

HIP FLASK

ROOFTOP BAR

Weekend Brunch

\$100 per person

SAVORY & SWEET PASTRIES | butter croissant | chocolate croissant | apple danish | cinnamon buns | blueberry muffin | lemon poppy muffin | chocolate muffin GF | breezy willow farm preserves | whipped butter

BETHESDA BAGEL & IVY CITY SMOKED SALMON | capers, tomatoes, cucumbers, hard boiled eggs, red onions, herb cream cheese, selection of: everything, plain, sesame & poppy seed mini bagels

BERRY GREEK YOGURT PARFAIT | skotidakis greek yogurt, handpicked seasonal berries, mixed berry compote, pistachio granola, bee pollen & breezy willow farm raw honey

GRAPEFRUIT BRULÉE

CINNAMON HAZELNUT BEIGNETS | hazelnut crème

HEARTH ROASTED BREAKFAST FLATBREADS

- **FARMERS MARKET** | kale, goat cheese, mozzarella & roasted tomato
- **COMMUTER** | black forest ham, smoked gouda, mozzarella & spinach

CRÊPES

- **SMOKED BACON** | caramelized apple & maple crème
- **NUTELLA**

SHRIMP & GRITS | cheesy grits, tomatoes, peppers, chorizo & scallions

CHICKEN & WAFFLES | bell & evans farm crispy chicken & old bay hot honey butter

EGG STATION

tomatoes | mushrooms | onions | peppers | spinach | diced ham | smoked bacon | cheddar cheese | cage free eggs | egg whites | shelled eggs | egg beaters

COFFEE, ASSORTED HOT TEA & VARIETY OF JUICES



Marriott Bethesda Downtown at Marriott HQ
7707 Woodmont Avenue
Bethesda, MD 20814
301-276-7707

* Pricing not inclusive of 20% gratuity and applicable taxes

Brunch Enhancements

AÇAÍ BOWLS | berries, banana, almond butter, agave & pistachio granola 12

AVOCADO TOAST | tomato basil & cucumber dill 14

OATMEAL BRULÉE | caramel 10

BLACK TRUFFLE QUICHE | leeks & parmesan cheese 18

ROASTED TOMATO & SPINACH QUICHE 16

ACTION STATIONS

* *attendant fee included in pricing*

MAPLE MUSTARD PORK BELLY | breezy willow farm preserves & house baked biscuits 30

EGGS BENEDICT | canadian bacon, applewood smoked bacon, jumbo lump crab meat, poached egg, ivy city smoked salmon, english muffin & old bay hollandaise 45



Brunch Cocktails

* *cocktail pricing based on consumption*

MIMOSA | 14

choice of: orange | pineapple | cranberry | pomegranate | grapefruit

SPECIALTY MIMOSA | 16

MIMOJITO | white rum, mint, orange & prosecco

MORNING TROPICS | mango, lychee & prosecco

ROSE GOLD | grapefruit, st. germain elderflower liqueur & brut rose

BLOODY MARY | 16

filthy bloody mary mix, olive brine & old bay

SPECIALTY BLOODY MARY'S | 18

SANGRIENTO | mi campo blanco tequila, filthy bloody mary mix & chipotle cholula

GREEN GODDESS | tito's vodka, tomatillo bloody mary mix & verde cholula

RISING SUN | roku vodka, filthy bloody mary mix, dashi & gochujang

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