

Brunch

SAT & SUN

11 AM - 3 PM



VUE

HOTEL
WASHINGTON

SIDES

BACON 6

SAUSAGE 7

HOUSE POTATOES 7

EXTRA SAUCES 2

SPICY AIOLI

TRUFFLE MAYO

VUE SAUCE

HOLLANDAISE

STARTERS

BABY GREENS 14

cherry tomato, roasted carrot, marcona almonds, bagel chips, dill yogurt vinaigrette // v

SHRIMP DEVEILED EGGS* 16

tarragon crema// gf.

AVOCADO TOAST 17

Smashed avocado, poached egg, green salad

SHRIMP & GRITS 18

White grits, andouille sausage, cheddar cheese

PARMESAN POTATOES 14

Parmesan, fine herbs

SWEET TREATS 14

Assortment of pastries

HANDHELDS ALL HANDHELDS SERVED WITH A GREEN SALAD OR FRIES

THE VUE BURGER* 26

Double beef patties (our exclusive blend of Creekstone Farms beef), cheddar, lettuce, tomato, grilled onions, pickles, house sauce

ADD PORK BELLY 4

THE IMPOSSIBLE 24

Vegetarian burger, swiss cheese, truffle mayo, lettuce, tomato, grilled onion // v.

CROQUE MADAME 25

French toast, bechamel, ham, fried egg

LOBSTER ROLL 36

Chilled lobster, house mayo

MAINS

CHICKEN AND WAFFLE 24

Fried chicken thigh, pickles, fried egg, chorizo mayo, green salad

FILET AND EGGS 52

Spring salad, hollandaise

CHARM CITY 52

Maryland crab cakes, grilled corn, tomato, mozzarella, shallot vinaigrette

LOBSTER GRILLED CHEESE 32

Maine lobster, fontina cheese, sourdough, served with lobster bisque

BISCUITS AND GRAVY 24

Housemade buttermilk biscuits, sausage gravy, two fried eggs, potatoes

TWO EGGS YOUR WAY 22

Potatoes, sausage or bacon

EGGS BENEDICT 26

Ham, spinach, english muffin, green salad

FRENCH TOAST 22

Mascarpone anglaise, roasted pears, Vermont maple syrup

EGGS BENEDICT TRIO 36

Ivy city smoked salmon bene // Ham bene // Lobster bene, poached eggs, hollandaise, english muffin

20% SERVICE CHARGE WILL BE ADDED TO PREPAYMENTS, BOTTLE SERVICE & PARTIES OF SIX OR MORE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF = GLUTEN FREE // V = VEGETARIAN // VG = VEGAN // N = CONTAINS NUTS

* SIGNATURE DISHES

WINE

HOUSE BY THE GLASS 14

Seaglass Pinot Noir
SANTA BARBARA, CALIFORNIA

Lagaria Pinot Grigio
VENETO, ITALY

Monvin Chardonnay
VENETO, ITALY

La Vieille Ferme Rosé
RHONE, FRANCE

MANAGER'S SPECIAL by the glass MKT

RED

St. Francis Cabernet Sauvignon
SONOMA, CALIFORNIA, 15 G / 60 B

Terrazas de los Andes Reserva Malbec
MENDOZA, ARGENTINA, 15 G / 60 B

Niner Cabernet Sauvignon
PASO ROBLES, CALIFORNIA, 30 G / 125 B

WHITE

Frenzy Sauvignon Blanc
MARLBOROUGH, NEW ZEALAND, 15 G / 60 B

Silverado Estate Chardonnay
NAPA, CALIFORNIA, 24 G / 95 B

SPARKLING

Charles De Fere Blanc de Blancs Brut
FRANCE, 14 G / 60 B

Chandon Garden Spritz Sparkling Wine
with Orange Peel Bitters
ARGENTINA, 15 G / 75 B

Veuve Clicquot Yellow Label Champagne
FRANCE, 32 G / 200 B

ZERO PROOF 14 (NOT AVAILABLE FRI- DAY & SATURDAY AFTER 9PM)

STARGAZER

Edible glitter, pomegranate shrub,
cinnamon syrup, club soda, fresh mint
sprigs

STRAWBERRY FIELDS

Strawberries, lemons, simple syrup, club
soda

CHERRY BLOSSOM SODA

Cherries, vanilla, lime

Beverages

@VueRooftopDC | @VUE Rooftop at Hotel Washington | #SEENATVUE

BEER

DRAUGHT

Stella Artois 11
PILSNER, 5.2% ABV
STELLA ARTOIS, BELGIUM

Partly Cloudy 12
NEW ENGLAND IPA, 7.5% ABV
SOLACE BREWING CO., VIRGINIA

Cidre Blanc 11
DRY CIDER, 6.9% ABV
ANXO BREWING CO., WASHINGTON, DC

Rotating Seasonal* MKT

BOTTLES & CANS

Session IPA 11
IPA, 4.5% ABV
MAHOU BREWING, SPAIN

The Public 11
PALE ALE, 6.0% ABV
DC BRAU, WASHINGTON DC

Reserva 1925 12
BOHEMIAN STYLE PILSNER, 6.4% ABV
ALHAMBRA BREWING, SPAIN

Heineken 0.0 10
NON-ALCOHOLIC BEER, 0.03% ABV
HEINEKEN, NETHERLANDS

Bud Light 10
LAGER, 4.2% ABV
ANHEUSER-BUSCH, MISSOURI

Roadie 11
GRAPEFRUIT RADLER, 4.2% ABV
GREAT DIVIDE BREWING, COLORADO

SIGNATURE COCKTAILS

BLOODY MARY 18

Absolut Elyx Vodka and house-made Bloody Mary Mix

MIMOSA 18

Charles de Fere Brut and Orange Juice

POWER TO THE PEACHES 22

BRIGHT/AROMATIC/BOLD/SMOOTH//
Ketel One Botanicals Peach & Orange Blossom Vodka, Cointreau, Chandon Garden
Spritz, chamomile honey syrup, lemon

FIRST LADIES LEMONADE 22

LIGHT/FLORAL/SUNNY//
Peppercorn infused Wheatley Vodka, strawberries, lemon, rosemary foam

ALOE PUNCH 20

FRESH/AROMATIC/SUNNY//
Ketel One Botanical Mint Cucumber, St. Germain, mint, cucumber, lemon

SEASONAL COCKTAILS 24

LADYBIRD HIGHBALL

FRUITY/FRESH/VIBRANT
Bombay Bramble, St Germain, mint, lemon

TIDAL BASIN PALOMA

SPRING/SWEET/CRUSHABLE
Patron silver, grapefruit, house made cherry cream soda

*DC, Maryland, or Virginia produced