



H O T E L

WASHINGTON, D.C.

SUNDAY BRUNCH

Petit Salads | \$7

GARLIC SHRIMP HEIRLOOM TOMATO AND BURRATA
Garlic infused Shrimp, Heirloom Tomato, Creamy Burrata Cheese, Micro Basil, and Cherry Balsamic Glaze

HEARTS OF ROMAINE
Romaine Lettuce, Radicchio, Serrano Ham, Rustico Black Peppercorn Cheese, White Anchovies, Fire Roasted Peppers, Crisp Capers, Red Wine Vinaigrette

Soup | \$7

BLUE CRAB BISQUE
Blue Jumbo Lump Crab Meat, Basil Oil

Benedicts | \$9

OSCAR BENEDICT WITH OLD BAY HOLLANDAISE
Canadian bacon, Garlicky Spinach, English Muffin, Blue Jumbo Lump Crab Meat, Poached Egg, Old Bay infused Hollandaise

SHORT RIB BENEDICT
Red Wine Braised Short Rib, Spinach, Crimini Mushrooms, Onions, Grilled Asparagus Tips, Roma Tomatoes, Chives, Shoe String Potato's, Poached Egg, Roasted Red Pepper Hollandaise.

BUFFALO TOMATO PARMESAN BENEDICT
Herb and Parmesan Encrusted Buffalo Tomato, Prosciutto, Arugula, Poached Egg, Sundried Tomato Pesto

Specialty Eggs | \$9

DUCK FAT OMELET
Sweet Bell Peppers, Red Onions, Tomato's, Crimini Mushrooms, Scallions, Prosciutto, Pancetta, Creamy Goat Cheese.

SOUTHERN FRIED GREEN TOMATO & CRAB INFUSED NAPOLEON
Fried Green Tomatoes, Blue Jumbo Lump Crab Aioli, Sunny Side Egg, Old Bay infused Arugula, Cherry Balsamic Glaze

Sandwiches | \$9

ALL AMERICAN BISCUIT
Buttery Biscuit, Nuske's Applewood Smoked Bacon, Fried Egg, White Cheddar, Homemade sausage Gravy

PICKLED FRESNO PORK BELLY SANDWICH
Braised Pork Belly, Crisp Lettuce, Tomato, Pickled Fresno Peppers, Garlic and Herb Aioli, Texas Toast

Chef Battle's Favorites | \$10

CHIMICHURRI STEAK & EGGS
Grilled Skirt Steak, Egg of Choice, Chimichurri, Roasted Roma Tomato

RED VELVET CHICKEN & WAFFLES
Red Velvet Waffles, Southern Fried Chicken, Bourbon Pecan Glaze

CRAB, CRAB, CRAB
Maryland Style Blue Lump Crab Cake, Old Bay Infused Crab Aioli, Roasted Corn and Tomato, Burnt Lemon, Grapefruit Segments, Shallot Cream Sauce

STONE GROUND FRIED SHRIMP & GRITS
Stone Ground white Grits, Cajun Fried Shrimp, Andouille Sausage, Scallions

Sweet Treats | \$7

Sorbet | Lemon, Mango Raspberry

Pistachio Cheese Cake | Caramel Drizzle

Guinness Chocolate Cake | Chocolate Guinness Ganache, two layers of chocolate sponge cake soaked in Guinness Beer

HAMILTON HOTEL WASHINGTON DC

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.