

Present Company Public House Brunch

Saturday & Sunday 11am-3pm

Appetizers & Salads

- Four Onion Dip | house made chips (V, GF) -7
- House-made Sourdough English Muffin & Avocado | just like it sounds (V) -8
- Baby Gem Caesar | croutons, parmesan, Caesar dressing (V) -12
- House Baked Giant Cinnamon Roll | royal icing -6
- Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -14
- House-Made Pimento Tater Tots | siracha ketchup (VG, GF) -5

Breakfast

- Breakfast Sammy | egg, bacon, tomato, mayo, onion jam, cheddar, English muffin, hashbrown-12
- Breakfast Burrito | egg, hash browns, spinach, cheddar, avocado, charred salsa, mixed greens (V) -12
- Egg White Omelet | spinach, avocado, pico de gallo, mixed greens, 9-grain (V) -14
- Eggs Benny | English muffin, hollandaise, hashbrowns; choose avocado (V) or House Smoked Ham -14
- Smoked Salmon Tartine | house smoked applewood salmon, sourdough, cream cheese, pickled red onions, cucumber 10 (add egg 2)
- Eggs Any Style | three eggs, hash browns, toast; choose avocado (V) or meat -12
- Burnt End-Tater tot Hash | fried eggs, 18 hr smoked brisket, tatertots, caramelized onion, bbq sauce-15

Lunch

- Cheeseburger | cheddar, smoked onion jam, lettuce, tomato, black pepper mayo -16
- Veggie Burger* | cashews, quinoa, cheddar, onion jam, lettuce, tomato, mayo (V) -15
- Nashville Hot Chicken Sammy | potato bun, whiskey, maple, pickles, slaw -15
- Cuban Sandwich | house smoked ham, marinated pork loin, provolone, pickles, mayo, mustard -15

Sides

- Hash Browns (V, GF) -4, Crispy Bacon (GF) -4,
- House-made Sourdough English Muffin (V) -3, Whole Grain Toast (V, VG) -2

Sweets

Graham Cracker-Chocolate Brookie | butterscotch, vanilla ice cream -6

Brunch Beverages & Cocktails

- Bottomless Brunch |
- House Bloody, Mimosa or Highlife -20
(with purchase of entrée)
- Mimosa -6
- Freshly-Squeezed Orange Crush -8
- Alchemist Nitro Cold Brew -6
- Counter Culture French Press -6
- Coffee with GRIND Rum Espresso -9
- Irish Coffee -12
- Casa Canevel Prosecco -12
- Chandon Brut -13
- Cote Mas Sparkling Rose -14
- House Bloody Mary -6

- Chacho Bloody Mary -9
add bacon to any bloody for a buck
- Grapefruit Beermosa -6
champagne, grapefruit hefeweizen
- Mexican Greyhound -9
tequila blanco, grapefruit hefeweizen
- Rouge and Rosemary -12
rosemary-infused vodka, grapefruit, honey, lemon
- Cucumber Smash -14
Nolet's gin, cucumber, mint, lemon
- Spiked Hot Cocoa -11
House Made Dark Chocolate Cocoa,
Choice of ODVI Brandy or Redemption Bourbon

V=Vegetarian, VG=Vegan, GF=Gluten free, GFP=Gluten free possible, *=Contains nuts

Thank you for coming! Please visit us at our sister restaurant The Pub & The People. All ingredients are fresh and locally sourced. All meats, poultry, and fish are sustainably raised.

Four forms of payment max per table. Parties of six or more may be subject to auto-gratuity.
 Please inform your server of any allergies
 Consuming raw meats, poultry, seafood, eggs or shellfish may increase risk of foodborne illness

Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
DC Brau	Pils	Washington, DC	4.5%	\$7
German Pilsner- Clean, crisp, and light. Classic everyday brew made with German Heirloom Pilsner Malt and Halertau Tradition hops.				
RAR	Groove City	Cambridge, MD	5.4%	\$7.5
Hefeweizen -Hazy, unfiltered wheat beer with a slight sweetness and notes of banana and clove on the finish.				
Austin Eastsider	Pineapple Cider	Austin, TX	5%	\$7.5
Hard Cider- A bright semi-sweet cider made with tropical pineapple and heirloom bittersweet apples (GF)				
New Belgium	Dominga	Fort Collins, CO	6%	\$7.5
Mimosa sour-Citrusy and sweet sour ale featuring Mexican orange, tangerine, and pressed Calamansi fruit are blended with a wood-aged golden sour.				
Pale Fire	Salad Days	Harrisonburg, VA	7%	\$8
Saison -American two row barley and malted rye create the base for Amarillo and Simcoe Hops, with notes of grapefruit, and peach.				
Dogfish Head	Punkin	Milton, DE	7%	\$8
Pumpkin Ale- A full-bodied brown ale with smooth hints of pumpkin and brown sugar.				
3 Stars	Southern Belle (nut allergy)	Washington, DC	8.7%	\$8
Pecan Brown Ale- Deep, rich malt flavors with a subtle note of roasted coffee. Slightly sweet and brewed with pecans.				
Firestone Walker	Lager	Paso Robles, CA	4.5%	\$7.5
Lager- Light and crisp made in the classic all-malt Munich Helles style. Very refreshing on a DC summer day with German hops providing a hint of bitterness.				
Oskar Blues	Dale's Pale Ale	Longmont, CO	6.5%	\$7.5
American Pale Ale - Light in color, delivering a hoppy nose. Pale malts and citrusy floral hops provides a balanced and assertive pale ale.				
Sloop Brewing	Juice Bomb	E. Fishkill, NY	6.5%	\$7.5
Hazy IPA - Outstanding new unfiltered brew, bursting with citrus flavor that's balanced with a touch of bitterness on the finish.				
Southern Tier	IPA	Lakewood, NY	7%	\$7.5
IPA- Citrus and Pine hops are balanced with a subtle caramel sweetness creating a classic American IPA.				
Oliver Bmore	Breakfast	Baltimore, MD	6.0%	\$8
Nitro Oatmeal Stout- A rich chocolatey oatmeal stout with slight notes of coffee.				

Draft COMBO: Southern Tier Draft & a Shot of Dickel Rye- \$11

Craft Bottles & Cans

<p>Light & Crisp Hofbrauhaus OG 5.1% \$7 Rothaus Pils 5.1% \$8</p>	<p>Malty/Lager New Belgium Fat Tire 5.2% \$7 Abita Pecan Ale 5.2% \$7</p>	<p>Pale Ales Cigar City Guayaberra 5.5% \$7 Right Proper RBW 5% \$7</p>
<p>Wheat DC Brau El Hefe Speaks 5.2% \$7 3 Floyds Gumballhead 5.6% \$7</p>	<p>Sour Union Old Pro Gose 4.2% \$7 Two Roads Lime 16oz \$10</p>	<p>IPAs Aslin Tokio 16 oz 5.5% \$8 Bell's Two Hearted 16oz 7% \$8 DC Brau Resilution 7.7% \$8</p>
<p>Dark and/or Roasty Deschutes BB Porter 5.2% \$7 Oskar Blues Ten Fidy 10.5% \$9 Left Hand Peanut Butter 6.2% \$8</p>	<p>Belgian New Belgium Tripel 8.5% \$7 Unibroue La Fin du Monde 9% \$9</p>	<p>Double IPAs Oliver BMORE Hazy 8% \$9 Six Point Resin 9.1% \$9</p>
<p>Hard Cider Anxo Cidre Blanc 6.9% \$8 Aval Artisinal Cidre 6% \$8 Graft Lost Tropic 6.9% \$8</p>	<p>Spiked Seltzer Truly Lime 5% \$7 Wild Basin Blk Raspberry 5% \$7 Peak Organic Variety 5% \$7</p>	<p>Fruity Seadog Blueberry Wheat 4.6% \$7 Schofferhoffer 12oz 2.5% \$7</p>

Suds

High Life-5 Miller Lite-5 Peroni-5 Natty Boh-5 Bitburger (NA)-5 Guinness Tallboy- 8 Blue Moon- 7 Narragansett Lager Tallboy -5 Dogfish Head Lo-Cal IPA -7 Omission Pale Ale (GF)- 5