

Bottomless Mimosas | 15/person (1½ hour time limit)

Beignets 🍩 🌿

a new orleans favorite powdered sugar filled w/ vanilla crème anglaise | 7.50

Waffle + Ice Cream 🍩 🌿

waffle and vanilla ice cream | 7



LIBATIONS

Spiked Barkuccino 🍷

house-made frozen and blended espresso and milk w/ a shot of whiskey, kahlua, frangelico, or bailey's irish cream | 7.95

BMC Bloody Mary 🍷

house-made bloody mary mix and vodka | 6.50

Bloody Maria

house-made bloody mary mix and tequila | 6.50

Classic Mimosa

freshly squeezed orange juice and prosecco | 6.50

Cranberry Mimosa

cranberry juice and prosecco | 6.50

Rosie

prosecco, freshly squeezed grapefruit juice, and aperol | 6.50

HOUSE SPECIALS

Pancakes

Buttermilk 🍩 🌿

w/ pure maple syrup | 7

Cinnamon Roll 🍩 🌿

w/ cream cheese frosting | 9

Banana 🍩 🌿

w/ nutella | 9

Steak + Eggs

6 oz New York steak, choice of two eggs, breakfast potatoes, and two mini pancakes | 18

Ham + Eggs

choice of two eggs, breakfast potatoes, and ham | 14

Montecristo Sandwich

ham and swizz cheese on two french toast served w/ a fruit bowl | 13.50

BMC Chicken & Waffles

fried chicken breast and jalapeño cheddar or buttermilk waffle, and scrambled egg topped w/ spicy bourbon or pure maple syrup | 15

Avocado Toast

toasted multigrain baguette, guacamole, roasted peppers, feta, micro cilantro, and two poached eggs* | 10.95
rated region's best by Bethesda Magazine

Brûléed French Toast 🍩 🌿

maple syrup and whipped cream | 10.50

Belgian Buttermilk Waffle 🍩 🌿

pure maple syrup and melted butter | 9.95

All American

two eggs scrambled or poached and sausage links or bacon served w/ toast | 12

Vegetable Frittata 🌿 (gf)

squash, zucchini, potatoes, bell peppers, parmesan, and cheddar served w/ breakfast potatoes or side salad | 12

House-Made Granola 🍩 🌿

house-made granola, fresh fruit, choice of greek yogurt, and milk | 7

EXTRAS + SIDES

PROTEINS:	applewood smoked bacon (3.50), turkey bacon (3.50), tempeh bacon (3.50), sausage links (3.50), pork chorizo (3.50), ham (3.45), chicken (3.50), two eggs poached/scrambled (3.95)
BREAD:	brioche (2.95), cran-walnut toast (2.95), biscuit (2.95), seasonal scone (3)
SIDES:	breakfast potatoes (4.95), fruit (5), salad (3.45), guacamole (3.45), chia see pudding (5)
TOPPINGS:	nutella (1), frosting (1), 100% organic maple syrup (1), blueberries (1), strawberries (1), cheddar (1)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

6 or more parties include a 20% gratuity

EGGS BENEDICT

Crazy Benedict

pork belly, guacamole, two poached eggs, hollandaise, and chives | 15

Crab Cake

crab cakes, two poached eggs, tomato hollandaise sauce, and chives | 15

Smoked Salmon

smoked norwegian salmon, tomato slice, two poached eggs, hollandaise, and chives | 13

Classic

canadian bacon, sautéed spinach, two poached eggs, hollandaise, and chives | 11

BREAKFAST PIZZAS (VEGAN CHEESE AVAILABLE UPON REQUEST +2)



**HOUSE-MADE
FRESH MOZZARELLA**

Eggs Benedict

poached eggs, mozzarella, spinach, tomatoes, ham, hollandaise, and chives. white sauce | 14.50

Belly Shine

pork belly, mozzarella, caramel onions, jalapenos, avocado, and egg | 14.50

Vegan Delight (v)

vegan mozzarella cheese, caramel sliced onions, figs, baby arugula topped w/ tempeh bacon | 15.75

Smoked Salmon

smoked norwegian salmon, mozzarella, red onion, and egg topped w/ a lemon ricotta cream | 14.95

Huevos Ranchero

black beans, charred red onion, jalapeño, queso fresco, and egg topped w/ ranchero sauce | 11.95

Fig + Pancetta

pancetta, dried mission figs, mozzarella, fig jam, and blue cheese topped w/ arugula | 12.95

Sausage + Egg

sausage, scrambled egg, and mozzarella | 10.95

sauce: red: tomato sauce | white: ricotta, pecorino, garlic, oregano

OUR EXTREMELY HOT-WOOD BURNING OVEN PRODUCES A GOLDEN PIZZA CRUST W/ DELICIOUS CHARRING AND BLISTERING. IF YOU DON'T WANT THAT, PLEASE REQUEST A "BLONDE" PIZZA.

BURGERS (SERVED W/ FRIES OR HOUSE SALAD)

Cheese Burger

cheddar, lettuce, tomato, and red onion served on a brioche bun | 11

COFFEE & TEA SPECIALTIES

Barkuccino

frozen and blended w/ espresso and milk | 4.75

add'l: fresh strawberries or blueberries (1)

Nitro Cold Brew

smooth cold brew coffee served on nitrogen tap | 4.50

Latte w/ House-Made Syrup

choice of syrup and steamed milk | 4.25/4.50

choice: lavender, floral almond, vanilla, or orange peel

Chai Latte

house-made chai syrup and steamed milk | 3.50/4.25

add'l: shot of espresso (.75)

Matcha Latte

matcha tea and steamed milk | 4.50/4.75

Nitro Cold Brew

smooth cold brew coffee served on nitrogen tap | 4.50

Iced Teas

ice tea | 2.50/3

iced chai latte | 4/4.75

Arnold Palmer

half tea, half lemonade | 2.50/3

Tea for One / Two | 2.75/5

Green Tea

young hyson, sencha

Black Tea

english breakfast, earl grey

Decaf / Herbal

english breakfast decaf, jasmine, cranberry orange, toasted almond, chamomile

**COUNTER
CULTURE
COFFEE**

Eco-Prima Tea
Quality. Variety. Green.