

DOMINION BRUNCH MENU

BREAKFAST

BREAKFAST SANDWICH — \$10

Nueske Applewood Bacon, Egg & Cheddar Cheese on a Brioche Bun.
~ Choice of side of Hash Browns or Fresh Fruit Medley ~

CLASSIC EGGS BENEDICT — \$12

Generous Portion of Canadian Bacon, Served on top of a Lyon Bakery English Muffin, Garnished with Freshly Made Hollandaise & Parsley.
~ Choice of side of Hash Browns or Fresh Fruit Medley ~

DOMINION STEAK & EGGS* — \$22

Wagyu Sirloin Cast-Iron Seared & Topped with Hotel Butter, Two Eggs Cooked to Desire, Served with Pommes Frites & Side of Hollandaise Sauce.

THREE EGG OMELETTE — \$10

Tomato, Red Onion, Red Pepper and Cheddar Cheese.
~ Choice of side of Hash Browns or Fresh Fruit Medley ~

BENEDICT DELMARVA — \$19

Jumbo Lump Crab with Butter & Lemon, Topped with Poached Eggs, Hollandaise Sauce & Garnished with Old Bay & Parsley, on a Fresh Lyon Bakery English Muffin.
~ Choice of side of Hash Browns or Fresh Fruit Medley ~

FRENCH TOAST — \$13

Brioche French Toast. Served with Strawberries, Blueberries, Blackberries, Whipped Butter & Maple Syrup.
~ Choice of side of Hash Browns or Fresh Fruit Medley ~

SANDWICHES

Burgers & Sandwiches Come with Choice of Fries or House Salad.
Add Nueske Applewood Bacon \$2, Avocado \$2, or Fried Egg * \$1.

LAMB BURGER* — \$16

Shenandoah Ground Lamb Served on a Brioche Bun, Topped with Smoky Harissa, Arugula, Red Onion & Mediterranean Yogurt.

PRIME RIBEYE FRENCH DIP* — \$16

USDA 8 oz. Prime Ribeye Smoked to Rare & Thinly Sliced with Melted Provolone and a Side of Wagyu Au Jus.

PRIME CHEESE STEAK — \$16

8 oz USDA Prime Ribeye Steak with Provolone, Grilled Onions & Mayonnaise on a Roll.

SMOKED TURKEY SANDWICH — \$13

Maple Lawn Farm, MD Smoked Turkey Breast, Avocado, Lettuce, Tomatoes, Havarti Cheese & Herb Mayonnaise on Multigrain Bread.

DOMINION BURGER — \$14

Two 3.5 oz. Pat LaFrieda Burger Patties with Cabot Cheddar, Red Onion, Pickle & House Sauce on a Brioche Bun.

GRILLED CHICKEN CLUB — \$13

Lemon-Brined Chicken Breast, Served with a Toasted Brioche Bun with Nueske's Bacon, Lettuce, Tomato, Avocado & Spicy Mayo.

SPICY FRIED CHICKEN SANDWICH — \$13

Buttermilk Fried Chicken Thigh with Lettuce, Tomato & Spicy Aioli on a Brioche Bun.

SHAREABLE PLATES

AHI TUNA APPETIZER — \$13

Black Sesame Seed and Chipotle Crusted Yellowfin Tuna. Seared & Served Chilled with Wasabi Crema, Sriracha & Sesame Soy Vinaigrette.

GRILLED SHRIMP — \$14

Six Colossal Shrimp Grilled Maryland Style.

DOMINION SLIDERS — \$9, \$18, \$27

Your Choice of 3, 6 or 9 Sliders. Nashville Style Chicken, Cheeseburger * or Pork Belly.

HUMMUS PLATTER — \$10

Homemade Hummus Served with Toasted Pita Bread & Veggies.

HANK'S BAVARIAN CRAFT PRETZEL — \$11

Das Pretzel Haus's 10oz Pretzel Lightly Brushed with Butter Served with Beer Cheese Sauce & Finished with a Parmesan Sprinkle

BRUSSEL SPROUTS — \$8

Fried Brussel Sprouts with a Honey Balsamic Vinaigrette Glaze Topped with Parmesan Cheese. Add Bacon \$2.

DRAGON SHRIMP — \$12

Panko Crusted & Tossed in a Sweet Chili Sauce. Topped with Green Onion.

POMMES FRITES — \$7

Frites with Rosemary, Garlic, Sea Salt, and Parmesan. Served with a Trio of Sauces.

SALADS

Add Grilled Chicken \$5, Colossal Shrimp \$9 or Salmon * \$12

ARUGULA & FRIED GOAT CHEESE — \$14

Mixed Arugula, Vermont Creamery Fried Goat Cheese, Pinot Noir Cherries & Candied Walnuts with Champagne Vinaigrette.

SEARED SALMON* — \$20

Scottish Salmon with Field Greens, Grape Tomatoes, Red Onion, Toasted Pine Nuts, Herb Goat Cheese with Champagne Vinaigrette.

