



BARLEY MAC

BRUNCH

 **STARTERS**

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


GRILLED CHICKEN WINGS GF
choice of dry rub / chili bourbon drizzle / buffalo.

FRENCH ONION SOUP
melted gruyere crostini.

CHOPPED KALE SALAD GF
gold beets. red pears. pumpkin seeds.
pomegranate vinaigrette.
add chicken 15 / steak 17 / salmon 19

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

BRUSSELS SPROUTS GF
candied pineapple. pancetta.
champagne vinaigrette.

 **BENEDICTS**
poached eggs, home style hashbrowns, hollandaise
TRADITIONAL*
FLORENTINA*
LOBSTER*
BLUE CRABCAKE*

 **OMELETTES**
served w/ 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. tomato.

NY PRIME GROUND BEEF BURGER*
lettuce. tomatoes. caramelized onions. chipotle sauce.

CHICKEN SANDWICH
pancetta. gruyere cheese. arugula. sliced tomato.
avocado aioli.
choice of grilled or blackened.

BARLEY MAC BEEF BURGER
tomato jam. arugula. bacon. red onion marmalade.
smoked provolone. roasted garlic aioli.

 **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. Poached egg.

9 **BREAKFAST GNOCCHI** 13
pesto. sausage. topped w/ fried egg.

12 **PRIME BONELESS SHORT RIB HASH*** 18
mushroom gravy. poached eggs. homestyle hash browns.

13 **BISTRO STEAK & EGGS*** 21
grilled bistro steak. 2 eggs. homestyle hash browns.

 **SIDES**

APPLEWOOD SMOKED BACON 5

HOMESTYLE HASH BROWNS 5

TWO EGGS (ANY STYLE)* GF 4

TOAST 3

SAUSAGE LINKS GF 5

TWO PANCAKES 5

 **DRINKS**

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

14 **MIMOSA BOTTLE – MAKE YOUR OWN** – 2 flavors (B)**
BOTTLE (750 ML)
MAGNUM BOTTLE (1500 ML)

14 **MAN-MOSA****
fresh orange. vodka. applecider.

13 **BLOODY MAC**
old grand dad bourbon. homemade bloody mary mix.
sundried tomato. pimiento olives. sliced chorizo. lime.

16 **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