

BARKING MAD

— KITCHEN + BAR —

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

Beignets 🍩 🌱

a new orleans favorite. powdered sugar and vanilla crème anglaise | 7.50

LIBATIONS

Rosie

prosecco, freshly squeezed grapefruit juice, and aperol | 6.50

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 champagne | 6.50

Cranberry Mimosa

cranberry juice and champagne | 6.50

Spiked Barkuccino 🍷

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

HOUSE SPECIALS (VEGAN PROTEIN SUBSTITUTION: FRUIT, TEMPEH BACON, OR BREAKFAST POTATOES)

BMC Chicken & Waffles 🍗 🍩

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, crème fraîche, fresh herbs, and 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

add!: crumbled chorizo (1.50)

NEW 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 🍷 🌱

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 | 11.50

add!: crumbled chorizo (1.50)

Steak + Eggs

6 oz new york steak, choice of two eggs, breakfast potatoes, and two mini pancakes | 18

NEW Meat-Lovers Breakfast

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

NEW Breakfast Salad 🌱 (v*) (gf)

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

NEW House-Made Granola Bowl 🌱 (v)

BMC's house blend of rolled oats, nuts, and seeds made w/ pure maple syrup and no refined sugar

• **Greek Yogurt** 🌱

nonfat greek yogurt served w/ fresh seasonal fruit and sliced bananas | 7.95

• **Choice of Milk** 🌱 (v)

served w/ fresh seasonal fruit and sliced bananas | 7.95

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 🍷

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

 **HOUSE-MADE
FRESH MOZZARELLA**

BREAKFAST PIZZAS (VEGAN CHEESE AVAILABLE +2; EXTRA CHEESE +1)

sauce options: red: san marzano | white: ricotta, pecorino, garlic, and oregano | pesto

Smoked Salmon

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

Eggs Benedict

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

Belly Shine

pork belly, mozzarella, caramelized onions, jalapenos, avocado, and fried egg. red sauce | 14.50

Vegan Delight (v)

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

Huevos Ranchero

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

add'l: crumbled chorizo (1.50)

Fig + Pancetta

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

Sausage + Egg

crumbled sausage, scrambled egg, and mozzarella. red sauce | 10.95

BURGERS (SERVED W/ FRIES, HOUSE SALAD, OR CAESAR 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 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), cranberry walnut toast (3), seasonal scone (3)

Sides: buttermilk mini pancakes (5), breakfast potatoes (4.95), fresh fruit (5), salad (5), guacamole (3.45), hollandaise (2), jalapeños (.20), cheese grits (4)

Toppings: nutella (1), frosting (1), 100% organic maple syrup (1), blueberries (1), strawberries (1), cheddar (1)

COFFEE + TEA SPECIALTIES

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*

Latte w/ House-Made Syrup

choice of syrup and steamed milk | 4.25/4.50

choice: lavender, mocha, vanilla, cinnamon, or white mocha

sugar free: hazelnut, caramel, or vanilla (.75)

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

Werewolf + London

earl grey tea, house-made vanilla and lavender syrup, topped w/ micro-foam milk and lavender | 4.25/4.75

Clark Classic

house-made caramel and mocha syrup, espresso, steamed milk, topped w/ espresso grounds and cocoa powder | 4.75/5.50

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

**COUNTER
CULTURE
COFFEE**

 **Eco-Prima Tea**
Quality. Variety. Green.

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