

AVOCADO TOASTS

AVOCADO TOAST **VB**

Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro. 13

Cinnamon-chipotle shrimp - add 3

AVOCADO TOAST + SALMON

Avocado Toast with smoked salmon. 15

BURRATA AVOCADO TOAST **VB**

Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, micro-greens, candied pistachios, sourdough. 15

NEW FLATBREADS

GREAT FOR SHARING

NEW! CINNAMON-CHIPOTLE GRILLED SHRIMP

Pesto, mozzarella, parmesan, goat cheese, maple onions, umami seasoning, rocket greens. 15

NEW! CHIMICHURRI CHICKEN

Spiced roasted pepper sauce, mozzarella, parmesan, bacon, maple onions, umami seasoning, rocket greens. 13

NEW! SCRAMBLED EGG, BACON + BASIL

Mozzarella, parmesan, maple onions, pesto, umami seasoning, rocket greens. 12

STARTERS

MARKET SOUPS

House-made Tomato Basil **GF** 7
cal 191, fat 7g, chol 0mg, carb 27g, fib 3g, prot 2g

Crab + Corn Chowder. 8

KALE + BLEU CHEESE SALAD **GF** **VB**

Farro, carrots, radishes, cranberries, champagne vinaigrette. 8
cal 476, fat 28g, chol 38mg, carb 38g, fib 5g, prot 15g

FIELD GREENS **GF**

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette. 6

SHARING PLATES

CAULIFLOWER MEZZE **VB** **GF**

Cinnamon-chipotle spiced, hummus, tzatziki, dill, candied pistachios, pomegranate seeds, balsamic glaze. 9

NEW! LAMB MEATBALLS

Spiced roasted pepper tomato sauce, garlic, chimichurri, feta, sunflower seeds, naan bread. 11

GOAT CHEESE BRUSCHETTA **VB** **GF**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta. 10
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

EDAMAME + WHITE BEAN HUMMUS **VB**

Basil oil, pomegranate seeds, kumato tomatoes, cucumber, olives, naan bread. 10

CHIMICHURRI CHICKEN WINGS

Salsa roja, black sesame seeds, house-made ranch dressing. 4 for 8 / 8 for 12

CRISPY BRUSSELS SPROUTS **VB**

Cinnamon-chipotle spiced, apricots, cranberries, pecans, house made ranch. 11

TUNA TARTARE*

Ponzu marinated, avocado mix, micro-greens, lime peanut dressing, sesame seeds, crispy wontons. 16 / 12 half

FLEXITARIAN HEALTHIER OPTIONS

GF Lower in Fat or Cholesterol

GF Gluten-Free **VB** Vegetarian

N Plant-Based (Vegan)

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. CATHEDRAL BRUNCH 03.10.2021

FRESH INGREDIENTS FROM LOCAL FARMS + PURVEYORS

Chef Ype created a Flexitarian menu updated for today's palate with vegetarian, vegan, gluten-free, and Under 600 calorie options, using local ingredients available when in season including antibiotic and hormone-free meats, plus non-GMO and organic products.

BRUNCH COCKTAILS

AVAILABLE STARTING AT 9:00AM IN DC / SATURDAY 9:00AM + SUNDAY 10:00AM IN MD

MIMOSAS

Made with fresh squeezed juice.

BLOODY MARYS

Made with MD's George's Bloody Mary Mix.

SPIKED COFFEE

Using DC's Compass Coffee.

SEE OUR FULL COCKTAIL LIST ON THE REVERSE

ALL DAY BRUNCH

BUTTERMILK PANCAKES + EGGS*

Eggs any style, choice of meat. 14

With blueberries or pecans - add 1 ea. / Substitute maple syrup - add 1

NEW! OAT MILK 2 BERRY PANCAKES **N**

Stack of oat milk pancakes, blueberries, topped with raspberries, sunflower seeds, thyme, cinnamon powdered sugar, agave. 15

POWER BREAKFAST* **GF**

Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, strawberries and fruit, toast. 16

cal 377, fat 19g, chol 53mg, carb 18g, fib 3g, prot 35g (without toast)