CLASSIC CAESAR* — \$11

Romaine Lettuce, Caesar Dressing, Brioche Croutons, Black Pepper, Shaved Parmesan & Lemon. *Add Grilled Chicken \$5

WAGYU BLACK & BLUE* — \$20

Organic Butcher of McLean 6 oz. Top Sirloin Wagyu, Blended Greens, Grape Tomatoes, Bacon Bits, Croutons, Red Onions, Red Peppers with House Blue Cheese Dressing.

BRUNCH SIDES

SIDE NUESKE APPLEWOOD BACON — \$3

SLICED AVOCADO — \$2

FRESH FRUIT MEDLEY — \$3

SIDE HASH BROWNS — \$3

BRUNCH BEVERAGES

MIMOSA — \$7

Portell Cava and Freshly Squeezed Orange Juice.

FRESH SQUEEZED ORANGE JUICE — \$5

HONEST TEA — \$3.5

Black, Lemon

FRESH BREWED COFFEE — \$3

SODA — \$3

Coke, Diet Coke (\$2)

*ITEMS ARE SERVED RAW, OR UNDER COOKED, OR MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

CHARCUTERIE & CHEESE

Select Two-\$14 Select Four-\$25 Select Six-\$35

CHEESE

MITICA MANCHEGO

Spain | Sheep's Milk, Firm, Light, Buttery

MEADOW CREEK APPALACHIAN

Virginia | Cow's Milk, Lush, Earthy, Lemon

BEEMSTER VLASKAAS GOUDA

Netherlands | Cow's Milk, Full-Flavored, Smooth

VERMONT CREAMERY GOAT CHEESE

Vermont | Goat's Milk, Fresh, Mild with Honey

MILTON AGED CHEDDAR

Iowa | Cow's Milk, White, Sweet, Creamy

GUILLOTE FROMAGE D'AFFINIOS TRUFFLE BRIE

France | Cow's Milk, Black Truffle, Double-Cream

MEAT

LA QUERCIA PROSCIUTTO

Iowa | Berkshire Pork, Rich, Silky, Sweet, Buttery

SALUMI WAGYU BRESAOLA

Illinois | Beef, Lean, Salted, Sweet

PRINCIPE SPECK ALTO ADIGE

Italy | Smoked Ham, Balanced, Spicy, Salty

CREMINELLI CALABRESE

Utah | Pork, Organic Red Chili, Pepper

MITICA SERRANO JAMÓN

Spain | Black Ibérico Pig, Sweet, Nutty, Earthy

SALUMI HERITAGE COPPA

Illinois | Pork, Sicilian Sea Salt, Red Wine, Pepper

WINES BY THE GLASS

WHITE WINES

PALM ROSÉ 2019 — 9/33

Provence, France. bright, crisp, strawberry

THE CALLING CHARDONNAY 2018 — 15/54

Russian River, CA, plush, creamy, baked apple, peach

DOMAINE BROCHARD SANCERRE 2018 — 16/58

Loire Valley, France. pure, citrus, fresh herbs, elderflower.

DE WETSHOF ESTATE CHARDONNAY 2019 — 12/43

Robertson, South Africa. fresh, apple, Bartlett pear, wildflowers

BLICK'S LANE SAUVIGNON BLANC 2019 — 9/33

Marlborough, NZ. crisp, passion fruit, grapefruit

IL VINCE PINOT GRIGIO 2018 — 8/29

Delle Venezie, Italy. crisp, lemon zest, peach

RED NEWT CELLARS RIESLING 2017 — 9/33

Finger Lakes, NY, medium dry, tangerine, green apple, honeysuckle.

CHANDON BRUT AND BRUT ROSÉ NV — \$12

California. classic sparkling wine

RED WINES

PALI "RIVIERA" PINOT NOIR 2017 — 12/43

Russian River, CA. ripe cherry, strawberry, baking spice

LA GIARETTA RIPASSO 2017 — 13/47

Veneto, Italy. round, spiced plum, cherry, leather

ROSE ROCK PINOT NOIR 2016 — 17/62

Willamette Valley, OR. polished, black cherry, violet, red currant.

LAUREANO GOMEZ MALBEC 2018 — 13/47

Uco Valley, Argentina. velvety, blackberry, red plum, oak

REQUIEM CABERNET SAUVIGNON 2017 — 13/47

Columbia Valley, WA, blackberry, black currant, cocoa, full body

REMHOOGTE PINOTAGE 2017 — 12/43

Stellenbosch, SA. savory, black fruit, spice, smoky oak

MATCHBOOK TINTO REY RED BLEND 2016 — 10/36

Dunnigan Hills, CA. bramble, chocolate truffle, spice, smooth

DOMAINE LAFOND LIRAC 2017 — 12/43

Rhone Valley, France. rich, cracked pepper, red fruit, star anise

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