

For Immediate Release  
Contact: Heather Freeman (800) 987-9806  
[Heather@heatherfreeman.com](mailto:Heather@heatherfreeman.com)

### **From Bottomless to Brunch without Borders, Options for Weekend Midday Dining in Washington Are Plentiful**

Washington, D.C. (June 9, 2011) — Washington offers a wide variety of weekend brunch options and this summer diners will find great value as well unlimited servings of featured dishes and libations at many great restaurants. First up is **Agora** with its “Bottomless Brunch.” Situated in the heart of Dupont Circle, at 1527 17<sup>th</sup> Street, NW, the restaurant offers authentic Turkish and Greek cuisine. The endless brunch menu is served on Saturday and Sunday from 11 a.m. to 3 p.m., and is complemented by a bottomless supply of featured cocktails such as the *Mimosa*, *Bloody Mary*, *champagne*, *house vodka*, *gin and tequila* and *house gin & vodka martinis*. Guests are invited to order multiple servings of any of the featured Mediterranean-inspired dishes for an all-inclusive priced of \$29.95 per person (excluding tax and gratuity) and Bottomless Brunch must be ordered for the entire table. The menu features a selection of Salads & Spreads, Cheese & Cure and Cold Meze options along with sandwiches and egg-based dishes and delicious Turkish coffee. The pre-fixed brunch menu includes *Htipiti*, *roasted peppers*, *feta*, *thyme and olive oil*; *Beet Salad with lemon mashed potatoes*, *garlic*, *orange*, *red beets*, *savory herb*, *onion*, *lemon vinaigrette*; *French Toast*, *challah bread dipped with egg-batter dusted with confections sugar served with maple syrup*, as well as *Cilbir*, *two poached eggs topped with yogurt*, *sumac and spice oil*. Brunch offerings can also be ordered a la carte for a light bite for those with smaller appetites and prices range from \$5 to \$9 for featured dishes. For more information or reservations, please call (202) 332-6767 or visit their website at [www.agoradc.net](http://www.agoradc.net).

For an elegant Sunday brunch, look no further than **The Bombay Club**, located at 815 Connecticut Avenue, NW, just steps away from the White House. The Bombay Club provides the perfect setting with live piano music playing as guests feast on a delicious buffet spread of regional Indian cuisine. For \$20.95 per person (excluding tax and

gratuity), brunch includes seven Indian dishes offered as main courses, and guests are encouraged to complete their dining experience with traditional Indian dessert and fresh cut seasonal fruit. A champagne brunch is also offered for \$27.95 a person, including unlimited pours throughout the meal. Brunch is available Sunday from 11:30 a.m. to 2:30 p.m. For additional information or to make reservations please call (202) 659-3727 or visit [www.bombayclubdc.com](http://www.bombayclubdc.com).

At **Cuba Libre**, located at 801 9<sup>th</sup> St. NW in Washington, guests are invited to “Brunch without Borders.” Brunch goers can dine on a variety of flavorful small plates on Saturday and Sunday as the unlimited menu is available from 11:30 a.m. to 2 p.m., with an la carte brunch served until 3 p.m. Guests can order all they can eat at Cuba Libre with no carry home leftovers and the unlimited brunch must be ordered for the whole table. The menu is recently updated as a result of Chef-Partner Guillermo Pernot’s two recent visits to Cuba, and features brunch dishes like the *Atún Africano, African adobo-rubbed charred tuna, pickled cucumber salad and avocado salsa with preserved Meyer lemon-curry oil; One-Eyed Ropa Vieja Hash, shredded beef brisket stewed with tomatoes, bell peppers, and red wine on a hash of Yukon gold potatoes, boniato, maduros and corn, topped with a fried egg; Huevo Habanero, a poached egg in enchilada sauce with grilled white corn; and Medianoche de Salmón, Mojito-cured salmon and Boursin grilled sandwich with sweet grape tomatoes and pickled cucumber salad*. Guests can try every dish on the menu for a true feast with friends as Brunch without Borders is priced at \$25 per person (excluding tax and gratuity) while a la carte menu items are priced from \$5 to \$11. Bottomless morning cocktails such as *Havana Hottie (Bloody Mary), Classic Mimosa, Mimosa Rojo with Watermelon Juice*, and the *Red or White Sangria* can be added to your unlimited brunch for another \$10 per person. For more information or reservations, please call (202) 408-1600 or visit <http://cubalibrerestaurant.com/i/washington-dc/>.

