

# TAPAS BRUNCH

## CHESAPEAKE INSPIRED FOR THE TABLE

### LOCAL HALF SHELL OYSTERS

HOUSE COCKTAIL SAUCE

### PEEL N EAT SHRIMP

POACHED IN LOCAL BEER, LEMON, FRESH HERBS, OLD BAY SEASONINGS

### HOMEMADE GRANOLA & YOGURT

NATURAL GREEK YOGURT, SEASONAL FRUITS

### BRAISED SHORT RIB MAC & CHEESE

TOPPED WITH CRISPY BUTTERY BREAD CRUMBS

## MAINS

### LOCAL CRAB & CORN OMELET

BREAKFAST POTATOES

### CRAB CAKE BENEDICT

OVEN BAKED CRAB CAKE, JALAPENO CORNBREAD, HOLLANDAISE SAUCE

### CHICKEN & WAFFLE

CRISPY CHICKEN TENDERS, BOURBON MAPLE SYRUP

### SHORT RIB & GRITS

BRAISED SHORT RIB, CHEDDAR GRITS

## SWEET ENDING

### PETITE PASTRIES

CHEF'S SELECTION OF PETITE PASTRIES

### BUTTERMILK PANCAKES

BANANA BOURBON MAPLE SYRUP, WHIPPED BUTTER

### VANILLA BOURBON FRENCH TOAST

BRIOCHE FRENCH TOAST, MIXED BERRIES COMPOTE, MAPLE SYRUP

## BEVERAGES

### MIMOSAS, BELLINIS, BLOODY MARYS

**DUE TO LIMITED CAPACITY, 2 HOUR DINING TIME LIMIT WILL BE ENFORCED.**

**WE THANK YOU FOR YOUR UNDERSTANDING.**

OFFERINGS DESCRIBED ABOVE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON OUR DESIRE TO SERVE THE BEST OF FRESH AND LOCAL INGREDIENTS. OUR LEGAL OBLIGATION TO PREVENT OVERSERVICE SUPERSEDES AND MODIFIES THE OFFER OF ANY "BOTTOMLESS" ALCOHOLIC BEVERAGE SERVICE. WE THANK YOU IN ADVANCE FOR DRINKING RESPONSIBLY. CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE YOUR RISK OF CONTRACTING FOODBORNE ILLNESSES. PLEASE ALERT YOUR SERVER TO ANY SPECIAL DIETARY NEEDS.

# SEQUOIA

## SPECIALTY COCKTAILS

### SCARLET FOG 15

Pineapple, Hibiscus and Raspberry Infused Tito's Vodka, Served Up

### FLOR DE OAXACA 14

Peloton De La Muerte Mezcal, Butterfly Pea Flower Tea Simple Syrup, Fresh Lemon & Lime Juice

### SMOKIN' RITA 15

Grilled Pineapple & Serrano Pepper Infused Altos Platinum Tequila, Housemade Sour Mix

### BLUEBERRY MOJITO 14

Bacardi Limon, Muddled Fresh Blueberries and Mint, Fresh Lime, Splash of Sprite

### BOURBON BRAMBLE 13

Jack Daniel's, Giffard Ginger Liqueur, Fresh Lemon Juice, Ginger Beer

### PATRON SANGRIA 15

Patron Silver Tequila, Cointreau, White Wine, Passionfruit Puree, White Cranberry, Topped with Sparkling Rosé

### TROPIC THUNDER 15

Bacardi Silver & Dark Rum, Meyer's Rum, Velvet Falernum, Pink Guava Nectar, Papaya Nectar

### CUCUMBER REFRESHER 13

New Amsterdam Gin, Cucumber Cilantro Sour Mix, Simple Syrup

## FROZEN COCKTAILS

### THE FROZEN MULE 15

Smirnoff Vodka, Housemade Five Spice Simple Syrup, Ginger Water, Fresh Lime Juice

