



THE TAP ROOM BRUNCH MENU

ODBC BREAKFAST

THREE EGGS ANY STYLE, CHOICE OF BACON OR SAUSAGE, HOME FRIES, AND TOAST | 9

BOAT CLUB PANCAKES

SERVED WITH BUTTER AND MAPLE SYRUP | 6

CLASSIC FRENCH TOAST

SERVED WITH BUTTER AND MAPLE SYRUP | 6

ODBC OMELETS

(OMELETS SERVED WITH YOUR CHOICE OF BACON OR SAUSAGE, HOME FRIES AND TOAST)

FARM OMELET [9]

THREE EGG, WITH HAM, BACON, SAUSAGE
WITH YOUR CHOICE OF CHEESE

addition of .50 per item in omelets

GARDEN OMELET [9]

THREE EGG, WITH BELL PEPPER, ONION,
TOMATO AND YOUR CHOICE OF CHEESE

Mediterranean Omelet 14

Three egg omelets with smoked salmon, onions, spinach, and feta cheese.
Accompanied with a tomato caper relish and served with our seasoned home fries.

Corned beef Hash and Eggs 12

Corned beef hash browns topped with a white country sausage gravy with two eggs your way. Served with toast and our home fries.

Classic Benedict 11

Toasted English muffin, Canadian Bacon, and poached egg. Topped with our hollandaise sauce and served with home-fries and mixed greens.

CRAB CAKE BENEDICT 18

CRAB CAKE WITH POACHED EGGS, HOLLANDAISE SAUCE,
MIXED GREENS, AND HOME FRIES

STEAK & EGGS 19

GRILLED STEAK WITH TWO EGGS ANY STYLE,
CHOICE OF BACON OR SAUSAGE, HOME FRIES, AND TOAST

BREAKFAST QUESADILLA 8

EGGS WITH YOUR CHOICE OF BACON OR SAUSAGE, WITH MIXED CHEESE IN A FLOUR TORTILLA.
SERVED WITH SOUR CREAM, SALSA, AND GUACAMOLE
addition of .50 extra per item in quesadilla

Country Fried Chicken and Biscuits 14

Crispy seasoned fried chicken with biscuits. Topped with a peppery white country sausage gravy.

SIDE DISHES

TOAST - 1 | BACON OR SAUSAGE - 3 | FRESH FRUIT - 4
BISCUIT & SAUSAGE GRAVY - 6 | GRITS - 4



THE TAP ROOM BRUNCH MENU

BRUNCH COCKTAILS

Bloody Mary \$5

Vodka and Zing Zang Bloody Mary mix

Mimosa \$5

Champagne and chilled orange juice

Bellini \$5

Prosecco and peach puree

Paloma \$5

Tequilla, lime, and grapefruit juice

**Liquor upgrades available upon request*

Draught Beers

Howling Gale, West Coast IPA, Fairwinds Brewing Company Lorton, VA \$5.50

Stella Artois, Pilsner, In-Bev Brewing, Leuven, BE \$4.75

Lucy Juicy, Double IPA, Solace Brewing Co, Falls Church, VA \$6.50

Optimal Wit, Belgian wit, Port City Brewing Co., Alexandria, VA \$4.50

Beach Drive, Golden Ale, Port City Brewing Co., Alexandria, VA \$4.50

Loose Cannon, American IPA, Heavy Seas Beer., Baltimore, MD \$4.75

Raised By Wolves, IPA, Right Proper Brewing Company, Washington, DC \$5

Bud Light, Anheuser-Busch, St. Louis, MO \$3.25

Miller Light, Miller Brewing Company, Milwaukee, WI \$3.75

Guinness, Stout, Guinness Brewing Co., Dublin, IE \$6

White Wine

Bisol Jeio, Cuvee Sparkling Rose, Veneto Italy, NV \$7/\$28

Campo Viejo, Cava Brut Reserva, Rioja, Spain, NV \$5/\$20

Ilauri Tavo, Pinot Grigio, Italy, 2018 \$6/\$24

Astrolabe, Sauvignon Blanc, Marlborough, New Zealand, 2019 \$8.50/\$34

La Légende de Saint-Martin, Sancerre, Loire, France, 2018 \$12/\$49

Hartford Court, Chardonnay, Russian River, California, 2018 \$9/\$36

Red Wine

Belle Glos, Pinot Noir, Rutherford, California 2021 \$10/\$40

Northstar, Merlot, Columbia Valley, Washington, 2018 \$10/\$40

Earthquake, Cabernet Sauvignon, Lodi, California, 2018 \$6/\$24

Angels and Cowboys, Proprietary Red, Sonoma, Ca., 2018 \$7/\$25

Torbreck Vintners Woodcutters Shiraz, Barossa Vally, Au. 2020 \$7/\$25

Four Vines, Zinfandel, Lodi, California, 2019 \$5/\$20

General Manager : Joe Nelson

Chef : Miguel McBride