**Masa 14**, located in the vibrant 14<sup>th</sup> Street neighborhood at 1825 14<sup>th</sup> Street, NW, brings together Latin and Asian flavors at an unlimited brunch available on Saturday and Sunday from 11 a.m. to 3 p.m. (seating is available until 2 p.m.), complemented by

unlimited, featured cocktails. Guests are invited to order multiple servings of any of the featured Latin-Asian inspired dishes for an all-inclusive priced of \$35 per person (excluding tax and gratuity), and sip on their favorite featured morning libation. This special brunch offer must be ordered for the entire table. The pre-fixed brunch menu includes tempting standouts such as *Masa Breakfast Pizza with house bacon, egg yolks, Gruyere cheese, pico de gallo and arugula*; *Pan Dulce with ancho whipped cream and roasted pineapple syrup*; *Chilaquiles with corn tortillas, chorizo, queso cotija, soft scrambled eggs and salsa verde*; *Pho Beef Sandwich with eye of round, siracha-hoisin aioli, Thai basil, bean sprouts and pickled onions*, as well as *Tenderloin Benedict with scallion kimchi pancake, poached egg and green chili hollandaise*. Brunch offerings can also be ordered a la carte for a light bite for those with smaller appetites and prices range from \$4 to \$12 for featured dishes. Included in the price is a selection of weekend brunch cocktails such as Masa 14's outstanding *Lemon Lager* along with a delicious *Bloody Mary, Rye Bacon Bloody Mary* and *Orange, Lychee, or Mango-Blood Orange Mimosas*. For additional information or reservations please call (202) 328-1414 or visit [www.masal4.com](http://www.masal4.com).

**Black's Bar & Kitchen**, situated in the heart of downtown Bethesda at 7750 Woodmont Avenue, Bethesda, MD, offers an unlimited brunch buffet Sundays from 11 a.m. to 2:30 p.m. Guests are encouraged to go back for seconds as there are seven different food stations throughout the restaurant. Menu highlights include *Chesapeake Bay Blue Fish Rillette*; *House Made Brioche French Toast*; *PEI Mussels*; *Artisan Cheese and Charcuterie*; *Gulf Shrimp*; *Scrambled Organic Farm Eggs* as well as *Herb Crusted Pineland Farms Prime Rib with natural jus, caramelized onions and horseradish cream*. The unlimited brunch menu is priced of \$33 per person (excluding tax and gratuity); \$12 for kids 12 and under. A champagne brunch is also available for \$45 per person, including unlimited pours throughout the meal. Brunch offerings can also be ordered a la carte for a light bite for those with smaller appetites and prices range from \$11 to \$16 for featured dishes. For reservations or additional information please call (301) 652-5525 or visit <http://www.blacksbarandkitchen.com>.

On to Cleveland Park, where **Ardeo+Bardeo**, located at 3311 Connecticut Ave, NW, is offering its Sunday brunch goes the best of Modern American cuisine. This neighborhood gem serves brunch from 11 a.m. to 3 p.m. and features a special two-course brunch with bottomless champagne for \$25. All items may also be purchased a-la carte. The menu includes appetizers such as *Spinach Salad with braised fennel and truffle vinaigrette*; *Salmon Rillettes with everything bagel*; *Flatbread with roasted garlic, sundried cherries and parmesan*, as well as *Granola and Vanilla Yogurt with fresh berries*. Entrée choices include *Steak and Eggs with barrel-cut ribeye and roasted potatoes*; a “Spanglish” *BLT with fried egg and mayonnaise*, *Shrimp and Grits with lobster emulsion and arugula*, as well as a *Buttermilk Biscuit with sausage gravy and eggs* 63. For additional information or reservations please call (202) 244-6750 or go to [www.ardeorestaurant.com](http://www.ardeorestaurant.com).

