



BARLEY MAC

BRUNCH

STARTERS

- COCCOLI (B)** 14
crispy dough. stracchino cheese. prosciutto di parma. truffle honey.
- GRILLED CHICKEN WINGS GF** 12
chili bourbon maple drizzle. homemade ranch dressing.
- SOUP OF DAY** MKT
ask your server for details.
- CHOPPED KALE SALAD GF** 12
roasted beets. goat cheese. toasted sunflower seeds. grilled peach vinaigrette.
add chicken 15 / steak 17 / salmon 19
- BREAKFAST GNOCCHI** 12
pesto. homemade sausage. topped w/ fried egg.
- TRUFFLE MAC & CHEESE** 7
vermont white cheddar. white truffle oil.
- BRUSSELS SPROUTS GF** 8
pickled grapes. drunken walnuts. charred orange vinaigrette.

OMELETTES

- served w/ 3 eggs, homestyle hash browns, texas toast*
- SPINACH & MUSHROOM** 14
wild mushrooms. spring onions. mozzarella. parmigiano reggiano.
- PROSCIUTTO & TOMATO** 14
charred tomatoes. caramelized onions. smoked gouda.
- EGG WHITE & PEPPERS** 14
fire roasted peppers. broccolini. american cheese.

SANDWICHES *served w/ french fries*

- B.E.L.T. SANDWICH*** 13
thick cut bacon. fried egg. baby lettuce. yellow tomato.
- NY PRIME GROUND BEEF BURGER*** 14
lettuce. tomatoes. caramelized onions. wisconsin cheddar. american cheese. chipotle sauce.
- CHICKEN GRUYERE SANDWICH** 13
pancetta. gruyere cheese. arugula. sliced tomato. avocado aioli.
choice of grilled or blackened.
- LOBSTER BLT ROLL** MKT
applewood bacon. avocado. dijon aioli. brioche bun.

BRUNCH SPECIALS

- NUTELLA PANCAKES** 14
banana foster. maple syrup. bacon. fresh seasonal fruit.
- BREAKFAST PIZZA** 15
white sauce. house sausage. bacon. Sundried tomato. fresh basil. fire roasted egg.
- PRIME BONELESS SHORT RIB HASH* GF** 18
bourbon. mushrooms. poached eggs. homestyle hash browns.
- WAGYU GRILLED BISTRO STEAK & EGGS*** 21
béarnaise sauce. homestyle hash browns.
-  **BENEDICTS**
poached eggs served w/ homestyle hashbrowns, hollandaise
- TRADITIONAL*** 15
- FLORENTINA*** 16
- LOBSTER*** 18
- BLUE CRABCAKE*** 18

SIDES

- APPLEWOOD SMOKED BACON** 5
- HOMESTYLE HASH BROWNS** 5
- TWO EGGS (ANY STYLE)* GF** 4
- BUTTERED TOAST** 4
- SAUSAGE LINKS GF** 5
- TWO PANCAKES** 5

DRINKS

- MIMOSAS****
fresh orange. sparkling wine.
*classic orange (orange liqueur)
black raspberry (orange liqueur)
passion fruit (orange liqueur)
strawberry basil (gin)
blueberry lemon (gin)*
- MIMOSA PITCHER**
- MAN-MOSA****
fresh orange. vodka. apple cider.
- BLOODY MAC**
old grand dad bourbon. homemade bloody mary mix. sundried tomato. pimienta olives. sliced chorizo. lime.
- GRIDDLE CAKES**
irish whiskey. butterscotch liqueur. bacon. fresh orange.

EXECUTIVE CHEF: MIKE CORDERO & JEREMY MAGNANELLI

*Arlington County requires us to warn you that consuming raw or undercooked meats, seafood, or shellfish may increase the risk of food borne illness
20% Gratuity will be added to parties of 6 or more

**mimosa special only available when purchasing a brunch entree

GF Gluten Free
1600 Wilson Blvd.
Arlington, VA 22209