

806 15TH  
ST NW

# OPALINE

LAFAYETTE  
SQUARE

BAR & BRASSERIE

*Indulge in the Elegance of the French Riviera*

## BREAKFAST

|  |   |
|--|---|
| <b>Continental (V)</b> .....22<br>fruit plate, pastry basket (croissant,<br>chocolate croissant, raisin danish & muffin) | <b>Healthy Start (GF)</b> .....22<br>egg white vegetable omelette, chicken sausage,<br>yogurt parfait             |
| <b>Opaline Breakfast</b> .....22<br>two eggs your way, bacon or sausage, hashbrowns, toast                               | <b>Vegetable Skillet (GF, V)</b> ..... 16<br>poached eggs, peppers, onion, mushrooms,<br>potatoes, goat cheese    |
| <b>Parisian Omelet (V)</b> .....21<br>button mushrooms, gruyère, mini baguette   | <b>Avocado Toast (V)</b> ..... 16<br>everything bagel crumble, pickled onion, petite salade<br>add salmon ..... 8 |
| <b>Crab Cake Benedict</b> .....28<br>Maryland crab, sriracha hollandaise, hashbrowns                                     | <b>Brioche French Toast</b> ..... 19<br>nutella, bananas, pecans  |
| <b>Eggs Benedict</b> .....22<br>poached eggs, canadian bacon, spinach, hashbrowns  | <b>Croque Madame</b> ..... 18<br>sunny-side up egg, Black Forest ham, gruyère,<br>sauce mornay, petite salade     |
| <b>Yogurt Parfait (GF, V)</b> ..... 12<br>granola, almonds, fresh berries  |   |
| <b>Steel-Cut Oatmeal (GF, V)</b> ..... 11<br>brown sugar, maple syrup  |   |

## SIDES

|                                |   |
|--------------------------------|---|
| Bacon.....6                    | Bowl of Berries .....8                                    |
| Pork or Chicken Sausage .....6 | Croissant - Plain or Chocolate .....6                     |
| Hashbrowns .....6              | Pastry Basket ..... 12                                    |
| Fruit Plate..... 10            | Toast -<br>White, Wheat, Multigrain or Gluten Free .....6 |

## BEVERAGES

|   |  |
|---|--|
| French Press   Regular or Decaf .....8  | Milk   Whole, Skin, Oat, Soy or Almond ....5 |
| Hot Tea   Selection of Loose Leaf.....6 | Bloody Mary..... 14                          |
| Fresh Juice   Apple or Orange .....6    | Opaline Mimosa ..... 12                      |
| Espresso Martini..... 18                |  |

## SPECIALTY COFFEE - 10

Latte, Cappuccino, Americano, Espresso, Macchiato, Flat White

CHEFS: KEVIN LALLI + JAIME GONZALEZ

Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order. All of our Lavazza Coffee and Metz Tea are sourced sustainably. Our fish is sourced thoughtfully and sustainability.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
A service charge of 18% will be added to your bill. A 20% service charge will be added to all parties of 6 or more.

GF=Gluten Free V=Vegetarian

\*No Substitutions