CEDAR RIVER HANGER STEAK + EGGS*

Eggs any style, home fries with maple onions. 23

ROASTED VEGGIE HUEVOS RANCHEROS* **VB**

Butternut squash, beets, brussels sprouts, pico de gallo, peppers, scallions, quinoa, over-easy eggs, goat cheese, avocado mix, salsa roja, cilantro, crispy tortillas. 17

BISON HUEVOS RANCHEROS*

Chorizo and organic bison hash, over-easy eggs, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas. 16

BARNYARD BREAKFAST*

Eggs, choice of meat, home fries with maple onions, toast. 13

CARAMEL FRENCH TOAST + EGGS*

Cinnamon powdered sugar, salted caramel drizzle, syrup, eggs, choice of meat. 15

*Gluten-free **GF** - add 1 / Cup of strawberries and fruit - add 4*

PICKLE-FRIED CHICKEN + WAFFLES

Twenty-four hour pickle-brined chicken breasts, southern fried, buckwheat waffles, dill, strawberries and fruit, syrup. 19

SHRIMP + GRITS **GF**

Grits cakes, goat cheese, peppers, scallions, ham and pecan smoked bacon, creole red pepper sauce. 21

OMELETS + BENEDICTS

CAGE-FREE FARM FRESH EGGS FROM LANCASTER, PA

OAXACA (WAH-HAW-KAH) OMELET **VB**

Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast. 16

SPINACH, FETA + CREMINI MUSHROOM OMELET **VB**

Balsamic tomatoes, home fries with maple onions, toast. 16

UPTOWN WESTERN OMELET

Ham, peppers, scallions, home fries with maple onions, toast. 13

BEYOND MEAT ITALIAN SAUSAGE SCRAMBLER **N**

Plant-based sausage and JUST egg, heirloom tomatoes, roasted red pepper, leeks, scallions, pesto, 'nooch', strawberries and fruit, sourdough toast. 18

LOW-FAT VEGETARIAN OMELET **GF** **VB**

Egg whites, low-fat cheddar, peppers, cremini mushrooms, tomatoes, strawberries and fruit, toast. 13
cal 247, fat 8g, chol 15mg, carb 11g, fib 1g, prot 29g (without toast)

SMOKED SALMON OMELET

Dill and goat cheese omelet, strawberries and fruit, toast. 17

EGGS BENEDICT*

Over-easy eggs, American cured prosciutto, tomatoes, béarnaise, home fries with maple onions. 17

NEW! SHORT RIB SCRAMBLER

72-hour sous vide, scrambled eggs, heirloom tomatoes, roasted red pepper, leeks, scallions, pesto, strawberries and fruit, sourdough toast. 18

YOGURT, FRESH FRUIT, ETCETERA

NEW! ACAI YOGURT BANANA SPLIT PARFAIT **GF** **VB**

Acai Skyr yogurt, banana, raspberries, strawberries, local hemp ginger granola. 8
cal 550, fat 7g, chol 8mg, carb 105g, fib 8g, prot 24g

OATMEAL BANANA BRÛLÉE **VB**

Organic oatmeal, milk, bananas, pecans, with a thin layer of caramelized organic turbinado sugar. 7

STRAWBERRY + FRUIT BOWL **N** 6

CREEKSTONE BURGERS + SANDWICHES

GRASS-FED, GRAIN-FINISHED, HORMONE-FREE BEEF, WITH CRISPY FRIES • SUBSTITUTE GLUTEN-FREE **GF** - ADD 1

ANGUS CHEESEBURGER*

Aged gruyere, house remoulade, rocket greens, tomato. 16
Bacon - add 1 / Substitute organic bison - add 3

BEYOND MEAT BAJA BURGER **VB**

Cinnamon-chipotle spiced, adobo mayo, avocado mix, pico de gallo, queso fresco, radish, rocket greens. 17

NEW! CRAB CAKE SLIDERS

3 sliders on brioche, avocado, corn fennel remoulade, rocket greens. 19

PICKLE-FRIED CHICKEN SANDWICH

Twenty-four hour pickle-brined chicken breasts, southern fried, coleslaw, pickles, rocket greens, adobo mayo. 17

ENTRÉE SALADS + WARM GRAIN BOWLS

CHICKEN AVOCADO COBB

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house-made ranch. 19 / 15 half

