

The “kids” of DC partied and played, shouted and danced until some were dismayed, on somebody’s couch eventually went to bed, as visions of omelets and bloody marys danced in their heads.

ON TAP'S ANNUAL BRUNCH GUIDE



15 RIA (1515 Rhode Island Ave., NW; 202-742-0015; www.15ria.com; Sunday 11am-4pm)

This sleek restaurant offers a sophisticated, retro-style atmosphere with an “Endless Bloody Mary Bar” during brunch. If you’re a “breakfast is the most important meal of the day” believer, regulars suggest the Banana Stuffed French Toast or Jaime’s Crab Hash. Liquid dieters will also appreciate the Breakfast Martini, best enjoyed on the outdoor patio adorned with cherry trees. If you’re in the mood for something light, try their Homemade Granola

Parfait. 15ria prides itself on serving fresh, regional products in generously portioned sizes. Patrons may have to dig a little deeper into their pockets to enjoy the chic of ria—prices range from \$8 to \$15—but the experience is worth it. 15ria suggests you make a reservation before arriving.

AUSTIN GRILL (2404 Wisconsin Ave., NW, Uptown, 202-337-8080; 7278 Woodmont Ave., Bethesda, MD, 301-656-1366; 919 Ellsworth Pl., Silver Spring, MD, 240-247-8969; 801 King St., Alexandria, VA, 703-684-8969;

750 E St., NW, Downtown, 202-393-3776; 8430-A Old Keene Mill Rd., Springfield, VA, 703-644-3111; www.austingrill.com; Saturday and Sunday 11am-3pm)

Transforming Tex-Mex into brunch, the Austin Grill adds spice to the dining scene, and captured the On Tap Readers’ Guide 2003 “Best Brunch” award. At the Grill, brunch can start with a spicy Bloody Mary or one of the Grill’s signature margaritas. From there, you’ll find a menu of southwest specialties and a few breakfast classics with a Tex-Mex twist. Huevos Rancheros and the Migas Plate are both popular (and filling!). If a more traditional breakfast is your style, try the “Texas” Toast: thick French toast dusted with cinnamon sugar, served with tasty pecan butter and maple syrup, or the cornmeal pancakes with the same fixin’s. The regular menu is also available during brunch-time, including all the Grill favorites, from Texas Chili to the famous Austin Chicken Sandwich. For a real treat, don’t miss the Oh Brother Brunch Sunday in Silver Spring—live music during brunch gives you an authentic Austin experience.

ASYLUM (2471 18th St., NW; 202-319-9353; www.asylumdc.com; Saturday and Sunday 10am-5pm)

When visualizing Asylum in Adams Morgan, armor-clad walls, the occasional Harley-Davidson fan, a snorting dragon, and sounds of punk and metal come to mind, yes? Nonetheless, on a quiet weekend afternoon, Asylum’s kitchen is producing one of Washington, D.C.’s finest vegan brunches. The menu features a hearty Veggie Chili Cheese Omelet, Tofu Scramble, which is curried with homefries, vegan-friendly tempeh bacon, and a special pancake of the week loaded with berries or bananas. Asylum even offers soy milk for coffee. There’s plenty on the menu for meat-eater folk, including steak & eggs, meat-based omeletes, and turkey bacon. On Saturdays, mimosas are only \$3 and on Sundays, look for two-for-one Bloody Marys. The major bonus? Free pool all day Sunday. Brunch entrees range from \$3.75 to \$9.00.

BEACON BAR & GRILL (1615 Rhode Island Ave., NW; 202-872-1126; www.BBGwdc.com; Sunday 11am-3pm)

Feeling indulgent? Beacon Bar & Grill’s

Sunday Champagne Brunch is nothing less, featuring a lavish buffet of brunch favorites and creative items from the kitchen of famed chef Ron Reda. Sample the Belgian Waffle, complete with seasonal berries and vanilla mascarpone cream, and don’t miss their Steak and Eggs, served with traditional poached eggs atop a tender sirloin. The best part of Beacon Bar & Grill’s Brunch is your choice of unlimited champagne, mimosas or Bloody Marys! This elegant dining experience is \$17.95 per person, and reservations are recommended.

BILBO BAGGINS RESTAURANT (208 Queen St., Alexandria, VA; 703-683-0300; www.bilbobaggins.net; Sunday 11am-2:30pm)

Bilbo Baggins did not just record his adventures in his book; he also brought dishes from all over the world to his restaurant—even for brunch! Bilbo Baggins’ “Global Cuisine” features a Western Omelet, Braised Asian Eggs and a French Omelet. Frodo’s French Toast comes topped with strawberries, sweet butter, syrup and caramelized apples. Hobbit favorites also include the Salmon and Crab Cake Benedict and a Quesadilla Breakfast, or Bilbo’s Pancakes that are stacked high with bananas, sweet butter and maple syrup. Spice up your brunch with the “Best Bloody Marys in Old Town.” Chart your course over to Bilbo Baggins for a worldly experience and try breakfast specialties from all over the globe without even leaving Old Town. Prices range from \$7.50 to \$8.95. Also, Bilbo’s would appreciate if you called in reservations for parties of 6 or more.

