

#### By Jean Schindler and Alex Thompson

Socially, Washington is held together by the glue of brunch. More than the city's other social institution – the happy hour – brunch allows for extended, leisurely bonding without a set agenda. And the District can never get enough of new culinary adventures – so we compiled our favorite newbies from the past year. These are wonderful places to hang out, see, be seen, and roll out refreshed and ready for the work week.

#### Ana at District Winery

Between high ceilings and massive windows, dining at the District's only winery feels like dining outside. The cocktail menu is limited, but the menu features the winery's growing range of house wines. District Winery sources grapes from across the U.S. and then produces wines that highlight the flavor profiles in America's different growing regions. 385 Water St. SE, DC; www.districtwinery.com

### 2. Baba

This Turkish hot spot in Clarendon serves brunch daily (Monday through Friday from 9:30 a.m. - 3 p.m.), offering heavenly crafted bowls of oatmeal, egg dishes and pastries, along with high-quality coffee drinks. On Saturdays and Sundays (9:30 a.m. - 3 p.m.), enjoy unlimited brunch

for \$34/person, with music and a buffet section of handmade Turkish pastries, salads, sandwiches and more, along with made-to-order Balkan eggs, sliders and smoked salmon crêpe. And \$1 mimosas, bellinis and Bloody Marys. 2901 Wilson Blvd. Arlington, VA; www.baba.bar

#### **3** Bar Elena

Comfort food and arcade games is one form of brunch heaven. Add in a sophisticated seafood menu for a lux touch, and you have a formula that will endlessly appeal to DC's trendy young professionals. 414 H St. NE, DC; www.barelenadc.com

# 4. Bindaas at Foggy Bottom

This casual take on Indian street food with a flavorful twist is the newest location from Chef Vikram Sunderam of Rasika. Brunch runs from 11 a.m. - 3 p.m. on the weekends, offering an array of dishes that mix sweet and savory. Try the avocado golgappa with sweet yogurt and chutney, the lamb kathi roll with roast masala and fennel seed, or the Parsi fried chicken roadside sandwich with spiced fried chicken and beef tomato chutney. 2000 Pennsylvania Ave. NW, DC; www.bindaasdc.com

# 5. Bluestone Lane

Every library should have an airy, light-filled Australian café attached. DC's West End Public Library is wrapping up its renovation, and diners can take their coffees into the library's reading area. Order a flat white and an avo toast (easily the best in DC) – but note the café has no liquor license, so plan to air your liver out. 1100 23rd St. NW, DC; www.bluestonelane.com

# 19. Sfoglina

The Trabocchis' posh pasta palace refocuses its menu for a glorious weekend experience. We love the Maine lobster skillet pancake alongside the eponymous Sfoglina (vodka, elderflower shrub, prosecco), which tastes like summer and joy. And don't be fooled by the white tablecloths – the service is warm and friendly. 4445 Connecticut Ave. NW, DC; www.sfoglinadc.com

### $\it 20$ , Siren

Located in the Darcy Hotel, this latest addition from Chefs Robert Wiedmaier and Brian McBride take the freshest seafood and put it center stage. Brunch runs 11 a.m. - 2:30 p.m. and for \$35 per person, you can enjoy a raw bar, salad and dessert buffet spread in the lower lounge of the Darcy, with à la carte menu items available. For those looking to take it up a notch, order from the caviar service, which comes with crème fraiche, red onion, chive and egg. 1515 Rhode Island Ave. NW, DC; www.sirenbrw.com

# **21** Sunday in Saigon

Sunday in Saigon has masterfully blended East and West in its beautiful brunch menu.

The picky eaters should order malted milk pancakes and mimosas, while the more adventurous can explore the approachable menu of pho noodle soups and bahn mi sandwiches. Do not miss the small but creative brunch cocktail menu – we heart the Pink Expat (charred pineapple and chili-infused tequila, guava nectar, lime, prosecco). 682 N St. Asaph St. Alexandria, VA; www.sundayinsaigon.com

### 22 Supra

DC's first Georgian restaurant (the country, not the state) is helmed by the Embassy's former chef, and shows off a national cuisine that's a natural fit for brunch (think lots of beautiful carbs and cheese). Georgian cuisine also inspires the drinks menu – we love the Bloody Mariami (vodka, red Georgian plum sauce, red ajika seasoning, lemon, cilantro syrup, svanuri salt). 1205 11th St. NW, DC; www.supradc.com

### 23 Tiger Fork

This Blagden Alley restaurant takes Hong Kong culture and mixes it with hints of Asian, European and Islamic flavors. Their "Dim Sum and Then Some" brunch menu on Saturdays and Sundays from 10:30 a.m. - 2:30 p.m. features a variety of small plates including broccolini with house-made oyster sauce, Chinese bacon with pickled radish salad, and Hong Kong style French toast with burnt coconut cream and a cute smiley face, of course. For cocktails, you can't go wrong with the gin-based All the Pretty Flowers. 922 N St. NW, DC; www.tigerforkdc.com

#### 94 Tulips

Champagne brunch in a charming Dupont Circle rowhouse? Yes, please. The extensive renovation converted the old Irish Whiskey into a haven of brick and chandeliers and chintz. Order bottomless for the table, and you'll get a steady stream of mimosas, bellinis, oysters and beignets. 1207 19th St. NW, DC; www.tulipsdc.com

## 25. Unconventional Diner

Diners love classics (example: pancakes) like kids love candy – and we love this diner's unconventional take on the classics (example: lavender-ginger pancakes with vanilla mascarpone). And we love the Unconventional because it really does live up to its name. Our inner fat kid is happy. 1207 9th St. NW, DC; www.unconventionaldiner.com



