



# BARLEY MAC

## BRUNCH

### STARTERS

- COCCOLI**  
crispy dough. stracchino cheese. prosciutto di parma.  
truffle honey.
- GRILLED CHICKEN WINGS** GF  
chili bourbon maple drizzle. homemade ranch dressing.
- SOUP OF DAY**  
ask your server for details.
- SPINACH SALAD** GF  
pepper bacon. roasted brussels. toasted cashews. roasted  
honey apple. 83 degree poached egg. bacon vinaigrette.  
add chicken 15 / steak 17 / salmon 19
- GNOCCHI**  
housemade. veal and pork ragu.  
parmigiano reggiano. basil.
- TRUFFLE MAC & CHEESE**  
vermont white cheddar. white truffle oil.
- CRISPY BRUSSELS SPROUTS** GF  
dried pineapple. crispy pork belly. grapefruit gastrique.

### 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/ homestyle hash browns

- BREAKFAST SANDWICH**\*  
cured pancetta. pork ragu. american cheese. potato bun.
- NY PRIME GROUND BEEF BURGER**\*  
lettuce. tomatoes. caramelized onions.  
wisconsin cheddar. american cheese. chipotle sauce.
- LOBSTER CLUB HOUSE**  
applewood bacon. avocado. lettuce. tomatoes.  
dijon aioli. brioche bun.
- GRILLED CHICKEN SANDWICH**  
crispy pancetta. mozzarella. arugula. sliced tomatoes.  
piquillo pepper aioli.

### BRUNCH SPECIALS

- 14 **NUTELLA PANCAKES**  
freshly sliced bananas. nutella. applewood bacon.  
bourbon sauce.
- 12 **BREAKFAST PIZZA**  
mozzarella. italian sausage. fire roasted peppers. baked egg.
- MKT **PRIME BONELESS SHORT RIB HASH**\*  
bourbon. mushrooms. poached eggs. homestyle hash browns.
- 12 **WAGYU GRILLED BISTRO STEAK & EGGS**\*  
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** 4
- HOMESTYLE HASH BROWNS** 4
- 14 **ONE EGG (ANY STYLE)**\* GF 4
- BUTTERED TOAST** 4
- SAUSAGE LINKS** GF 4
- 14 **TWO PANCAKES** 4

### DRINKS

- MIMOSAS**\*\* choose a housemade flavor.  
fresh squeezed orange. sparkling wine.  
*classic orange (orange liqueur)*  
*black raspberry (orange liqueur)*  
*passion fruit (orange liqueur)*  
*strawberry basil (gin)*  
*blueberry lemon (gin)*
- 13 **MAN-MOSA**\*\*  
fresh squeezed orange juice. vodka. sparkling wine.
- 14 **BLOODY MAC**  
old grand dad bourbon. housemade bloody mary mix.  
sundried tomato. pancetta stuffed olives. small sliced chorizo. lime.
- 18 **GRIDDLE CAKES**  
irish whiskey. butterscotch liqueur. bacon.  
fresh squeezed orange.
- 14 **BOURBON FLIGHTS** ask your server for details

EXECUTIVE CHEF: MIKE CORDERO

\*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