THE BUNGALOW (3891 Metrotech Dr., Chantilly, VA, 703-502-3925; 2766 S. Arlington Mill Dr., Arlington, VA, 703-578-0020; 7003-C Manchester Blvd., Alexandria, VA, 703-924-8730; 46300 McClellan Way, Sterling, VA, 703-421-3776; www.bungalo4u.com; Saturday and Sunday 11:30am-3pm)

Formerly known as Bungalow Billiards and Brewing Company, The Bungalow offers a “come as you are” attitude and features a “dawn patrol” brunch that includes a Bloody Mary and mimosa bar. If The Bungalow is a new break for you, locals suggest the Beach Comber, a generous helping of French toast, eggs, hash browns, and bacon and link sausage. For the non-meat-eaters, one can treat his or herself to the veggie and cheese

omelet, while the true carnivores can enjoy the "Blacknd" Prime Rib and Eggs, which includes a 6 oz. cut served with "home styl'n" 'taters' and toast. Prices range from \$6.95 to \$7.95. No reservations are required, so just slide on your flip-flops and head on down to The Bungalow.

CHLOE (2473 18th St., NW; 202-265-6592; www.chloedc.com; Sunday 11:30am-3pm)

Chloe's brand new space in Adams Morgan offers a modern American menu in a chic modern setting. After a night spent feeling glam, this is the place to keep the mood going. A chef-prepared omelet station means you can have things done just the way you like them, as well as the opportunity to choose from a wide variety of toppings. Chloe's brunch also includes a carvery station, allowing diners to select the perfect slice. The specialty of the house is the Chloe Eggs Benedict, a tasty take on the traditional, including one of the best hollandaise toppings in town. Mimosas and Bloody Marys keep things light, and a soon-to-be-opened roof-top deck will make dining in the sun a real pleasure. Entertainment is offered, call for details. Reservations suggested but not required.

CLARENDON GRILL (1101 N. Highland St., Arlington, VA; 703-524-7455; www.cgrill.com; Saturday and Sunday 10:30 am-3pm)

Located in the heart of Clarendon, this

art gallery/restaurant offers a casual dining experience sure to satisfy your growling appetite. Famous for their Carolina Crab Hash, which includes sautéed crab, shrimp, cucumbers and red peppers draped over toast with two poached eggs and hollandaise sauce, Clarendon Grill has a brunch the whole neighborhood enjoys. If the South isn't your game, look up classics, such as the breakfast burrito, flapjacks or their stunning Huevos Rancheros, two eggs cooked sunny-side up, with jack and cheddar cheese atop potato hash with black beans and salsa. Prices range from \$6 to \$8 and guests do not need to make reservations.

CLYDE'S TOWER OAKS LODGE (2 Preserve Pkwy, Rockville, MD; 301-294-0200; www.clydes.com; Saturday and Sunday, 10am-3pm)

Tower Oaks Lodge has been bursting at the seams since it opened. The sprawling Lodge overlooks the Seneca Creek Nature Preserve, and feels hours away from the madness of Rockville Pike. It's like being at someone's deep woods getaway, only with better service and décor. Once you've gotten past your surroundings, the Lodge has a brunch menu that aims to impress. From Clyde's classics like the Hot Steak Salad, cheeseburgers and great appetizers such as the Crab and Artichoke dip, you can also select their specialty brunch items. Everything from Eggs Benedict to Crème Brulee Stuffed French Toast is featured a la carte, and will please anyone in your group. Not the type to plan

ahead? Some of the brunch items are served during their Saturday lunch, which isn't as busy as Sunday brunch and doesn't usually call for reservations. Reservations are recommended during regular brunch hours.

THE DUBLINER (520 N. Capitol St., NW; 202-737-3773; www.dublinerd.com; Saturdays and Sundays 11am-3pm)

Named the number one Irish establishment three years in a row in Tom Horran's America's Top Ten Club, The Dubliner continues to be a favorite for traditional brunch fare in D.C. Conveniently located across from Union Station in the Phoenix Park Hotel, The Dubliner is proud to provide consistent service, menu items and prices to their customers. Particularly well-loved brunch items include their famous Cashel Cottage Eggs, corned beef hash with poached eggs atop sautéed mushrooms and sliced tomato. Or indulge in the Irish Eggs Benedict, which swaps Canadian bacon for delicate Irish oak smoked salmon, sure to satisfy any appetite. The Dubliner goes above and beyond to give you a true Irish experience, including a full-service bar, available even during brunch. The food is fairly priced, and reservations are accepted, but not necessary.

