

**COCKTAILS** 11

Blood Orange Mimosa

Bloody Mary

**HOUSE MADE SODAS** 5

Fresh Ginger Ale

Jasmine Lemonade

Iced Green Tea

Calamansi

**COFFEE, TEA & JUICE**

Coffee 3

Espresso 4

Double 5

Cappuccino 5

Latte 5

Macchiato 5

Café Mocha 6

Hot Chocolate 5

Selection of Teas 4

Orange, Grapefruit  
Carrot, Pomegranate  
Tomato or Pineapple 4.50**APPETIZERS**Freshly Baked Pastry Basket  
9Seasonal Fruit Plate  
11Plain Organic Yogurt  
4  
with Bananas, Berries  
and House Made Granola  
10Oysters on the Half Shell  
by the piece  
2.50 eachButternut Squash Soup  
Fall Mushrooms  
9Heart of Romaine  
Caesar Salad  
10DC Mixed Greens  
Truffle Vinaigrette  
9Steamed Shrimp Salad  
Tender Greens, Avocado  
Champagne Dressing  
16Maryland Crab Cake  
Pink Grapefruit  
Avocado and Ginger  
17**ENTREES**Two Eggs Any Style  
Crispy Potatoes  
Tomato Salad and Toast  
14Wild Mushroom and Potato  
Egg White Frittata  
Mixed Greens  
16Smoked Salmon, Poached Eggs  
Brioche and Hollandaise  
19Maryland Crab Meat  
Softly Scrambled Eggs  
Tomato and Basil  
20Eggs Benedict  
Crispy Potatoes, Tomato Salad  
18Omelette with Gruyere Cheese  
Crispy Potatoes  
Tomato Salad and Toast  
15Short Rib Hash  
Fried Egg, Natural Jus  
Pepper Jack Cheese  
20Prime NY Strip Steak  
Two Eggs Any Style  
Crispy Potatoes  
Tomato Salad and Toast  
24**ENTREES**French Toast  
Sautéed Apples, Bacon  
15Buttermilk Pancakes  
Sliced Bananas  
Mixed Berries  
14Waffles with Blueberries  
Lightly Whipped Cream  
13Buckwheat Crepe  
Fried Egg  
Spinach, Herbs, Olive Oil  
14B.A.L.T. Multi Grain Bread  
Mesclun Salad  
12Croque W  
Mesclun Salad  
15J&G Cheeseburger  
French Fries  
17**SIDES**Seasonal Fruit  
6Sautéed Rapini  
Lemon Zest, Olive Oil  
9Crispy Potatoes  
5Applewood Smoked Bacon  
6Smoked Ham  
6Chicken-Apple or  
Pork-Maple Sausage  
6**J&G BRUNCH MENU**

24

Choice of Entrée

House Made Soda or Juice

Coffee or Tea

Executive Chef  
Philippe ReiningerChef / Owner  
Jean-Georges Vongerichten