

FALL 2026

RESIDENTS

CAFÉ & BAR

BIB GOURMAND
2021, 2022, 2023, 2024, 2025



SAT AND SUN

BRUNCH

11AM - 3PM

AVOCADO TOAST /13

1 evain baguette, avocado, feta cheese, pomegranate,
cilantro, aleppo pepper
six minute egg + 3 • smoked salmon + 5 • schnitzel + 8

KNAFEH ROLLS (2)/13

kaitaifi, nabulsi cheese, rosewater syrup, pistachio

FRENCH TOAST BITES /13

crispy brioche, dulce de leche, coconut

PRIX FIXE MENU \$30

steak and eggs +12

(requires full table participation)



RESIDENTS BOWL/22

smoked squash puree, cauliflower nuggets, couscous,
mixed green salad
six minute egg + 3 • smoked salmon + 5 • schnitzel + 8
grilled halloumi cheese + 6

TURKISH EGGS/22

house-made pita, labneh, pickled tomato, fresno chilies,
zaatar vinaigrette, aleppo pepper, sunny side up eggs
smoked salmon + 5 • extra egg + 3 • grilled halloumi cheese + 6
thick cut bacon + 5 • avocado + 3 thick cut bacon + 5

MERGUEZ AND SWEET POTATO HASH/23

house merguez, red onion, bell pepper, pickled
shishitos, fried egg, creme fraiche tzatziki
thick cut bacon + 5 • extra egg + 3

BOURBON CARAMEL PANCAKES/20

apple compote, bourbon caramel, toasted pecans,
homemade whip cream
thick cut bacon + 5 • six minute egg + 3 • schnitzel + 8

BRAISED LAMB SANDWICH /24

spiced braised lamb ciabatta roll, mint gremolata,
tzaziki, pickled red onion, feta, fries
avocado + 3 • thick cut bacon + 5 • extra egg + 3

CRISPY CHICKEN SANDWICH/24

house schnitzel, potato bun, chipotle aioli, pickled red
onion, tomato, romaine lettuce, fries
smoked salmon + 5 thick cut bacon + 5 sunny side up egg + 3

CROQUE MONSIEUR/19

crispy brioche, parmesan bechamel, french bistro ham, aged swiss gruyere mixed green salad
smoked salmon + 5 grilled halloumi cheese + 6 schnitzel + 8 avocado + 3 thick cut bacon + 5

STEAK & EGGS/36

6 oz grass fed hanger steak, two sunny side up eggs, peppercorn sauce, fries



Consuming raw or undercooked meats, poultry, seafood or shellfish or raw
eggs may increase your risk of food borne illness, especially if you have
certain medical conditions. May contain nuts.



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SAT & SUN

BEVERAGES

11AM - 3PM

COFFEE & TEA

add: vanilla + 1 • oat / almond milk + 1

ESPRESSO / 6

AMERICANO / 6

MACHIATTO / 7

CORTADO / 7

LATTE / 8

CAPPUCCINO / 8

DRIP / 6

COLD BREW / 6

MOROCCAN MINT

green tea, caffeine / 8

STAR OF AFRICA

herbal tisane, decaf / 8

JASMIN NEEDLE

white tea, caffeine / 8

DARJEELING

black tea, caffeine / 8

FRESH PRESSED JUICE

PINEAPPLE / 8

ORANGE / 8

GRAPEFRUIT / 8

BRUNCH COCKTAILS

CHAI ESPRESSO MARTINI / 18

ghee, vanilla, chai concentrate, vodka, espresso

DESERT ROSE / 16

sarti rosa liqueur, amaro nonino, condesa prickly pear gin,
cava, club soda

GOLDEN HOUR / 17

sparkling pear cider, montenegro, allspice dram

a 4% operational charge is applied to help offset often volatile costs of operating a restaurant in Washington, DC., including wages, benefits, supplier tariffs, and regulatory compliance. This policy allows us to maintain the exceptional quality and standards without making frequent changes to the menu. Thank you for your understanding.

