

BRUNCH MENU

STARTERS/ SHARE

WOOD FIRED BREAD olive oil, seasoned butter—9

ROASTED CAULIFLOWER SALAD
pomegranates, tahini, pickled shallots—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, roasted fennel, bouillabaisse—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



THREE-COURSE BRUNCH
—39 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

BRUSSELS SPROUTS bacon, chestnuts, maple sherry gastrique—16

BACON house made, smoked, crispy—11

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



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



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