

BREAKFAST

BREAKFAST SANDWICH

local broken egg, applewood smoked bacon, tomato jam, cheddar, local brioche bun

GRILLED PEACHES & CREAM ^{V, AG}

local grilled peaches, vanilla cream, mint

COCONUT CHIA SEED PUDDING ^{Vg, AG}

chia seed pudding, coconut caramel, maple syrup, toasted coconut, fresh raspberry

PROSCIUTTO TOAST

prosciutto di parma, arugula, balsamic glaze, ricotta cheese, multigrain crostini

SHAKSHUKA ^{V, AG}

roasted tomato & pepper stew, poached egg

BLUEBERRY BUTTERMILK DUTCH BABY ^V

blueberry griddle cake, lemon, maple syrup

POTATO & ARTICHOKE KUGEL ^{V, AG}

potato & artichoke gratin, shallot, garlic

STONE-MILLED CHEDDAR GRITS ^{V, AG}

heirloom corn grits, cheddar cheese



ALL DAY

GOAT CHEESE & SPICY PEACH CROSTINI ^V

whipped local goat cheese, local peach jam, candied jalapeno, crostini

TENNESSEE HOT DEVILED EGGS ^V

house-made pickles, hot sauce, crispy shallots

ASPARAGUS GUACAMOLE ^{Vg, AG}

avocado guacamole, asparagus, corn tortilla chips

CHARCUTERIE SKEWER ^{AG}

local soppressata, asiago cheese, olive trio



THAI SHRIMP CURRY BAO

shrimp, red curry sauce, pickled daikon, carrot, steamed bao bun

TRUFFLE CORN PUDDING ^{V, AG}

local sweet corn, truffle popcorn

CHICKEN SAUSAGE & MASHED POTATOES ^{AG}

local chicken basil sausage, mashed potatoes, apricot demi glaze

CHEESY TOTS ^V

tater tots, cheddar cheese sauce

PASTRIES

APPLE TURNOVER

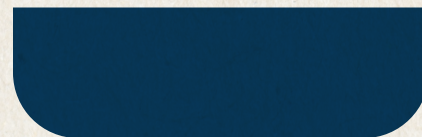
MINI CINNAMON ROLLS

OATMEAL BARS

CHOCOLATE BABKA

CROISSANT

CINNAMON BUN



SWEETS

STRAWBERRY POP TART

TAHINI COCONUT PARFAIT

hemp seed & medjool date crust, coconut tahini filling, cocoa

DOUBLE CHOCOLATE BROWNIE

MINI CHERRY TART



ALLERGEN KEY



Vegetarian



Vegan



Avoiding gluten

COCKTAILS

DIRECTIONS TO J STREET ^D

*Cirrus Vodka, Ramazotti Rosato,
Strawberry, Lime, Coconut Water*
GET LOST IN THIS LITTLE DITTY

CHERRY BLOSSOM MARGARITA ^D

*Reposado Tequila, Elderflower Liqueur,
Cherry Blossom Syrup, Lime, Green Tea*
THERE IS NO SUCH THING AS A STRANGER

SPRING RICKEY ^D

*Cactoctin Creek Watershed Gin, Rhubarb,
Fever Tree Lime & Yuzu Soda*
THE NATIVE COCKTAIL OF DC
PER THE SMITHSONIAN

GEORGETOWN HEADSPINNER

*Appleton Estate Signature Rum, Cinnamon, Espresso,
Shaved Chocolate*
A COUPLE OF THESE AND YOU'LL BE SPEAKING
TO LINDA BLAIR

FIFTY-FIRST

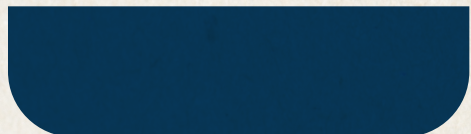
*Bowman Brothers Virginia Bourbon,
Cynar Italian Amaro, Sweet Vermouth, Bitters*
A DELICIOUS DMV BOULEVARDIER

SUNSET SPRITZ

Aperol, Orange Juice, Sparkling Wine
BUBBLY, FUN AND NOT TOO SWEET

OLD BAE BLOODY MARY

*Tito's Vodka, George's Old Bay
Bloody Mary Mix, DMV Pickles*
BECAUSE EVERYTHING IS BETTER
WITH OLD BAY



LOCAL SPOTLIGHT

WILL PATTON

Beverage Director Will Patton has been instrumental in shaping the esteemed beverage programs of Michelin-starred Bresca and Jönt in Washington, DC. Bresca, under his leadership, has received multiple nominations for the Cocktail Program of the Year, along with recognition from the Wine Spectator and Michelin Guide for its cocktail excellence.