**Blue Duck Tavern**, located on the corner of 24th and M Streets, NW, serves up an a la carte brunch experience showcasing the best of each season and region. Executive Chef Brian McBride’s brunch fare is served Saturday and Sunday, from 11 a.m. to 2:30 p.m. and fresh produce, farm-raised meats and freshly caught seafood comprise the “raised in America” offering. Guests create their own brunch menu with a myriad of choices including *Lemon Ricotta Soufflé Pancake with poppy seed gastrique*; *Fried Chicken and Waffles with Steen’s Pure Can Syrup*; *Scrambled Eggs with rock shrimp and potato röesti* as well as a *Nutella and Banana Crepe with candied hazelnuts and whipped cream*. Prices range from \$9 to \$24. For the perfect pairing, a variety of seasonal cocktails are also available including the *Peach & Basil Collins*; *Spritz Milano*; *Greek Leaf* and the *Bloody Maria*. Prices for cocktails range from \$12 to \$14 each. For additional information visit [www.blueducktavern.com](http://www.blueducktavern.com) and for reservations please call (202) 419-6755.

**Hank’s Oyster Bar** at 1624 Q Street, NW in Washington features a popular a la carte menu of New England beach fare for brunch on Saturday and Sunday from 11 a.m. to 3 p.m. and a newly expanded outdoor patio perfect for lingering. Chef/Owner Jamie Leeds’ menu features tempting selections including her signature *Lobster Roll*; *Popcorn Shrimp*

*& Calamari; Old Bay Peel n' Eat Shrimp; Crab Cake Eggs Benedict; Shrimp and Scallop Omelet*, as well as *French Toast with Berries and Bananas*. Small plates range from \$7 to \$11 and entrees range from \$6 to \$23. As always, the freshest selection of seasonal oysters are available on the half shell and no Hank's brunch is complete without a delicious *Sake Oyster Shooter* (\$3). A selection of beer, wine and seasonal cocktails are also offered. For more information, visit [www.hanksrestaurants.com](http://www.hanksrestaurants.com) or call 202-462-HANK (4265) for Hank's Oyster Bar in DC and (703) 739-HANK (4265) for Hank's Oyster Bar in Old Town Alexandria.

Then on to the heart of Penn Quarter where **Zaytinya**, located at 701 9th Street, NW, serves a brunch of various mezze reflecting the rich regional diversity of classical and contemporary Greek, Turkish and Lebanese cuisine. Brunch is available from 11:30 a.m. to 2:30 p.m. on both Saturday and Sunday. Priced from \$7.00 to \$8.50, brunch menu highlights include *Omelet Horiatiki, stuffed with kefalograviera cheese and topped with kalamata olives, red onion, tomato, and feta cheese; Tiganites, Greek-style pancake with Greek yogurt and honey*, as well as *Ashta, a traditional Lebanese style French toast with bananas marinated in orange blossom honey*. Delicious morning drinks include *Turkish coffee* (\$3) and *Zaytinya's Bloody Mary* (\$9.50). For more information or to make reservations please call (202) 638-0800 or visit [www.zaytinya.com](http://www.zaytinya.com).

At **Jaleo** in Penn Quarter, Bethesda and Crystal City a selection of traditional brunch-style Spanish tapas are offered. Jaleo's brunch is served on Saturday and Sunday, from 11:30 a.m. to 3:00 p.m. with prices for tapas ranging from \$6 to \$10.50. Jaleo's brunch menu features Spanish classics such as *Huevo pochado con idiazábal, jamón y espinacas, poached eggs on brioche with spinach, ham and Idiazábal cheese; Bombas de la Barceloneta, mashed potato fritters with goat cheese and a Catalan pork sausage center, and José's famous Tortitas de aceite de oliva, classic pancakes made with Spanish extra virgin olive oil*. Jaleo also features tasty brunch cocktails such as *Bloody Gazpacho and Jaleo Mimosa*, priced from \$7 to \$8.50. Jaleo is located at 480 7th Street, NW, Washington, D.C. (202-628-7949); 7271 Woodmont Avenue Bethesda, MD (301) 913-

0003 and at 2250-A Crystal Drive Arlington, VA (703) 413-8181. For more information please visit [www.jaleo.com](http://www.jaleo.com).

