

806 15TH  
ST NW

# OPALINE

BAR & BRASSERIE

LAFAYETTE  
SQUARE

*Indulge in the Elegance of the French Riviera*

## BREAKFAST

**Continental (V)**.....22  
fruit plate, pastry basket (croissant,  
chocolate croissant, raisin danish & muffin)

**Opaline Breakfast**.....22  
two eggs your way, bacon or sausage, potatoes, toast

**Parisian Omelet (V)**.....21  
button mushrooms, gruyère, mini baguette

**Lemon Ricotta Pancakes**.....18  
blueberry butter

**Crab Cake Benedict**.....28  
Maryland crab, sriracha hollandaise, potatoes

**Eggs Benedict**.....22  
poached eggs, canadian bacon, spinach, potatoes

**Yogurt Parfait (GF, V)**.....12  
granola, almonds, fresh berries

**Healthy Start (GF)**.....22  
egg white vegetable omelette, chicken sausage,  
yogurt parfait

**Steel-Cut Oatmeal (GF, V)**.....11  
brown sugar, maple syrup

**Vegetable Skillet (GF, V)**.....16  
poached eggs, peppers, onion, mushrooms,  
potatoes, goat cheese

**Avocado Toast (V)**.....16  
everything bagel crumble, pickled onion, petite salade

add salmon .....8

**Pastrami Hash**.....24  
smoked brisket, potatoes, 3 poached eggs,  
hollandaise, toast

## PROTEIN SMOOTHIES - 11

*all smoothies blended with coconut milk*

### Tropical Greens

pineapple, lemon, spinach, wheatgrass, mango

### Mango Sunrise

mango, orange, banana, carrot

### Blue Pineapple

pineapple, orange, banana, blue spirulina, mango

### Berry Banana

strawberry, banana, lemon, beet

### Bold Cacao

banana, cacao, lucuma

## SIDES

Bacon.....6

Pork or Chicken Sausage.....6

Roasted Potatoes.....6

Fruit Plate.....10

Bowl of Berries.....8

Croissant - Plain or Chocolate.....6

Pastry Basket.....12

Toast -

White, Wheat, Multigrain or Gluten Free.....6

## BEVERAGES

French Press | Regular or Decaf.....8

Hot Tea | Selection of Loose Leaf.....6

Fresh Juice | Apple or Orange.....6

Espresso Martini.....18

Milk | Whole, Skin, Oat, Soy or Almond.....5

Bloody Mary.....14

Opaline Mimosa.....12

## SPECIALTY COFFEE - 10

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

**Syrups:** Mocha, Caramel, Hazelnut, Vanilla.

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 sustainably.

\*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