

Brunch

Served all day.

Smoked Salmon Bagel

14.95

Chesapeake Smokehouse salmon and DC's best Bullfrog Bagel served open faced with lemon caper cream cheese, red onion, and sprouts

Granola, Fruit & Yogurt ^{V GF}

7.49

Yogurt, homemade granola, and fresh berries

Spinach & Parmesan Quiche ^V

8.95

Served with choice of salad, soup, or fruit

Bagel BLT

6.95

Bacon, lettuce, tomato, and cream cheese on choice of bagel

Bullfrog Bagels

2.72

Peanut butter, house made jam, or cream cheese +75¢

Sandwiches

Served à la carte.

Substitute gluten-free bread for +1.95 per sandwich.

BBQ Chicken | 8.49

Shredded BBQ chicken, fontina, crispy onion, dill pickle, and lettuce on ciabatta

Turkey Cucumber | 9.49

Oven roasted turkey, herb goat cheese, cucumber, tomato, and sprouts on multigrain

Tuna Melt | 8.95

Served open faced on English muffin with hard-boiled egg, Havarti dill cheese, and roasted tomato

Hummus, Avocado & Sprouts ^{VV} | 8.49

Avocado, cucumber, tomato, sprouts, hummus, and togarashi on toasted multigrain

PB&J ^V | 4.95

with multigrain toast

To Share

Cheese Plate ^V | 10.95

Camembert, Comté, Roquefort, cranberry mostarda, sliced bread, and crackers

Avocado Toast | 6.95

Choice of either:

Sliced egg, and avocado with smoked paprika on multigrain ^V

or

Chipotle bacon jam, pickled red onion, and avocado on multigrain

Salads

Available as a small or large. Add grilled chicken or avocado for additional charge.

Summer Heirloom ^{VV GF} | 4.95/7.95

Mixed greens, wild rice, heirloom cherry tomatoes, sweet corn, red onion, smoked tomato vinaigrette

Pickled Shrimp | 6.95/10.95

Chickpeas, cucumber, and heirloom cherry tomatoes over mixed greens

Kale Caesar | 5.95/8.95

Tuscan kale, parmesan, garlic pita croutons, Caesar dressing

Soups of the Day

4.95/6.95

choice between two soups daily

Half & Half

Small salad &

half of sandwich | 10.95

Cup of soup &

half of sandwich | 10.95

Cup of soup &

small salad | 8.95

Sides

Baked Goods

Please check our display and ask for our current selections of freshly baked goods

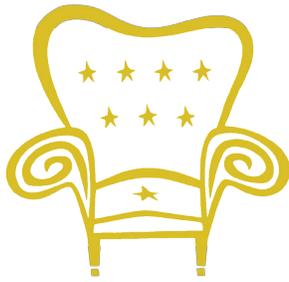
Route 11 Chips | 1.95

Fresh Fruit | 3.95/7.95

Toast | 1.95

V - vegetarian VV - vegan GF - gluten-free

Please inform us of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of six or more, no separate checks and an 18% gratuity will be added.



Tryst House Blend Drip Coffee

2.72 refills for +1.49
Latin American medium and dark roast coffee perfect for breakfast or with dessert and pastries.
Available in decaf.

Beverages

Orange Juice
2.95/3.95

Lemonade
2.95

Apple Cider
2.95

Bottled Sodas
2.72/2.95
Mexican coke, ginger ale, diet coke, tonic, root beer

Iced Tea
2.72

Perrier
2.95

Bottled Spring Water
2.27

Handcrafted Caffeine

Add a shot of espresso for +1
Add whipped cream, soy milk, almond milk, vanilla bean, hazelnut, or caramel syrup for +75¢ each.

Espresso | 2.72
A doppio ristretto; the standard double shot

Americano | 2.95
Double shot with hot water

Macchiato | 3.27
Double shot and dollop of froth

Cortado | 3.49
Equal parts espresso and milk

Cappuccino | 3.75
Equal parts espresso, froth, and milk

Latte | 3.95
Double shot, milk and layer of froth;

Mocha | 4.49
Latte with chocolate syrup

Red Eye | 3.75
Shot of espresso in our house coffee

Café au Lait | 3.49
50/50 coffee and milk

Cocktails, Beer & Wine

Kir | 8.95
Crème de Cassis topped with sparkling wine

Gin & Tonic | 7.95
Bourbon & Ginger | 7.95
Mimosa | 7.95

Selected Beer | 6.95
House Sparkling, White, Rosé, or Red Wine | 7.95/30

Hot Drinks

Masala Chai | 3.75
Spiced black tea leaves with milk and honey

Pacific Vanilla Chai Latte | 3.95
Add a shot of espresso for +95¢

Hot Chocolate | 3.49

Hot Cider | 3.27

Hot Mulled Cider | 3.95

Organic Teas & Tisanes

Darjeeling

Earl Grey

Dragon's Well

Mint Leaves

Chamomile-Lavender

Chaucer's Cup
Mulling spices, mango, and rose hips