



2100 P Street NW

Washington DC 20037
www.scionrestaurant.com

t: 202-833-8899

Brunch Beers

Evolution Summer Session • 6

Light, Crisp, Refreshing

Flying Dog Bloodline • 6

IPA brewed with Blood Oranges

Deschutes Fresh Squeezed • 6.5

IPA with notes of Tangerine & Grapefruit

Stiegl Radler • 7

Beer with Grapefruit Soda

Ballast Point Grapefruit Sculpin • 7

IPA brewed with Grapefruit Peel

Brewer's Art Zeke's Coffee • 6.5

Belgian Porter with Cold Pressed Coffee

** Full Beer and Wine List Available Upon Request*

Brunch Cocktails

Mimosa • 8

Champagne & Orange Juice

Poinsettia • 8

Champagne & Cranberry

Bloody Mary • 9

Vodka & Bloody Mary Mix

Bottomless Brunch

Choose One for 14

Mimosa / Poinsettia

Bloody Mary

No Changes or Substitutions Please!

Served Until 3:30 pm

Brunch Menu

Starters

Potato Nachos ^{V/GF}	<i>Breakfast Potatoes Smothered with Bacon, Cheese, Tomatoes and Fried Jalapenos</i>	8
Fried Pickles ^V	<i>Served with Ranch Dressing</i>	6
Edamame Hummus ^{V/GF}	<i>Served with Assorted Vegetables and Brown Rice Crackers</i>	5
Avocado Toast ^V	<i>Avocado, Chili Flakes, Pistachios, Goat Cheese, Whole Wheat Toast (Add a Sunny Side Up Egg +2)</i>	6
Mac and Cheese ^V	<i>Smoky 5 Cheese House Recipe (Add Bacon for +1)</i>	7

Salads and Sandwiches

Add Chicken (Grilled or Crispy) for +4 | Grilled Shrimp or Seared Scallops for +6.

Scion Burger	<i>Ground Wagyu and Sirloin, Smoked Mozzarella, Sautéed Onions, Fried Pickles, Peach Ketchup</i>	12
Lobster Reuben	<i>Lobster Meat, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread</i>	16
Portabella Panini Caprese ^V	<i>Grilled Portabella, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto</i>	11
Vermont Panini	<i>Roasted Turkey, Sharp Cheddar, Granny Smith Apples, Maple Dijon Mustard</i>	11
Simple Salad ^{V/GF}	<i>Artisan Lettuce, Tomatoes, Cucumbers, Carrots, Feta, House Balsamic</i>	8
Spinach Salad ^{V/GF}	<i>Baby Spinach, Walnuts, Strawberries, Red Onions, Bleu Cheese, House Balsamic</i>	8
Wasabi Caesar Salad ^{GF}	<i>Romaine, Wonton Strips, Carrots, Shaved Parmesan, Wasabi Caesar Dressing</i>	8
Arugula Salad ^{V/GF}	<i>Arugula, Fennel, Red and Golden Beets, Almonds, Mandarin Oranges, Goat Cheese, Lemon Vinaigrette</i>	9

Accompaniments

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

Entrées

Fresh Fruit Buffet Included with All Entrees

Scion Sunrise ^{GF}	<i>Three Eggs Any Style, Choice of Breakfast Meat and Bread, Served with Potatoes</i>	12
Breakfast Sandwich	<i>Two Fried Eggs, Pita, 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, Potatoes</i>	19
Steak and Eggs ^{GF}	<i>6 oz Ribeye Steak, Two Eggs Any Style, Potatoes</i>	16
Lobster Hash ^{GF}	<i>Lobster Meat, Roasted Potatoes, Bacon, Poached Eggs, Old Bay Hollandaise</i>	18
Cinnamon Vanilla French Toast ^V	<i>Served with Cinnamon Vanilla Dipping Sauce and Bacon</i>	12
Monte Cristo	<i>Ham and Swiss Cheese Inside Two Pieces of French Toast. Served with Potatoes</i>	13
New Orleans Benedict	<i>Pulled Pork, Poached Eggs, Cajun Hollandaise over Black Bean Jambalaya Croquettes</i>	15
Huevos Rancheros ^{V/GF}	<i>Two Eggs, Crispy Corn Tortilla, Refried Beans, Salsa, Cheese, Jalapenos (Add Chorizo for +3)</i>	11
Healthy Start ^V	<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>Lobster, 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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^V = Vegetarian dish ^{GF} = 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.