BEE'S KNEES

*Bombay Sapphire Gin, Suze, Lemon,
Kombucha Honey Cordial*
BRESCA'S SIGNATURE
CITRUSY COCKTAIL

NO-ABV

PRETTY RICKEY

*Cherry Blossom Syrup, Fresh Lime,
Sparkling Water*
TART BLACK CHERRY LIMEADE

ROCK CREEK PARK

*Jasmine Green Tea, Cucumber,
Fever Tree Lime & Yuzu Soda*
EASY DRINKING REFRESHER

DC IS TROPICAL

Coconut Water, Pineapple Juice, Honey Kombucha
LIGHT & TROPICAL COOLER



BEER

THE PERFECT AIRPORT BEER

In every lounge, Capital One taps a local brewery to develop their unique take on the perfect airport draft beer. To compliment their Virginia-Style IPA, Lost Rhino has curated our taps for your travels through Dulles.



PRE-FLIGHT LAGER ^D

Lost Rhino x Capital One

LOCAL CRAFT

LOCAL LAGER

Three Notch'd Brewing Co.

ROYAL CRUSH JUICY IPA

Flying Dog Brewing

FACE PLANT IPA ^D

Lost Rhino Brewing Co.

GOLDEN OX GOLDEN ALE

Old Ox Brewery

PIZZA NIGHT AMBER LAGER

Port City Brewing

ELBOW PATCHES STOUT

Virginia Beer Co.

GOLDEN UPSIDE DAWN (N/A)

Athletic Brewing Co.

^D Indicates draft



WINE LIST

WHITES & ROSÉ

CHARDONNAY

St. Huberts, The Stag,
North Coast, California

*Medium bodied, buttery oak, caramel,
green apple, vanilla*

"There must be some kind of way outta here"

PINOT GRIGIO

Volare, Veneto, Italy

Light to medium bodied, crisp, pear, a touch of lime

*"She's got a smile that it seems to me,
reminds me of childhood memories"*

ROSÉ

Fontaniels, Pays d'Oc, France

Light bodied wine with hints of watermelon rind

"Just a small-town girl, livin' in a lonely world"

REDS

PINOT NOIR

Wine by Joe

*Complex and smooth with notes of black plum, candied
cherry and warm spices.*

"On a dark desert highway, cool wind in my hair"

CABERNET SAUVIGNON

Cannonball

*Elegant and expressive with notes of black cherry,
plum, vanilla and toasted oak.*

"Some people call me the space cowboy"

RED BLEND

Blue Valley 1788 Limited
Edition Reserve

*Medium to full body with notes of black cherry,
raspberry, cocoa nib, hazelnut and vanilla.*

"Hello darkness my old friend"

BUBBLES

PROSECCO

Mia Fortuna

Light bodied dry wine with almond and citrus notes

"Please allow me to introduce myself,

I'm a man of wealth and taste"

UPGRADES

For those looking for a little extra, we are happy to offer the following selections.

BUBBLES

(all 375ml bottles)

TAITTINGER CHAMPAGNE

Chardonnay, Pinot Noir

\$32

*Lively and crisp, this is a delicate wine with
flavors of fresh fruit and honey.*

KRUG CHAMPAGNE GRAND CUVÉE NV

Chardonnay, Pinot Meunier, Pinot Noir

\$150

*Full and elegant with flavors of hazelnut, nougat, barley
sugar, citrus fruits, almonds, brioche and honey.*

PIPER HEIDSIECK BRUT CHAMPAGNE

Chardonnay, Pinot Meunier, Pinot Noir

\$40

*Festive and flavorful with notes of almond, hazelnut,
fresh pear, apple and citrus fruits.*

RUINART BLANC DE BLANCS

Chardonnay

\$70

*Balanced and refined, with flavors of poached white peach,
Meyer lemon, candied ginger, hints of pastry and honey.*

CHAMPAGNE PALMER

Chardonnay, Pinot Noir

\$30

*Full-bodied and mineral, with notes of pie crust,
cooked apple, candied lemon and dried pear.*

RARE BOTTLE CLUB

(all 2oz pours)

DEL MAGUEY

Tobala Tequila

\$25

*Sweet, fruity nose, with a mango and cinnamon taste and long, extra
smooth finish.*

CLASE AZUL GOLD JOVEN

Anejo Tequila

\$30

*A balance of oak, ginger, green olives, chocolate, vanilla, caramel, and fig with
a citrus end note. Nose of hazelnut, caramel, wood, walnut, vanilla and dried raisins.*

EIGHT SHIRES

Bourbon

\$15

Aged 3 years, heritage Indian corn base.

BLANTON'S SINGLE BARREL

Bourbon

\$20

*Sweet, with notes of citrus and oak. A creamy vanilla nose teased with caramel
and butterscotch, all underscored by spices such as clove, nutmeg and cinnamon.*

EAGLE RARE 10 YEAR

Bourbon

\$10

Bold, dry and delicate with notes of candied almonds and very rich cocoa.

A complex nose with aromas of toffee, hints of orange peel, herbs, honey, leather and oak.