FINN MAC COOLS (713 8th St., SE; 202-547-7100; www.finnmaccoolsdc.com; Saturday and Sunday, 11am-3pm)

Before or after leisurely browsing Eastern



CHAMPAGNE IS BIG AT MON AMI GABI

Market, stop in for a fabulous Irish brunch at Finn Mac Cool's, across from Barracks Row on 8th Street, SE. Start off with a Bloody Mary, always made fresh, and almost a meal in itself. The brunch menu has recently been converted into more traditional Irish fare, serving such items as the delicious County Cavan Bacon & Egg Pie, an individual tart made with Irish bacon and puffed eggs. Or savor the flavor of Ireland by sampling the Longford Eggs, two hard-boiled eggs rolled in Black

The Front Page

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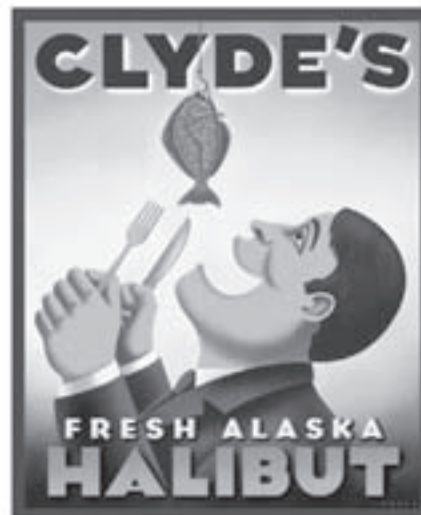
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CLYDE'S RESTAURANT GROUP: Clyde's of Georgetown, Tysons Corner, Reston and Columbia; Clyde's at Mark Center, Old Ebbitt Grill; Tower Oaks Lodge. www.clydes.com

pudding and breadcrumbs, then deep-fried, served over warm cider bread. During warmer months, people-watch on the outdoor patio. Brunch is moderately priced—dishes range between \$8 and \$12. Reservations accepted, but not required.

THE FRONT PAGE (4201 Wilson Blvd., Arlington, VA; 703-248-9990; www.frontpagerestaurant.com; Saturday 11am-3pm, Sunday 10am-3pm)

The Front Page in Arlington could not be in a more perfect spot: a central location, just one block from the Ballston Metro stop. The brunch on Saturdays includes Belgian waffles with many choices of toppings, fruit salad, Caesar salad, assorted breakfast pastries, creamed chipped beef and biscuits, eggs, bacon and sausage, hashed brown potatoes and more. Sundays, brunch opens earlier and an omelet station offers fillings like baby shrimp, smoked salmon, assorted cheeses. A carving station offers pit-roasted ham, steamship roast beef, and house-smoked salmon on Sundays. The famous Starboard Bloody Mary bar is also available with over 300 ingredients to choose from. Brunch is \$13.95 on Saturdays, \$18.95 on Sundays, and children under the age of 12 are just \$8.95. Reservations are suggested.

IRELAND'S FOUR COURTS (2051 Wilson Blvd., Arlington, VA; 703-525-3600; www.irelandsfourcourts.com; Saturday 11am-3pm, Sunday 10am-3pm)

It's easy to understand why Ireland's Four Courts is the "Home for Irish Hospitality" in Arlington. The cozy fireplaces, smiling faces, and true authentic Irish cuisine make this an inviting weekend retreat. Their buffet and a la carte portions are generous. On Sundays, a harpist plays traditional Irish music in the dining room. The buffet is an impressive spread that includes an omelet bar, waffle station, assorted breads and fresh fruit. Or, if choosing off the menu, try their Traditional Irish Breakfast: two Irish sausages, two rashers, black and white pudding, and two eggs, served with O'Brien Potatoes. Another favorite is Smoked Salmon Benedict: two poached eggs over a toasted English muffin and topped with Irish oak smoked salmon and hollandaise sauce. Buffet option only available on Sundays for \$14.95. Reservations suggested.

J. PAUL'S (3218 M St., NW; 202-333-3450; www.j-pauls.com; Saturday 11:30am-4pm, Sunday 10:30am-4pm)

Located in the heart of Georgetown, J. Paul's serves as a personal favorite to many. While the great lunch menu is available, the brunch serves as a slightly more indulgent treat on the weekends. Eggs Maryland—three poached eggs served over English muffins with crabmeat and tangy hollandaise sauce—is the house favorite item. Awesome Bloody Marys can be served with your brunch or lunch. The lunch menu includes tasty items ranging from Chesapeake omelets to crab cakes. With its

open windows that overlook bustling M Street, this place is not to be missed. Brunch and lunch prices range from \$9.50 to \$13.95; reservations suggested.

