weekend picnic

DEVILED EGGS smoked egg yolks, pimentón, chili oil
CHEMESAPEAKE BAKED OYSTERS harissa butter, garlic breadcrumbs
BONE MARROW lamb bacon, harissa butter, black garlic
CHEESE BOARD taleggio, cabot cheddar, st. stephen, humboldt fog, bayley hazen blue
CHARCUTERIE BOARD speck, tasso, fennel salami, pork belly rilette, spicy cotto
MARKET BOARD fennel salami, tasso, speck, taleggio, cabot cheddar, bayley hazen blue

brunch

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

lunch

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

provisions

TWO EGGS ANY STYLE 5
APPLEWOOD SMOKED BACON 5
HOMEMADE TATER TOTS 8
YOGURT granola, honeycomb
BISCUIT & FIG JELLY 4
BELGIAN WAFFLE 5
ENGLISH MUFFIN 3
COUNTRY TOAST 3

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free spirited

GARDEN GROOVE / 6 basil-rosemary-mint syrup, cranberry, lime, tonic
(ADD CINNAMON 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, CEK 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 brox cranberry, citrus

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

CONSUMING RAW OR UNDERCOOKED MEAT, BIRD, POULTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBorne ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS.