



# BARLEY MAC

## BRUNCH

### STARTERS

**COCCOLI (B)**  
crispy dough. stracchino cheese. prosciutto di parma. truffle honey.

**GRILLED CHICKEN WINGS GF**  
chili bourbon maple drizzle. homemade ranch dressing.

**SOUP OF DAY** MKT  
*ask your server for details.*

**CHOPPED KALE SALAD GF**  
roasted beets. goat cheese. toasted sunflower seeds. grilled peach vinaigrette.  
*add chicken 15 / steak 17 / salmon 19*

**BREAKFAST GNOCCHI**  
pesto. homemade sausage. topped w/ fried egg.

**TRUFFLE MAC & CHEESE**  
vermont white cheddar. white truffle oil.

**BRUSSELS SPROUTS GF**  
pickled grapes. drunken walnuts. charred orange vinaigrette.

### OMELETTES

*served w/ 3 eggs, homestyle hash browns, texas toast*

**SPINACH & MUSHROOM**  
wild mushrooms. spring onions. mozzarella. parmigiano reggiano.

**PROSCIUTTO & TOMATO**  
charred tomatoes. caramelized onions. smoked gouda.

**EGG WHITE & PEPPERS**  
fire roasted peppers. broccolini. american cheese.

### SANDWICHES *served w/ french fries*

**B.E.L.T. SANDWICH\***  
thick cut bacon. fried egg. baby lettuce. yellow tomato.

**NY PRIME GROUND BEEF BURGER\***  
lettuce. tomatoes. caramelized onions. wisconsin cheddar. american cheese. chipotle sauce.

**CHICKEN GRUYERE SANDWICH**  
pancetta. gryuyere cheese. arugula. sliced tomato. avocado aioli.  
*choice of grilled or blackened.*

**LOBSTER BLT ROLL**  
applewood bacon. avocado. dijon aioli. brioche bun.

### BRUNCH SPECIALS

14 **NUTELLA PANCAKES** 14  
banana foster. maple syrup. bacon. fresh seasonal fruit.

12 **BREAKFAST PIZZA** 15  
white sauce. house sausage. bacon. Sundried tomato. fresh basil. fire roasted egg.

MKT **PRIME BONELESS SHORT RIB HASH\*** 18  
bourbon. mushrooms. poached eggs. homestyle hash browns.

12 **WAGYU GRILLED BISTRO STEAK & EGGS\*** 21  
béarnaise sauce. homestyle hash browns.

12  **BENEDICTS**  
*poached eggs served w/ homestyle hashbrowns, hollandaise*

7 **TRADITIONAL\*** 15

8 **FLORENTINA\*** 16

8 **LOBSTER\*** 18

8 **BLUE CRABCAKE\*** 18

### SIDES

**APPLEWOOD SMOKED BACON** 5

**HOMESTYLE HASH BROWNS** 5

14 **ONE EGG (ANY STYLE)\* GF** 4

**BUTTERED TOAST** 4

14 **SAUSAGE LINKS GF** 5

14 **TWO PANCAKES** 5

### DRINKS

14 **MIMOSAS\*\***  
fresh orange. sparkling wine.  
*classic orange (orange liqueur)  
black raspberry (orange liqueur)  
passion fruit (orange liqueur)  
strawberry basil (gin)  
blueberry lemon (gin)*

14 **MAN-MOSA\*\***  
fresh orange. vodka. apple cider.

13 **PITCHER (of MIMOSA or MANMOSA)**

17 **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