



1200 East-West Highway Silver Spring, MD 20910 t: 301-585-8878  
www.scionrestaurant.com

## Brunch Menu

### Liquid Brunch

Mimosa or Poinsettia	<i>Champagne with Orange or Cranberry Juice</i>	Glass		Carafe
Bloody Mary	<i>Vodka and House Made Bloody Mary Mix</i>	5		15
Rumchata Coffee	<i>Rumchata shot served with coffee</i>	5		

### Starters

Potato Nachos	<i><sup>V/GF</sup> Breakfast Potatoes Smothered with Bacon, Cheese, Tomatoes and Fried Jalapenos</i>	9
Fried Pickles	<i><sup>V</sup> Served with Ranch Dressing</i>	6
Peanut Carrot Hummus	<i><sup>V/GF</sup> Served with Assorted Vegetables and Toasted Pita</i>	7
Avocado Toast	<i><sup>V</sup> Avocado, Chili Flakes, Pistachios, Goat Cheese, Whole Wheat Toast (Add a Sunny Side Up Egg +2)</i>	6
Fresh Fruit Plate	<i><sup>V/GF</sup> Assorted Seasonal Fruit</i>	7
Mac and Cheese	<i><sup>V</sup> Smokey 5 Cheese House Recipe (Add Bacon +1)</i>	7

### Salads and Sandwiches

*Any Side Salad +5 | Add Chicken (Grilled or Crispy) for +4 | Add Grilled Shrimp or Seared Scallops for +6.*

Scion Burger	<i>Ground Wagyu and Sirloin, Smoked Mozzarella, Sautéed Onions, Fried Pickles, Peach Ketchup</i>	12
Jumbo Lump Crab Reuben	<i>Jumbo Crab Meat, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Rye Bread</i>	16
Veggie Burger	<i><sup>V</sup> Black Bean &amp; Corn Patty, Horseradish Cheddar, Avocado, Chipotle Aioli, 9-Grain Bun</i>	11
Simple Salad	<i><sup>V/GF</sup> Artisan Lettuce, Tomatoes, Cucumbers, Carrots, Feta, House Balsamic</i>	9
Spinach Salad	<i><sup>V/GF</sup> Baby Spinach, Candied Walnuts, Strawberries, Red Onions, Bleu Cheese, House Balsamic</i>	9
Wasabi Caesar Salad	<i><sup>GF</sup> Romaine, Wonton Strips, Carrots, Shaved Parmesan, Wasabi Caesar Dressing</i>	9
Arugula Salad	<i><sup>V/GF</sup> Arugula, Hearts of Palm, Mandarin Oranges, Almonds, Goat Cheese, Lemon Herb Dressing</i>	9
Mediterranean Chopped Salad	<i><sup>V/GF</sup> Cucumbers, Tomatoes, Red Onions, Mint, Feta, Pita, Lemon Herb Dressing</i>	9

## Entrées

Scion Sunrise <sup>GF</sup> <i>Three Eggs Any Style, Choice of Breakfast Meat and Bread, Served with Potatoes</i>	12
Breakfast Sandwich <sup>GF</sup> <i>Two Fried Eggs, Croissant Bun, Choice of Cheese and Breakfast Meat. Served with Potatoes</i>	10
Crab Cakes Benedict <i>Two Jumbo Lump Crab Cakes, Poached Eggs, Old Bay Hollandaise, and Potatoes</i>	19
Steak and Eggs <sup>GF</sup> <i>Grilled Hanger Steak, Three Eggs Any Style, Potatoes</i>	20
Crawfish Hash <sup>GF</sup> <i>Crawfish Meat, Red Potatoes, Bacon, Poached Eggs, Old Bay Hollandaise</i>	16
Cinnamon Banana French Toast <sup>V</sup> <i>Topped with Honey Glazed Bananas, Served with Bacon (Turkey Sausage + 2)</i>	12
Monte Cristo <i>Ham and Swiss Inside Two Pieces of French Toast. Served with Potatoes</i>	13
Bayou Benedict <i>Spicy Pulled Duck, Poached Eggs, Cajun Hollandaise over Black Bean Jambalaya Croquettes</i>	16
Huevos Rancheros <sup>GF</sup> <i>Two Eggs, Crispy Corn Tortilla, Refried Beans, Salsa, Cheese, Jalapenos (Avocado or Chorizo +3)</i>	11
Healthy Start <sup>V</sup> <i>Egg Beaters, Avocado Wheat Toast, Sliced Tomatoes, Feta (Add Turkey Sausage for +3)</i>	11

### Build Your Own Omelette or Scramble

*Served with Choice of Breakfast Potatoes or Toast*

1. Choose Omelette or Scramble (Egg Beaters or Egg Whites +1)
2. Choose Your Protein
 

<i>Crawfish, Crabmeat or Rock Shrimp</i>	15
<i>Ham, Bacon, Chorizo or Turkey Sausage</i>	13
<i>Black Beans or Vegetable(s)</i>	11
3. Choose Your Cheese (Additional Cheese +1)
 

<i>Cheddar Monterey Jack Blend, Feta, Bleu, Goat Cheese, Mozzarella, Swiss</i>	
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4. Choose Up to 3 Vegetables (Additional Vegetables +1 Each)
 

<i>Tomatoes, Spinach, Onions, Mushrooms, Jalapenos or Red and Green Peppers</i>	
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### Accompaniments

Egg A La Carte <sup>GF</sup> <i>Any Style, Cooked to Order</i>	2.5	Bacon, Turkey Sausage, Chorizo or Ham	4
White, Wheat or Rye Toast <sup>V</sup>	2.5	Breakfast Potatoes <sup>V/GF</sup>	4

<sup>V</sup> = Vegetarian dish      <sup>GF</sup> = Available Gluten Free Upon Request

*An 18% service charge may be added to parties of six (6) or more.*

*Please note: Choice of rare or undercooked food may increase your risk of foodborne illness.*