

BARKING MAD

KITCHEN

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

Beignets 🍩 🌿

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

LIBATIONS

Rosie

prosecco, freshly squeezed grapefruit juice, and aperol | 6.50

BMC Bloody Mary

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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 champagne | 6.50

Cranberry Mimosa

cranberry juice and champagne | 6.50

Spiked Barkuccino

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

HOUSE SPECIALS

BMC Chicken & Waffles

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

Avocado Toast

 🌿 (v*)

toasted multigrain toast, guacamole, roasted peppers, feta, micro cilantro, and two poached eggs* | 10.95

rated region's best by Bethesda Magazine

NEW **Wild Mushroom Toast** 🌿

roasted wild mushrooms in savory herb cream sauce. gruyère shards. ciabatta toast. served w/ poached eggs and a side of hollandaise | 12

NEW **Three-Cheese Grits w/ Wild Mushroom Sugo and Poached Egg** 🌿 (gf)

cheesy grits, wild mushroom sauce w/ poached egg and a side of hollandaise | 13

French Scrambled Eggs

scrambled eggs w/ gruyère cheese, and chives. served w/ ham, roasted potatoes, toasted brioche, and jam | 12.75

Brûléed Brioche French Toast

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maple syrup and whipped cream | 10.50

All American

two eggs (scrambled or poached) and sausage links or bacon served w/ toast and breakfast potatoes | 13.25

NEW **Huevos Rancheros** 🌿

two sunny side up eggs on top of crispy corn tortilla. topped w/ spicy ranchero sauce, black beans, queso fresco, and guacamole. served w/ side of breakfast potatoes | 11.50

Meat-Lovers Breakfast

bacon, sausage, ham, scrambled eggs, and breakfast potatoes. served w/ toasted brioche | 15

Breakfast Salad

 🌿 (v*) (gf)

mixed greens, avocado, blueberries, strawberries, breakfast radishes, and poached egg* | 10

House-Made Granola

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BMC's house blend rolled oats, nuts and seeds made w/ pure maple syrup and no refined sugar. served w/ yogurt, bananas, and fresh fruit w/ a drizzle of honey | 8.25

Pancakes + Waffles

• **Buttermilk: Pancake or Waffle** 🌿

w/ pure maple syrup | 7

• **Banana: Pancake or Waffle** 🌿

w/ nutella | 9

• **Cinnamon Roll Pancake** 🌿

w/ cream cheese frosting | 9

• **Cheddar Cheese Jalapeño Waffle** 🌿

w/ maple syrup | 9

EGGS BENEDICT

NEW **Carnitas Benedict**

slow cooked flat steak, two poached eggs, hollandaise, and arugula | 14.50

NEW **Pancetta + Asparagus Benedict** 🌿

crispy pancetta, two poached eggs, asparagus, hollandaise, and chives | 12.50

Crazy Benedict

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

Crab Cake

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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

BRUNCH

BREAKFAST PIZZAS (VEGAN CHEESE AVAILABLE UPON REQUEST +2)



**HOUSE-MADE
FRESH MOZZARELLA**

Smoked Salmon

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

Eggs Benedict

poached egg, mozzarella, spinach, tomato, ham, and chives w/ white sauce. served w/ side of hollandaise | 14.50

Belly Shine

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

Vegan Delight (v)

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

Huevos Ranchero

black beans, charred red onion, jalapeño, queso fresco, and fried 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

crumbled sausage, scrambled egg, and mozzarella | 10.95

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

BURGERS (SERVED W/ FRIES OR HOUSE SALAD)

BLT Burger

applewood smoked bacon, cheddar, lettuce, tomato, and red onion topped w/ fried egg | 14

Beyond Burger (v)

high protein vegetable patty, tempeh bacon, lettuce, tomato, onions, sautéed mushroom, and bbq sauce. served on our made from scratch vegan brioche bun | 15.55

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 (3), cran-walnut toast (3), seasonal scone (3)
Sides:	breakfast potatoes (4.95), fruit (5), salad (5), guacamole (3.45), hollandaise (2), jalapeños (.20)
Toppings:	nutella (1), frosting (1), 100% organic maple syrup (1), blueberries (1), strawberries (1), cheddar (1)

COFFEE + TEA SPECIALTIES

**COUNTER
CULTURE
COFFEE**

Nitro Cold Brew

smooth cold brew coffee served on nitrogen tap | 4.50

Barkuccino

crème base and blended ice w/ espresso

choice: original (4/4.75), caramel or mocha (4.75/5.50), strawberry (4.25/4.75), vanilla bean (4/4.50)

*strawberry and vanilla bean do not include espresso



Eco-Prima Tea
Quality. Variety. Green.

Latte w/ House-Made Syrup

choice of syrup and steamed milk | 4.25/4.50

choice: lavender, mocha, vanilla, cinnamon, pumpkin spice, peppermint, or white mocha

Chai Latte

house-made chai syrup and steamed milk | 3.75/4.25

add'l: shot of espresso (.75)

Matcha Latte

matcha tea and steamed milk | 4.25/4.75

Iced Teas

ice tea | 2.50/3

iced chai latte | 3.75/4.25

Arnold Palmer

half tea, half lemonade | 2.50/3

Tea for One / Two | 2.75/5

Green Tea

jasmine, young hyson

Black Tea

english breakfast, earl grey

Herbal / Decaf

toasted almond, chamomile, cranberry orange, moroccan mint, decaf english breakfast, chai

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