WARM ROASTED LOCAL VEGGIE **N** **GF**

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette. 16
Grilled chicken - add 4 / Cinnamon chipotle shrimp - add 7 / Grilled salmon - add 8

TUSCAN BURRATA BOWL **VB**

Farro, organic white beans, artichokes, oregano, roasted tomatoes, feta, olives, arugula, house vinaigrette, pesto. 17

AHI TUNA POKE BOWL **GF**

Ponzu marinated, radishes, cucumber, scallions, avocado, cilantro, rocket greens, over warm peanut quinoa, wasabi cream. 20

MILKSHAKES

ALL-NATURAL, BREYERS ICE CREAM

DELUXE 8

CHUNKY MONKEY

PEANUT BUTTER HEATH BAR

COFFEE BEAN

OREO

PEPPERMINT PATTY

NEW! SEASONAL

Ask your server for selection.

LOW-FAT 8

NEW! ACAI VERY BERRY YOGURT

STRAWBERRY BANANA

LOW-FAT CHOCOLATE

LOW-FAT PEPPERMINT PATTY

LOW-FAT MOCHA

BOOZY 14

CHUNKY MONKEY

Banana rum, Sailor Jerry*

PEANUT BUTTER HEATH BAR

Crème de Cacao*

COFFEE BEAN

Time Warp Espresso Vodka*

OREO

Kahlúa*

PEPPERMINT PATTY

Crème de Menthe*

HOUSE-MADE SODAS

MADE WITH PURE CANE SUGAR, FRESH SQUEEZED JUICES,
ALL-NATURAL INGREDIENTS 5

Under 100 Calories

CHERRY LIME

PINEAPPLE VANILLA / GINGER BEER

SPARKLING-ADES

Lime, or grapefruit

NEW! SEASONAL

Ask your server for selection

SPIKED SODAS

CHERRY LIME

El Jimador Tequila, Dekuyper 03. 10

GINGER BEER

Jim Beam Whiskey, apricot brandy. 10

FRESH-PRESSED JUICES

GREEN GIANT

Kale, spinach, cucumber, apple. 8

WHAT'S UP DOC

Carrot, ginger, apple, orange. 8

ORANGE OR GRAPEFRUIT

Fresh squeezed. 7

COMPASS COFFEE

FRESH-ROASTED + CURATED FOR SILVER, WASHINGTON, DC

AMERICANO / ESPRESSO 4

CAPPUCCINO / LATTE / MOCHA 5

COFFEE 3.5

Espresso drinks available hot/iced

ORGANIC TEAS

MIGHTY LEAF 4

BLACK

Bombay Chai, Earl Grey

GREEN

Mint, Tropical

HERBAL, CAFFEINE FREE

Chamomile Citrus, African Nectar

DEDICATED TO CLASSIC + AMERICAN HAND-CRAFTED COCKTAILS

Made with fresh-squeezed juices, all-natural
cane sugar, local products, + seasonal ingredients,
create the highest quality beverages possible.

AVAILABLE STARTING AT 9:00AM IN DC / SATURDAY 9:00AM + SUNDAY 10:00AM IN MD

BRUNCH SPECIALTIES

FRESH SQUEEZED JUICES, ALL-NATURAL CANE SUGAR, LOCAL + SEASONAL INGREDIENTS

COCKTAILS

NEW! POMEGRANATE PALOMA

Pama Liqueur, El Jimador tequila, fresh lime
juice, housemade pomegranate syrup [rx]. 11

NEW! DC REVIVER

Green Hat Citrus Gin, fresh lemon
juice, Dekuyper 03, Lillet [up]. 12

FLORAL 75

Tanqueray Gin, Elderflower Liqueur,
sparkling wine, lemon [up]. 12

PEAR BLOSSOM

Tito's Vodka, Mathilde Pear, Falernum, honey, lemon [rx]. 13

MIMOSAS + BELLINIS

Single / To Share

MIMOSAS

Classic (orange), grapefruit, pineapple, passion fruit. 8 / 32

PEACH BELLINI

White Peach, Peach Brandy. 10 / 35

FRAISE BELLINI

Strawberry, Crème de Cassis. 10 / 35

BLOODY MARYS

CLASSIC

Tito's Vodka, George's Bloody Mary Mix,
Old Bay rim, celery garnish. 9

MARIA

El Jimador Tequila, George's Bloody Mary Mix,
pickled jalapeno garnish. 11

SPIKED COFFEE

THE DUDE'S MORNING

Tito's Vodka, Kahlua Coffee Liqueur, Compass Coffee,
hand whipped cream [hot]. 10

