

# 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 -7
- 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 Beerмоса -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

## Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
Manor Hill	Pilsner	Ellicot City, MD	4.8%	\$7.5
German Pilsner- A light crisp and refreshing pilsner. Notes of grass, grain, and citrus, with a clean finish.				
Paulaner	Hefeweizen	Germany	5.5%	\$7.5
Hefeweizen -Hazy, unfiltered wheat beer with a slight sweetness and hints of orange and vanilla				
Down East	Original Blend	Boston, MA	5.1%	\$7.5
Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)				
Denizens	Georgia Ave Sour Peach Gose	Washington, DC	4.5%	\$8
Gose- A traditional Berliner Weiss with clean sour notes, balanced by doughy wheat and subtle peach.				
Old Ox	FestivALE	Ashburn, VA	5.1%	\$8
Saison -Herbal and spice notes compliment the sweetness of ripe cherry, to create the perfect early spring beer.				
Old Bust Head	Vixen Irish Red Ale	Vint Hill, VA	5.4%	\$8
Red Ale- Medium bodied with a clean finish. Sweet caramel notes on the front followed by roasted malt.				
Bells	Oberon	Kalamazoo, MI	5.8%	\$8
Wheat Ale- Spicy Hop Character with mildly fruity aromas.				
Hopfheiser	Old Time Lager	Washington, DC	4%	\$7
Lager- A simple no nonsense light lager, full of flavor and supremely easy drinking.				
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.				
Left Hand	Milk Stout	Longmont, CO	6%	\$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

Light & Crisp	Malty/Lager	Pale Ales
Hofbrauhaus OG 5.1% \$7	New Belgium Fat Tire 5.2% \$7	Cigar City Guayaberra 5.5% \$7
Rothaus Pils 5.1% \$8	Abita Pecan Harvest Ale 5.0% \$7	Sweetwater 420 5.7% \$7
	Great Lakes Dortmund 5.8% \$7	
Wheat	Sour	IPAs
Maui Pineapple Mana 5.5% \$7	Union Old Pro Gose 4.2% \$7	Maui Big Swell 6.8% \$8
DC Brau El Hefe 5.2% \$7	Two Roads Passion 16oz \$10	Bell's Two Hearted 16oz 7% \$8
		C.A. Life Clouds 16oz 6.1% \$10
Dark and/or Roasty	Belgian	Double IPAs
Deschutes BB Porter 5.2% \$7	New Belgium Tripel 8.5% \$7	Oliver BMORE Hazy 8% \$8
Left Hand PB Milk stout 6.7% \$7.5	Unibroue La Fin du Monde 9% \$9	Six Point Resin 9.1% \$9
		Bell's Hopslam 10% \$10
		Firestone Mind Haze 8.3% \$9
Hard Cider	Spiked Seltzer	Fruity
Anxo Cidre blanc 6.9% \$8	Truly Kiwi 5% \$7	Seadog Blueberry Wheat 4.6% \$7
Aval Artisanal cidre 6% \$8	Topo Chico Variety 4.7% \$7	Schofferhoffer 16oz 2.5% \$7
Graft Field Day 6.9% \$8	Boulevard Cherry Blossom 4% \$7	

### Suds

High Life-5 Miller Lite-5 Peroni-5 Bitburger (NA)-5 Guinness Tall-8 Blue Moon-7  
Narragansett Lager Tall-5 Omission Pale Ale (GF)-5 Athletic Brewing IPA (NA) 7