

Restaurant Week Brunch
Any 2 dishes for \$20.00 plus tax
Sat and Sun 10AM to 2PM



Winter 2019



snacks and starters

MACON GREEN SALAD | honey vinaigrette 8
DEVILED EGGS | red bell pepper marmalade, smoke oil, bacon dust 7
ESSIE'S BISCUITS | honey butter, pepper jelly 7
FRIED OKRA | spicy remoulade 7
STEEL CUT OATMEAL | brown sugar, butter 7

mains

THE MACON BENNY | thick cut bacon, essie's biscuits, sunny side farm eggs, spicy sauce choron, mixed green salad 16
FRENCH OMELETTE | mixed green salad, citrus vinaigrette 12
CROQUE MADAME | sunny side up eggs, sauce mornay, sweetheart ham, gruyere, mixed green salad 17
GRITS & EGGS | 2 eggs of your choice, cheddar grits, thick cut bacon 12
FRIED CHICKEN | waffle, house made honey hot sauce, maple syrup (5\$ supplement with restaurant week) 20
BISCUITS & GRAVY | sausage gravy, 2 eggs of your choice 14

sides

WAFFLE whipped cream, powdered sugar, maple syrup 9
ANSON MILLS GRITS | aged cheddar 5
THICK CUT BACON | 5
MAPLE PORK SAUSAGE | 6

desserts

SEASONAL SORBET | chefs selection 9
MILK & COOKIES | dark chocolate chip, warm bourbon milk 9

Beverages \$5
French Press Coffee
Café Creme
Orange Juice
Grapefruit Juice

Cocktails
Macon Bloody \$11
Mimosa \$10
Kir Royale \$12

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

lunch | mon - fri 11AM to 2PM
dinner | mon - sun 5 to 10pm (*til 11 on fri & sat)
brunch | sat & sun 10am to 2pm
5520 connecticut avenue nw, washington dc
reservations | 202.248.7807 (mon. - sun, 2 to 10pm)
Chef De Cuisine: Jaime Pridemore