NEW! MOCHA-TINI

Baileys Irish Cream, Van Gogh Espresso vodka, Fox's
Ubet, creamy espresso shot, cinnamon garnish [up]. 11

ESPRESSO MARTINI

George Dickel Rye Whiskey, Crème de Cacao,
Maraschino, chilled espresso [cold]. 11

DUSK TILL DAWN*

Jim Beam Whiskey, Orange Liqueur,
amaretto, Compass Coffee [hot]. 9

ALL-AMERICAN WINES

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

WHITE

5oz. / 8oz. / Bottle

SAUVIGNON BLANC / LINE 39

Central Coast, California (NZ Style) 10 / 13 / 35

SAUVIGNON BLANC / MATANZAS CREEK

Sonoma County, California
(Bordeaux Style) 11 / 14 / 41

PINOT GRIS / J VINEYARDS

Russian River Valley, California 10 / 13 / 39

PINOT GRIGIO / BARBOURSVILLE

Barboursville, Virginia 10 / 13 / 36

CHARDONNAY / ROUND HILL

Sonoma, California 10 / 13 / 32

CHARDONNAY / HAYES VALLEY

Monterey County, California 8 / 11 / 31

RIESLING / OX-EYE

Shenandoah Valley, Virginia 9 / 12 / 35

VIIGNIER RHONE BLEND "COTES DE TABLAS BLANC" / TABLAS CREEK

Paso Robles, California - Bottle only 60

PINOT GRIS / LUMOS

Willamette Valley, Oregon - Bottle only 41

CHARDONNAY / CAKEBREAD

Napa, California - Bottle only 64

SPARKLING + ROSÉ

5oz. / 8oz. / Bottle

SPARKLING / PINE RIDGE

Clarksburg Appellation, California 8 / - / 30

BLANC DE BLANC / PIPER SONOMA

Sonoma, California - Bottle only 46

RED

5oz. / 8oz. / Bottle

PINOT NOIR / KIN + CASCADIA

Willamette Valley, Oregon 10 / 15 / 39

PINOT NOIR / HAHN

Monterey, California 9 / 12 / 36

MALBEC / WATERBROOK

Columbia Valley, Washington 10 / 13 / 40

MERLOT / FOX BROOK

Napa/Sonoma, California 9 / 12 / 32

MOURVEDRE / CLINE

Contra Costa County, California 11 / 14 / 41

CABERNET SAUVIGNON / AUSPICION

Northern California 10 / 14 / 39

NEW! PETITE SIRAH / MATCHBOOK

Dunnigan Hills, California 9 / 12 / 36

RED BLEND / THE CONJURER / SLEIGHT OF HAND

Columbia Valley, Washington - Bottle only 45

ZINFANDEL / SEGHEISIO

Sonoma County, California - Bottle only 75

MERLOT BLEND / PURPLE HEART

Napa Valley, California - Bottle only 40

LOCAL CRAFT BEER

8oz. / 16oz. DRAUGHT

DOWNRIGHT PILSNER / PORT CITY

Alexandria, Virginia 5 / 8

Medium bodied with a soft round malt profile
and crisp, spicy hop on the finish. abv 4.8%

EL HEFE SPEAKS / DC BRAU

Washington, DC 6 / 9

German Hefeweizen clean and smooth flavors of
clove, lingering banana and malted wheat. abv 5.2%

RAISED BY WOLVES LAGER / RIGHT PROPER

Washington, DC 6 / 9

Medium bodied, aromatic lager with rich
flavors and aromas of hops. abv 5.0%

60 MINUTE IPA / DOGFISH HEAD

Milton, Delaware 5 / 8

A powerful but balanced East Coast IPA with
a lot of citrusy hop character. abv 6.0%

SEASONAL SELECTIONS

Somewhere Near Here

Ask your server about our current
local seasonal crafts on tap.

NEW! BOTTLED BEER

12oz. bottle 5

Yuengling, Blue Moon,
Bud Light, Heineken Zero