



Tapas Brunch

SOUTHERN INSPIRED

FOR THE TABLE

Peel N Eat Shrimp

Poached in Local Beer, Lemon, Fresh Herbs, Old Bay Seasonings

Homemade Granola & Yogurt

Natural Greek Yogurt, Seasonal Fruits

Southern Potato Salad

Eggs, Mustard, Cornichon, Celery

Buttermilk Biscuits & Jalapeno Cornbread

Served with Whipped Butter

MAINS

Ham & Cheddar Omelet

Served with Breakfast Potatoes

Shrimp & Grits

Andouille Sausage, Cheddar Grits, Shaved Scallion

Chicken & Waffle

Crispy Chicken Tenders, Bourbon Maple Syrup

Pulled Pork Sliders

Slow Cooked Pork Shoulder in Homemade Chipotle BBQ Sauce, Breakfast Potatoes

SWEET ENDING

Petite Pastries

Chef's Selection of Petite Pastries

Buttermilk Pancakes

Banana Bourbon Maple Syrup, Whipped Butter

Vanilla Bourbon French Toast

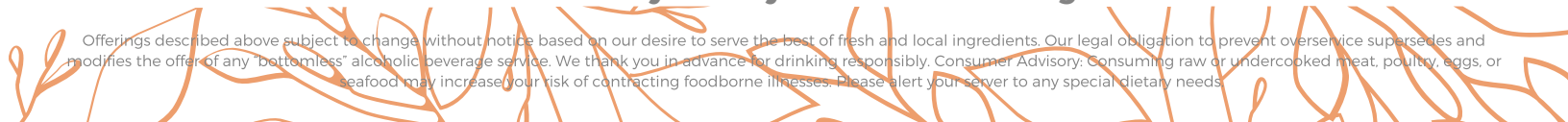
Brioche French Toast, Mixed Berries Compote, Maple Syrup

BEVERAGES

Mimosas, Seasonal 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