### PEACH SMASH 15

Fresh Peach Puree, Lemon Juice, Ezra Brooks Whiskey

### PINA COLADA 15

Bacardi Dark Rum, Coconut Puree, Pineapple Puree, Coco Lopez

### DRAGON FRUIT MARGARITA 15

Altos Platinum Tequila, Triple Sec, Fresh Dragon Fruit Puree, Fresh Lime Juice

## DRAFT

### SEQUOIA LAGER 7

Devil's Backbone Brewery, VA 4.5% ABV

### ATLAS PONZI WEST COAST IPA 8

Atlas Brew Works, DC 7.3% ABV

### PEABODY HEIGHTS ASTRODON HAZY IPA 8

Peabody Heights Brewery, MD 7% ABV

### KONA BIG WAVE GOLDEN ALE 7

Kona Brewing Co., HI 4.4% ABV

### FLYING DOG THUNDERPEEL IPA 8

Flying Dog Brewery, MD 6.2% ABV

### MUSTANG SALLY POTOMAC PILSNER 8

Mustang Sally Brewing Co., VA 5.1% AB

### SOLACE IT'S ELECTRIC MANGO SOUR 8

Solace Brewing Co., VA 4.5% ABV

### LI'L WIT BELGIAN WHITE ALE 7

Right Proper Brewing Co., DC 5% ABV

### SAM ADAMS SEASONAL 8

Samuel Adams, MA 5.3% ABV

## NON-DRAFT

### CORONA 7

Mexico 4.6% ABV

### STELLA ARTOIS 7

Belgium 5% ABV

### MICHELOB ULTRA 6

St Louis, MO 4.2% ABV

### FULL TRANSPARENCY HARD SELTZER 6

Orange Crush // Black Cherry DC Brau Brewing, DC 5% ABV

### BOLD ROCK HARD CIDER 6

Nellysford, VA

## WINES BY THE GLASS

### DOUGH WINES CALIFORNIA

Dough is the first ever wine collaboration for the James Beard Foundation. They work to create an inclusive, equitable & sustainable food culture through an annual donation. Each glass, bottle & conversation can make an impact & become a catalyst for good.

### CHARDONNAY 13 // 50

### SAUVIGNON BLANC 15 // 58

### PINOT NOIR 13 // 50

### CABERNET SAUVIGNON 14 // 54

## RED

### RED BLEND, STERLING VINEYARD 12 // 46

California

### CABERNET SAUVIGNON, THE KINKER 14 // 56

Paso Robles, California

### MERLOT, CLOSERIE DES BORIES 14 // 54

Francs Cotes de Bordeaux, France

### MALBEC, TERRAZAS DE LOS ANDES 12 // 46

Mendoza, Argentina

## WHITE

### CHARDONNAY, SONOMA-CUTRER 16 // 62

Russian River, California

### SAUVIGNON BLANC SEMILLON, CAPE MENTELLE 13 // 50

Magaret River, Australia

### PINOT GRIGIO, ORNELLA MOLON 13 // 50

Veneto, Italy

### REISLING, BEX 12 // 46

Nahe, Germany

### CHENIN BLANC, PINE RIDGE VINEYARDS 14 // 56

California

## ROSÉ

### PINOT NOIR ROSÉ, ELOUAN 14 // 54

Oregon

### GRÉNACHE ROSÉ, CHATEAU D'ESCLANS

### WHISPERING ANGEL 15 // 58

Cotes de Provence, France

## SPARKLING (187ML)

### BRUT, MOET & CHANDON IMPERIAL 25

Champagne, France

### CAVA, JAUME SERRA CRISTALINO CAVA 11

Penedes, Spain

### BRUT, FRANCOIS MONTAND 11

Cotes du Jura, France

### PROSECCO EXTRA DRY, TIAMO 12

Tuscany, Italy

### BLANC DE BLANCS, CHARLES DE FERÉ 13

Fere-en-Tardenois, France

### ROSÉ, DOMAINE CHANDON 16

Caneros, California

### GARDEN SPRITZ, CHANDON 17

Made in Argentina, Chandon Garden Spritz combines the best worlds between spritz and sparkling wine with hints of rose, tangerine and savory herbs. Best enjoyed over ice.

## FOR ALL AGES

### STRAWBERRY RHUBARB LEMONADE 7

House Made Strawberry Rhubarb Syrup, Fresh Lemon Juice

### LEMONGRASS LEMONADE 7

Housemade Lemongrass Syrup, Fresh Lemon Juice

### EPIC SHIRLEY TEMPLE 6

Sprite, Grenadine, Garnished with Gummy Bears

### DETOX 7

Housemade Ginger Water, Pressed Pineapple Juice