

SATURDAY & SUNDAY 10A-2P

Topside

OF MT. VERNON

BRUNCH

AVOCADO TOAST // 21

smashed avocado, pickled shallots and zucchini, lovage, cashew cream, toasted whole grain

*add smoked salmon 5
add poached egg 3.5*

GRILLED ARTICHOKE & CHEVRE STRATA // 24

served with mellizansalata and roasted red pepper vinaigrette

CROQUE MADAME // 18

smoked ham, sunny side up eggs, spinach, rosemary bechamel, frisee salad with pommery mustard vinaigrette

CHESAPEAKE BENNY // 26

two poached eggs, maryland crab on fried green tomatoes with tarragon hollandaise, grilled asparagus and J.O. home fries

CROISSANT FRENCH TOAST // 18

poached pears, mascarpone anglaise, crushed pistachios, maple syrup

TWO EGGS // 16

any style with breakfast meat, J.O. home fries, and multigrain toast

REVIVAL OMELETTE // MKT

chef's omelette of the day with dressed green salad

CHICKEN & WAFFLES // 26

buttermilk fried chicken, harissa, kohlrabi slaw, ginger lime maple syrup on a belgian waffle

COBB SALAD // 24

little gem lettuce, avocado, hardboiled egg, tomato, scallions, blue cheese crumbles, smoked ham, green goddess dressing

CRAB CAKE SANDWICH // 28

lump maryland crab cake, little gem lettuce, pommery mustard aioli, toasted ciabatta roll, served with J.O. home fries

REVIVAL BREAKFAST SAMMIE // 16

fried egg, cheddar, smoked ham, chipotle aioli, on an english muffin, served with J.O. home fries

BUTTERMILK PANCAKES // 18

two buttermilk pancakes, cannoli cream, maple syrup, seasonal berries

FRESH BAKED

SERVED WITH SEASONAL JAM AND SALTED BUTTER

HOUSE-MADE SCONES // 7

CROISSANT // 7

KOUIGN-AMANN // 8

BREAKFAST MEATS

BACON // 5

PORK SAUSAGE // 5

CHICKEN SAUSAGE // 5

SMOKED HAM // 4

SIDES

FRESH FRUIT // 10

seasonal fruit

HOMEFRIES // 6

fried potatoes with J.O. seasoning

GREEK YOGURT // 16

fresh berries, local honey, house-made granola

MULTIGRAIN TOAST // 4

served with seasonal jam and salted butter