**Oyamel**, Penn Quarter's Mexican hot spot located at 401 7th Street, NW, is also offering a newly expanded brunch menu on both Saturday and Sunday from 11:30 a.m. until 3 p.m. Guests can choose from a variety of ceviches, antojitos, ensaladas and tacos from Oyamel's a la carte menu, and can try authentic Mexican breakfast dishes such as *Churros de San Angel con chocolate caliente, house made fried pastry dipped in sugar and cinnamon and served with hot chocolate; Huevos Rancheros, poached egg on a tortilla with avocado, poblano chile, queso fresco and a ranchera sauce of tomato and serrano chile; and Chilaquiles con chorizo y huevo estrellado, fresh hand-made tortilla chips with chorizo, chipotle salsa, Chihuahua cheese, cilantro, red onion and a fried egg.* Prices for Oyamel's brunch items range from \$6 to \$10.50. Guests can round out their brunch with one of Oyamel's enticing cocktails like the *Mimosas de la Casa, Piña colada, blood orange, chile piquin and tangerine for (\$9 a glass /\$30 pitcher); Bee's Knees, a refreshing blend of Milagro reposado tequila, almond honey, lemon, and farm fresh egg (\$12) or the Margarita estilo Ron Cooper, El Jimador blanco, triple sec and fresh lime juice with Del Maguey mezcal "Vida" (\$12.50).* For reservations or additional information please call (202) 628-1005 or visit [www.oyamel.com](http://www.oyamel.com).

For seafood cravings, head over to **BlackSalt Fish Market & Restaurant**, located at 4883 MacArthur Boulevard, NW, for an a la carte brunch on Sundays from 11 a.m. to 2 p.m. Guests can feast on fresh and sustainable seafood dishes including *Fried Bay Oyster Po' Boy with field greens, BlackSalt bacon and chive aioli; Wood Grilled British Columbia Salmon with black eye peas, baby greens, and bacon vinaigrette, as well as Louisiana poached eggs with Blue shell crab, crawfish, tasso, and Cayenne Hollandaise.* Breakfast favorites such as *English Scones with Devonshire Cream and House-made French Toast* are also available. Prices range from \$4 to \$19. For more information or reservations, please call (202) 342-9101 or visit [www.blacksaltrestaurant.com](http://www.blacksaltrestaurant.com).

Located at 4600 Waverly Ave., in Garrett Park, MD, **Black Market Bistro** serves delectable modern American cuisine to brunch-goers. A la carte brunch is served on Sundays from 10 a.m. to 2 p.m. For starters, brunch-goers can sample the *Black Market Salad with mixed greens topped with fresh oranges, toasted almonds and goat cheese* and *House-cured Salmon served with brioche toast points and dill crème fraîche*. Entree selections include *Hardwood Grilled Skirt Steak and Scrambled Eggs served with roasted Cajun red bliss potatoes and a mixed green salad*; *Eggs Benedict with house-made angel biscuit with grilled asparagus and a choice of house made Canadian bacon or house-cured salmon*, as well as the *Croque Monsieur with sourdough, French ham, sauce mornay, and gruyere cheese, grilled to golden brown and served with a mixed green salad*. Pressed paninis are also a popular brunch option at Black Market Bistro. Prices range from \$2 to \$14. A kids menu is also available for children 12 and under. For more information or reservations, please call (301) 933-3000 or visit [www.blackmarketrestaurant.com](http://www.blackmarketrestaurant.com).

###