA
seasonal puree, sparkling wine-9

BLOODY MARY
vodka, house made bloody mary mix, seasonal garnish-9

ULTIMATE MARGARITA
tequila, agave, lime, triple sec, black salt-13

WHITE SANGRIA
sauvignon blanc, fresh fruit, lime, peach cordial-13

ADDITIONS

CARROTS whipped feta, hazelnut dukkah, pickled shallots-16

BACON house made, smoked, crispy-11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COCKTAILS

-  **Seasonal Margarita** –14
-  **Ultimate Margarita** –13
100% agave tequila, agave, lime, triple sec, black salt
-  **PP+T** –15
pisco, turmeric, pineapple, lime, charred candied ginger
-  **Espresso Martini** –15
vodka, licor 43, cold brew, orange essence
-  **Gin Loves Grapefruit** –15
gin, citrus thyme syrup, lemon, fresh grapefruit
-  **Sazerac + Smoke** –17
rye, cognac, luxardo cherry, smoke angostura bitters, orange bitters
-  **Triple B** –15
bourbon, rye, berry basil syrup, angostura bitters, basil, lime
-  **Opal G + T** –15
cucumber infused gin, elderflower tree fever tonic, rose water, citrus essence
-  **Cucumber + Mezcal** –15
spicy mezcal, cucumber cordial, lime, rose water
-  **Apple Fiesta** –15
reposado tequila, lime, apple cider reduction, cinnamon essence

WINE BY THE GLASS

WHITE

- Taking Root, Sauvignon Blanc** –12
Moldova
- Brigantello, Delle Venezie Pinot Grigio** –14
Veneti, Italy
- Ancient Peaks, Chardonnay** –15
Paso Robles, California
- Velenosi, Colli Aprutini, Pecorino Prope** –15
Abruzzo, Italy
- Prosper Maufoux Bourgogne, Chardonnay** –16
Burgundy, France
- Chateau Gâillac, Rose** –12
Gaillac, France
- Heinz Eifel Riesling** –14
Mosel, Germany

RED

- Annabella, Cabernet Sauvignon** –16
Napa Valley, California
- Chateau Vartely Reserve, Cabernet Sauvignon** –12
Moldova
- Villa Maria, Pinot Noir** –14
Marlborough, New Zealand
- High Note, Malbec** –14
Mendoza, Argentina
- Vajra Rosso Langhe** –14
Piedmont's Italy
- Chateau Loumelat, Bordeaux** –15
France
- Côtes du Rhône Rouge** –15
Rhône Valley, France

SPARKLING

- Simonet Blanc de Blanc** –12
Loire Valley, France
- Poggio Costa Prosecco Brut** –12
Italy
- Maison Salazar Brut Rosé** –12
Languedoc Roussillon, France

CRAFT BEERS

- Atlas** –8
SPECIAL LAGER
- Sierra Nevada** –9
HAZY IPA
- Bells Brewery** –8
AMBER ALE
- DC Brau** –8
PILSNER
- Founders Brewery** –9
PORTER
- Flying Dog Snake Dog** –9
IPA
- Allagash White** –8
WHEAT BEER

DRINKS NON-ALCOHOLIC

- Berry Sparkler** –9
berry, basil, lemon, ginger beer
- Cucumber Lime Soda** –9
cucumber cordial, lime, seltzer
- 0% Espresso Martini** –9
cold brew, agave, orange essence