

# CHURCHKEY

## weekend picnic

DEVEILED EGGS <i>smoked egg yolks, pimentón, chili oil</i>	5
CHESAPEAKE BAKED OYSTERS <i>harissa butter, garlic breadcrumbs</i>	12
BONE MARROW <i>lamb bacon, harissa butter, black garlic</i>	12
CHEESE BOARD <i>taleggio, cabot cheddar, st. stephen, humboldt fog, bayley hazen blue</i>	25
CHARCUTERIE BOARD <i>speck, tasso, fennel salumi, pork belly rilette, spicy cotto</i>	27
MARKET BOARD <i>fennel salumi, tasso, speck, taleggio, cabot cheddar, bayley hazen blue</i>	29

## brunch

OMELETTE <i>caramelized onions, gruyere, roasted garlic breadcrumbs</i>	16
BISCUITS & MERGUEZ GRAVY <i>parmesan, sunny-side up egg</i>	14
WILD MUSHROOM TOAST <i>oyster &amp; maitake fricassée, soft scramble egg, garlic jus</i>	16
BREAKFAST SANDWICH <i>english muffin, fried egg, country ham, fontina, tarragon aioli</i>	14
SHAKSHOUKA <i>lamb sausage, egg, chickpea tomato stew, country toast</i>	15
BAKED HASH <i>smoked brisket, fried eggs</i>	17
SMOKED SALMON BENEDICT <i>labneh, poached egg, harissa hollandaise</i>	18
BUCATINI CARBONARA <i>bacon, parmesan, egg</i>	17
FRIED CHICKEN & BELGIAN WAFFLE <i>maple syrup</i>	16
AVOCADO TOAST CILBIR <i>yogurt sauce, 6-minute egg, harissa oil</i>	14

## lunch

CAESAR <i>boquerones, parmesan, challah croutons</i>	11
WHOLE ROASTED CAULIFLOWER <i>muhammara, walnuts, shallot vinaigrette</i>	15
MERGUEZ SAUSAGE FLATBREAD <i>lamb, fontina, taleggio, pine syrup</i>	11 / 19
FLATBREAD ALLA DIAVOLA <i>san marzano, pepperoni, chili, mozzarella, basil</i>	11 / 19
CROQUE MADAME <i>country ham, sunny-side up egg, mornay, gruyere, mustard</i>	16
STEAK & EGGS <i>strip loin, salsa verde, steak fries, fried eggs</i>	22
CHURCHKEY SMASH BURGER <i>cheddar, iceberg, red onion, chorizo aioli, wedge fries</i>	15
ADD EGG 2 / BACON 2 / TOTS 3	

## provisions

TWO EGGS ANY STYLE	5	BISCUIT & FIG JELLY	4
APPLEWOOD SMOKED BACON	5	BELGIAN WAFFLE	5
HOUSEMADE TATER TOTS	8	ENGLISH MUFFIN	3
YOGURT <i>granola, honeycomb</i>	6	COUNTRY TOAST	3

## free spirited

### GARDEN GROOVE / 6

*basil-rosemary-mint syrup,  
cranberry, lime, tonic  
(add cimmaron tequila 5)*

• • •

### WE DEFINITELY STARTED THE FIRE / 8

*smoked black walnut-peach-honey syrup,  
calamansi, pineapple, ginger beer  
(add el dorado rum 5)*

• • •

### FLOWERS AT FIRST LIGHT / 7

*cold brew coffee, almond milk,  
basil-rosemary-mint syrup, cardamom  
(add old overholt rye whiskey 5)*

• • •

### COLD BREW / 5

*vigilante / la falda*

## boozy brunch

### PRETTY IN PINK

FORD'S GIN, GIFFARD TRIPLE SEC,  
CAMPARI, LEMON / 11

• • •

### POMPEII PUNCH

VIDA MEZCAL, C&K CHOCOLAT, PINEAPPLE  
STRAWBERRY OLEO, LIME, HELLFIRE BITTERS / 10

• • •

### BREAKFAST @ TIFFANY'S

OATED-BUFFALO TRACE BOURBON, MAPLE,  
COFFEE BITTERS / 12

• • •

### MIMOSA

CHOICE OF ORANGE OR GRAPEFRUIT / 8

• • •

### MUDDY BLARRY

ST. GEORGE GREEN CHILI VODKA,  
HARISSA BLOODY MIX / 10

### OUR BOOZY BRUNCH / 17

*choice of two brunch cocktails,  
bottomless hot coffee and a  
complimentary order of doughnuts  
with purchase of an entree*

## for the table

### SPARKLING WINE / 35

*choice of two juices;  
blood orange, grapefruit, white peach,  
pomegranate, calamansi*

• • •

### SPICED RED SANGRIA / 35

*copper & kings apple brandy,  
leopold bros. cranberry, citrus*

JOIN THE MAILING LIST AT CHURCHKEYDC.COM | 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

CHEF / JARRAD SILVER • GENERAL MANAGER / CHRIS KOTT • BEER DIRECTOR / GREG ENGERT • FOLLOW @CHURCHKEYDC

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, POULTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS / PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS