



## BRUNCH

### Eggs Any Style \$ 12

Roasted potatoes, toast

#### Styles:

Sunny side up, over easy, over medium, over hard, scrambled

### Omelettes \$ 12

Roasted potatoes, toast

#### Add ons:

Cotto ham \$ 3, bacon \$ 3, mushrooms \$ 2, mixed cheese \$ 1, spinach \$ 1, arugula \$ 1, goat cheese \$ 2, sous vide lemon asparagus \$ 2, bocconcini \$ 3, roasted cherry tomatoes \$ 2, marinated cherry tomatoes \$ 2

### Bread Basket Feast \$ 17

1 croissant, 2 brioche slices, focaccia, sourdough, butter & house-made jam

### Surreal Combo Breakfast \$ 19

2 pancakes, 2 eggs\*, bacon, roasted potatoes, whipped butter

### Avocado Bocconcini Toast \$ 16

Egg yolk cream and "chile cascabel" tatemada sauce, radishes and fresh herbs

### Shakshuka & Queso Fundido \$ 18

Mexican chorizo, maitake-tomato ragu, 2 eggs, chihuahua cheese

### Tomato Puff Pastry Tart \$ 14

Ricotta cheese, cherry tomato, house pesto, lemon zest, fresh basil

### Corn Cheddar Quiche \$ 15

Whipped ricotta, herb salad, crispy mushrooms, cheddar cheese & parmesan

### Swirl Pancakes \$ 16

House infused 100% maple syrup, home-made seasonal marmalade

### Airy Waffles \$ 16

House infused 100% maple syrup, home-made seasonal marmalade

### House Greek Yogurt \$ 13

Seasonal fruits, homemade granola

## LUNCH

### The One Lettuce Caesar Salad \$ 18

Organic salanova lettuce, crispy noodles, house caesar dressing

#### ADD ONS:

pan seared chicken | shrimp | grilled salmon

### Caribbean Chinese Noodle Chicken Salad \$ 18

Rice angel hair noodles, fresh pineapple, pan seared chicken breast, house unique caribbean-asian dressing, fresh veggies

### Chef's Seasonal Salad \$ 17

Daily inspiration

### "W" Waldorf Salad \$ 19

Whipped waldorf dressing, caramelized walnuts, shaved celery

### Cauliflower Nation \$ 19

Mole, potato, roasted cauliflower, tomato, lemon

### Crispy Tuna Poke Pillow \$ 21

Sushi grade tuna, jalapeños, mango, wakame, togarashi, rice paper, avocado

### Scottish Salmon Filet \$ 29

6 oz organic salmon, mashed potatoes, salsa verde, brown maple glaze, broccoli, asparagus

### Mezze Maniche alla Puttanesca \$ 19

Homemade marinara sauce with olives, basil, anchovies, capers

### Bucatini Alfredo \$ 17

Artisanal italian pasta, house made alfredo sauce

### Bucatini Marinara \$ 19

Homemade san marzano tomato sauce, garlic, basil

### Tallarines and Meatball \$ 20

Artisanal italian pasta, marinara sauce, 100% organic beef

## BETWEEN BREADS

### Bikini Croque Madame \$ 17

Honey turkey breast, cotto ham, swiss cheese, mayo deli, homemade white bread, bechamel, sunny side egg

### Monster Grilled cheese \$ 18

Marinara sauce

### BLTwisted Surreal \$ 18

House smoked brisket, bacon, romaine, heirloom tomato, yuzu bbq mayo

### Spicy Beef Saigon with Pineapple \$ 21

Slaw, serrano pepper mayonnaise, roast beef & garlic - sriracha soy glazed, homemade baguette

### Double Cheeseburger \$ 18

100% organic ground beef, crazy mayo, cheddar cheese, atomic fries, house pink sauce, potato roll

### Crispy Fried Chicken Sandwich \$ 19

Potato bun, cauliflower and cucumber pickles, iceberg lettuce, spicy purple cabbage jam, goat cheese cream, honey butter

### Nashville Smoked Brisket Sandwich \$ 19

Sliced brisket, broccoli salad with cranberries, guajillo-pineapple bbq, homemade sourdough

### Footlong Boomdog \$ 18

Beef sausage wrapped in bacon, crispy garlic, oaxaca cheese, cabbage relish, house-made pink mayo

## PIZZAS

### Marguerita \$ 17

Housemade tomato sauce, burrata, fresh basil, roasted garlic olive oil

### Pepperoni Honey \$ 19

House-made tomato sauce, mozzarella & parmesan, pepperoni, spicy garlic-chili honey

### Mortadella Lover's \$ 23

House-made tomato sauce, mozzarella and parmesan cheese, pistacchio mortadella, porchetta, cherry tomatoes, kalamata olives, anchovies

### Bianca Verde \$ 19

Alfredo sauce, mozzarella & parmesan, house pesto, fresh basil

### Fra Diavolo \$ 21

Fra diavolo sauce, fresh basil, shrimps, fresno peppers, tatemada sauce, oregano

### Cheese \$ 17

House-made tomato sauce, mozzarella & parmesan

### Capricciosa \$ 21

House-made tomato sauce, mozzarella & parmesan, wild mushrooms, prosciutto

## DESSERT

### "Guangerine" New York Cheesecake Style \$ 15

Guava and tangerine, cream cheese, butter cookie

### Chocolate Lava Cake Service \$ 16

Vanilla soft serve ice cream, chocolate, toffee

### Upside Down Impossible Pineapple-flan Cake \$ 15

Passion fruit syrup, pound cake, vanilla flan, coconut ice cream

### Soft Serve Ice Cream \$ 9

vanilla | banana

## SIDES & EXTRAS

Green salad \$9

Egg \$4

Cotto Ham \$4

Bacon \$4

Asparagus \$7

Mushrooms \$4

Cherry Tomatoes \$5

Bocconcinis \$6

Pancakes (2) \$6

Breakfast Potatoes \$6

Grilled Chicken Breast \$12

Shrimp (3) \$14

Grilled Salmon \$17

Smoked Salmon \$7

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## DINNER

### Bread Basket \$ 17

1 croissant, 2 brioche slices, focaccia, sourdough, butter & house-made jam

### The One Lettuce Caesar Salad \$ 18

Organic salanova lettuce, crispy noodles, house caesar dressing

#### ADD ONS:

pan seared chicken | shrimp | grilled salmon

### Caramelized Waldorf Salad \$ 19

Whipped waldorf dressing, caramelized walnuts, shaved celery

### Chinese Caribbean Noodle Chicken Salad \$ 18

Angel hair rice noodles, fresh pineapple, pan seared chicken breast, caribbean-asian dressing, fresh veggies

### Crispy Pillow Tuna Poke \$ 21

Sushi grade tuna, jalapeños, mango, wakame, togarashi, rice paper, avocado, sushi rice

### Swordfish Carpaccio \$ 19

Thinly sliced house cured swordfish loin, flaming hot topos, radishes, spicy sauce, olives, lemon, flowers

### Bucatini Alfredo \$ 17

Artisanal italian pasta, house made alfredo sauce

### Bucatini Marinara \$ 19

Homemade san marzano tomato sauce, garlic, basil

### Mezze Maniche alla Puttanesca \$ 19

Artisanal italian pasta, marinara sauce, anchovies, kalamata olives, fresh basil

### Tallarines & Meatballs \$ 19

Artisanal italian pasta, marinara sauce, 100% organic beef

### Footlong Boomdog \$ 18

Bacon wrapped beef sausage, crispy garlic, oaxaca cheese, cabbage relish, house-made pink mayo

### Nashville Smoked Brisket Sandwich \$ 19

Sliced brisket, broccoli salad with cranberries, guajillo-pineapple bbq, homemade sourdough, fries

### Spicy Beef Saigon with Pineapple \$ 21

Slaw, serrano pepper mayonnaise, roast beef, garlic-sriracha soy glaze, homemade baguette, fries

### Double Cheeseburger \$ 18

100% organic ground beef, crazy mayo, cheddar cheese, atomic fries, house pink sauce, potato roll, fries

### Crispy Chicken Sandwich \$ 19

Potato bun, cauliflower and cucumber pickles, iceberg lettuce, spicy purple cabbage jam, goat cheese cream, honey butter

### Scottish Salmon Filet \$ 29

6 oz organic salmon, mash potatoes, salsa verde, brown maple glaze, broccoli, asparagus

### Hokkaido Scallops & Corn \$ 35

3 scallops, sweet corn cream, serrano peppers, apple-bacon jam, lemon vinaigrette, cauliflower shaves

### The Halloween Gnocchi \$ 25

Purple sweet potato, genovese pesto, gorgonzola cheese, butternut squash, guajillo oil

### Veal MacParm \$ 30

Breaded organic veal sirloin, marinara sauce, mac and cheese

### Steak et Frites \$ 38

8 oz grilled ny strip, house made compound butter, fries

## PIZZA

### Marguerita \$ 17

Housemade tomato sauce, burrata, fresh basil, roasted garlic olive oil

### Pepperoni Honey \$ 19

House-made tomato sauce, pepperoni, spicy garlic-chili honey

### Mortadella Lover's \$ 23

House-made tomato sauce, pistachio, mortadella, porchetta, cherry tomatoes, kalamata olives, anchovies

### Bianca Verde \$ 19

Alfredo sauce, mozzarella & parmesan, house pesto, fresh basil

### Fra Diavolo \$ 21

Fra diavolo sauce, fresh basil, shrimp, fresno peppers, tatemada sauce, oregano

### Cheese \$ 17

House-made tomato sauce, mozzarella, parmesan

### Capricciosa \$ 21

House-made tomato sauce, wild mushrooms, prosciutto

## DESSERT

### "Guangerine" New York Cheesecake Style \$ 15

Guava and tangerine, cream cheese, butter cookie

### Reinvented Key Lime Pie \$ 13

Lemon foam, meringue, blue lemon sorbet

### Chocolate Lava Cake Service \$ 16

Vanilla soft serve ice cream, chocolate, almond crumbles, toffee

### Upside Down Impossible Pineapple-Flan Cake \$ 12

Passion fruit syrup, pound cake, vanilla flan, coconut ice cream

### Multilayered Rolled Red Velvet Cake \$ 15

Red velvet crepe, white chocolate ganache, almond feuilletine

## ADD ONS & EXTRAS

Green Salad \$9

Cherry Tomatoes \$5

Asparagus \$6

Mushrooms \$5

Grilled Chicken Breast \$12

Shrimp (3) \$14

Grilled Salmon \$17

Smoked Salmon \$7

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## BY THE BOTTLE

### White South America

Miguel Torres Las Mulas, Maipo Valley, Chile 2022 {Sauvignon Blanc} 55  
 Zuccardi Poligonos, Uco Valley Mendoza, Argentina 2021 {Verdejo} 90  
 Catena Zapata Adrianna "White Bones" Guatallari Mendoza, Argentina 2021 {Chardonnay} 320  
 Montes Alpha, Aconcagua, Chile 2019 {Chardonnay} 75

### White USA

Paul Hobbs, Russian River Valley, California, United States 2021 {Chardonnay} 165  
 Penner Ash, Old Vine Hyland, Willamette Valley Oregon, United States 2021 {Riesling} 88  
 Barbourville, Reserve, Piedmont, Virginia, United States 2022 {Vermentino} 65  
 Linden Vineyards, Hardscrabble, Virginia, United States 2018 {Chardonnay} 97

### Red Europe

Tikves Domaine, Bela Voda, Macedonia 2019 {Vranec, Plavec} 95  
 Col D'orcia Brunello di Montalcino DOCG, Italy 2018 {Sangiovese} 155  
 Domaine La Boutinière, Châteauneuf Du Pape, Rhone, France 2020 {Grenache, Mourvèdre} 140  
 Gai'a, Nemea, Greece 2021 {Agiorgitiko} 73  
 Vega Sicilia Bodegas Pintia, Toro, Spain 2018 {Tempranillo} 275  
 Palacios Remondo Propiedad, Rioja D.O.Ca, Spain 2017 {Garnacha} 160  
 Les Griffons de Pichon Baron, Pauillac, France 2018 {Cabernet Sauvignon Blend} 275  
 Rosa del Golfo Primitivo, Salento, Italy 2019 {Primitivo, Negroamaro} 65  
 Fontanafredda "Silver Label", Barolo, Piedmont, Italy 2018 {Nebbiolo} 85  
 Russiz Superiore, Friuli-Venezia, Italy 2019 {Cabernet Franc} 96

### Red Oceania

Dalrymple Vineyards, Coal River Valley, Tasmania 2022 {Pinot Noir} 135  
 Powell & Son, Barossa, Australia, 2022 {Shiraz} 91

### Red Asian

Palm Bay Recanati, Galilee, Israel 2021 {Cabernet Sauvignon} 65  
 Massaya Le Colombier, Bekaa Valley, Lebanon 2020 {Cinsault, Grenache, Tempranillo} 65

### Red South America

Alta Vista Terroir Selection, Uco Valley, Argentina 2019 {Malbec} 90  
 El Enemigo, Mendoza, Argentina 2020 {Bonarda} 82  
 Catena Zapata Argentino Vineyard, Mendoza, Argentina 2021 {Malbec} 310

### Red USA

Lemelson Vineyards, Willamette Valley, Oregon 2021 {Pinot Noir} 100  
 Caymus Suisun "The Walking Fool", Suisun Valley, California 2021 {Zinfandel} 75  
 Ghost Block, Oakville, Napa, California 2020 {Cabernet Sauvignon} 235  
 Requiem, Columbia Valley, Washington 2020 {Syrah, Merlot} 65  
 Hartford Court, Russian River, California 2021 {Pinot Noir} 101  
 Taub Family Vineyards, Napa, California 2018 {Cabernet Sauvignon} 120



## COCKTAILS



### Cherry Whispers in Time 15

Mezcal / Campari / Vermouth / Lemon / Cherries / Cinnamon / Hibiscus / Egg Whites



### Caribbean Heritage 16

Diplomático / Ten to One / Pineapple / Coconut / Condensed Milk



### Gin of the Lotus 15

Roku Gin / Lychee / Figs / Citrus Honey / Oolong Tea



### Pagoda Peak Cooler 15

Haku / Coconut / Lime / Kaffir / Ginger / Lemongrass / Chillipeppers



### Parallel Universe Passion 15

Macchu Pisco / Brandy / Passion Fruit / Lime / Rosemary / Long Pepper / Allspice / Egg whites



### Time-Traveler's Tipple 18

Legent Bourbon / Corn Flakes / Oats / Apricots / Dates / Raisins / Caraway / Aromatic Bitters



### Mystical Citrus Fusion 18

Tres Generaciones / Monte Alban Mezcal / Cherry / Grapefruit / Calamansi / Lime / Cardamom / Elderflower



### Surreal Mojito 15

Bacardi Rum / Guanabana / Lime / Mint / Pink Peppercorns



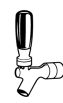
### Whiskey Wonderland Whims 14

Sagamore Rye / Disaronno / Cherry Cordial / Vermouth



### Citrus Symphony 14

Aperol / Yuzu / Lychee / Club soda / Sparkling Wine



### Enchanting Illusion 14

Aperol / Limoncello / Citrus Honey / Club Soda / Sparkling Wine



### Maple Dreams 15

Haku / Coffee Liqueur / Spiced Maple / Espresso



### Café Bombon 15

Bacardi / Licor 43 / Espresso / Condensed Milk / Dalgona Coffee



### Zero Proof Piña Colada 13

Zero Proof Spirit / Pineapple / Coconut / Condensed Milk



### Zero Proof Lychee Martini 13

Zero Proof Spirit / Lychee / Figs



### Enchanted Lemonade 11

Lemon / Lime / Condensed Milk / Blue Spirulina

## BEER

### BOTTLES & CANS

**Flying Dog Snake Dog IPA / Bottle 7**  
Flying Dog Brewery {Frederick MD}

**DC Brau "El Hefe Speaks" Hefeweizen / Can 7**  
DC Brau Brewery {District of Columbia}

**Old Ox Ernest American Ale / Can 7**  
Old Ox Brewery {Ashburn VA}

**Peroni Lager / Bottle 6**  
Peroni Brewery {Italy}

**Guinness Draught / Bottle 7**  
Guinness Brewery {Dublin}

**Miller Genuine Life / Bottle 5**  
Miller Brewing Company {Milwaukee}

### DRAUGHT

**Bye Dan Hazy IPA 7**  
Old Ox Brewery {Ashburn VA}

### NON ALCOHOLIC

**Athletic Free Wave Hazy IPA / Can 6**  
Athletic Brewing Company {Connecticut}

**Heineken 0.0 Pale Lager / Bottle 6**  
Heineken Brewery {Netherlands}

## BY THE GLASS

### Sparkling

**Sula Brut Tropical, Sula Vineyards, India NV 13**  
{Chenin Blanc, Riesling, Syrah}

**Côte Mas, Rosé Brut, Limoux, France NV 14**  
{Chardonnay, Chenin Blanc, Pinot Noir}

### White

**Jean Luc Colombo, Côtes du Rhône, Rhône, France 2021 13**  
{Clairette, Roussanne}

**Sella & Mosca "La Cala" Sardegna D.O.C, Italy, 2020 13**  
{Vermentino}

**Catena White Clay, Luján de Cuyo, Argentina 2022 16**  
{Semillon, Chenin Blanc}

**Saracina Unoaked, Mendocino County, USA 2022 15**  
{Chardonnay}

**Montes "Classic Series", Colchagua, Chile 2021 13**  
{Sauvignon Blanc}

### Rosé

**Planeta Rosé, Sicilia D.O.C, Italy 2022 11**  
{Nero d'Avola, Syrah}

**Lapostolle "Le Rosé", San José de Apalta, Chile 2022 12**  
{Cinsault, Grenache, Syrah, Mourvèdre}

### Red

**Catena "Vista Flores" Mendoza, Argentina 2021 12**  
{Malbec}

**Massaya Le Colombier, Bekaa Valley, Lebanon 2020 16**  
{Cinsault, Grenache, Tempranillo}

**Montes Alpha, Colchagua Valley, Chile 2021 15**  
{Carmenere}

**Castello Di Verrazzano Rosso, Tuscany, Italy 2020 13**  
{Sangiovese Grosso, Trebbiano, Malvasia, Lunga del Chianti}

**Saracina, Soul of Mendocino, Mendocino County, USA 2018 18**  
{Zinfandel, Petite Syrah, Grenache, Carignane}

## BY THE BOTTLE

### Sparkling

**Laurent-Perrier, 'La Cuvée', Brut, Tours-sur-Marne, Champagne, France NV** {Chardonnay, Pinot Noir} 130

**Moët & Chandon, Impérial Brut, Champagne, France NV** {Pinot Noir, Meunier, Chardonnay} 150

**Ferrari Brut, Trentino, Italy NV** {Chardonnay} 83

**Ferrari Brut Rosé, Trentino, Italy NV** {Pinot Noir, Chardonnay} 90

### Rosé

**Alphonse Mellot, Sancerre ROSÉ, "La Moussière" {Pinot Noir} 143**

**Lapostolle "Le Rosé", San José de Apalta, Chile 2022** {Cinsault, Grenache, Syrah, Mourvèdre} 50

### White Europe

**Domaine Papagiannakos, Attica, Greece 2022** {Assyrtiko} 75

**Joseph Drouhin, Chablis, Burgundy, France 2021** {Chardonnay} 97

**Monte Carbonare, Soave Veneto, Italy 2021** {Garganega} 78

**Oremus Mandolas, Tokaj, Hungary 2020** {Furmint} 135

**Chateau Respide-Medeville, Graves, France 2020** {Semillon, Sauvignon Blanc} 80

**Domaine Berthet-Rayne, Rhone Valley, France 2020** {Chateauneuf du Pape Blanc} 130

**Domaine Chatelain, Sancerre Sélection, France 2021** {Sauvignon Blanc} 95

**Mastroberardino, Sannio D.O.C, Italy 2020** {Falanghina} 68

**Agor de Bazán Granbazán "Limousin", Rias Baixas, Spain 2020** {Albariño} 175

**Cantina Puiatti, Friuli DOP, Italy 2022** {Sauvignon Blanc} 95

### White Oceania

**Shaw & Smith, Adelaide Hills, Australia 2022** {Sauvignon Blanc} 65

**Two Paddocks, Central Otago, New Zealand 2021** {Riesling} 105



BAR FOOD

# BAR FOOD

## Footlong Boomdog 16

Beef Sausage wrapped in Bacon, crispy garlic, oaxaca cheese, cabbage relish, house-made pink mayo

## Oysters with mignonette and spicy sauce

1/2 dozen 21 / Dozen 39

## Guac & Totopos 16

Crispy corn tortillas, smashed avocado

## Macanccinis & BBQ wings 18

Daily inspiration

## Smoked brisket Nashville style sliders 12

Potato roll, sliced smoked brisket, broccoli and walnut salad (2)

## Poutine our way 14

Fries, gravy, cheese, crispy chicken fingers

## Crudités & mango ranch 12

Radish, cucumber, celery, carrots, endives, mango ranch



## Happy Hour

Monday to Thursday 3:00pm - 6:00pm

**20% OFF** Bar food & cocktails

Beer **5**

House Wine **9**