KRAMERBOOKS AND AFTERWORDS (1517 Connecticut Ave., NW; 202-387-3825; www.kramers.com; All day Friday through Sunday)

Brunch at Afterwords Café is endless: The menu options are endless, the beverages are endless, and from Friday to Sunday, they serve brunch nearly endlessly. This café portion of the legendary Washington bookshop, Kramerbooks, offers not just a mere meal in the morning, but an experience. At Afterwords brunch, be prepared to linger. Table wait is usually a minimum of 15 minutes, sometimes as much as an hour. Luckily, Kramerbooks has stacks of books to browse through and a bar area to caffeinate/subdue you. Afterwords is a table-service brunch (no buffet line in sight) with a decadent and extensive brunch menu, with no less than 18 original brunch selections. Favorites and specialties include: the Jumbo Lump Crab Cake Benedict and the Nouvelle Leo—café-cured salmon, scallions and sweet peppers scrambled with eggs, sour cream and caviar. For those favoring a more traditional breakfast taste, morning classics abound here with steak and eggs, blueberry pancakes, French toast and several omelets. More than half of their menu options are vegetarian, too. All meals also come with

your choice of cappuccino, latte, coffee or tea. You'll also get your choice of a mimosa, strawberry mimosa or Bloody Mary—all included in the entrée price. You'll have a table full of glasses by the end of the meal, but a complete brunch experience.

MADHATTER (1831 M St., NW; 202-833-1495; [website coming soon](http://www.madhatter.com); Saturday 11am-3pm, Sunday 10am-3pm)

Nothing's better than hanging over a big brunch with friends, and Madhatter is just the place to do it. The girls can gossip while the guys catch the games on plenty of TVs, and the Country Brunch buffet has something for everyone. Priced at just \$12.95, the buffet offers Caesar salad, fresh fruit salad, pasta salad, corned beef hash, creamed chip beef, eggs, bacon, sausage, freshly carved roast beef, ham, waffles and muffins. There is definitely something for everyone in the spread, but the 'Hatter also offers an a la carte menu and serves their lunch items. House favorites include their Steak and Eggs, Eggs Benedict and Huevos Rancheros. Unlimited Champagne and \$3 Bloody Marys and Mimosas help you wash it all down. Reservations are suggested.

MANGO MIKE'S (4580 Duke St., Alexandria, VA; 703-370-3800; www.mangomikes.com; Sunday 10am-2pm)

For a couple hours (at brunch), you might really believe that you are somewhere exotic, and not in Alexandria. Mango Mike's

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M STREET BAR & GRILL'S EDIBLE ART

is constantly taking their Caribbean theme to new levels, adding aquariums, waterfalls, palm trees, sand and more sand. At brunch, unwind with some mimosas and amid relaxing beats of steel drums by Michael George from Trinidad. The brunch buffet spread is even a bit overwhelming—should you get a made-to-order omelet, a freshly made Belgian waffle or make-your-own pasta dish? Favorites here are the Cuban Pulled Steak and the Corn & Pepper Chicken Quesadillas. Top off your brunch with the Bermuda Bread Pudding with decadent Jamaican rum sauce. Reservations are not accepted, but there is plenty of seating at Mango's. Adults \$14.95, and Little Mangos, \$6.95.

MOLLY MALONES (3207 Washington Blvd., Arlington, VA; 703-812-0939; www.celtictaverns.com; Saturday and Sunday 9am-3pm)

Molly Malones boasts that they have the most authentic Irish breakfast around, with their owners bringing traditional recipes straight from Donegal. Warning: vegetarians and dieters, this is not the brunch for you! Carnivores and those needing fuel, head over to Molly's. The house specialty is the Irish Fry "Country Breakfast" and it is a heaping amount of food: Irish sausage, bacon, black and white pudding, grilled tomatoes, Irish baked beans, and two eggs any style. And another must-try is the "A Bit o' The South," two biscuits, smothered in sausage gravy, served with two eggs any style, bacon, Irish sausage and home fries. Hearty portions, friendly service, and an intimate atmosphere make Molly Malones a comfortable place to brunch. Brunch entertainment coming soon. Reservations are not required, but highly suggested.

MON AMI GABI (7239 Woodmont Ave., Bethesda, MD; 301-654-1234; www.monamigabi.com; Saturday 11:30am-3pm, Sunday 11am-3pm)

Champagne and brunch are nearly synonymous, so what better place to start your weekend on a civilized note than Bethesda's lovely French bistro, **Mon Ami Gabi**? The atmosphere is lively; the theme of their brunch, they said, is "Champagne and Bloody Marys"! The rolling Champagne cart and the make-your-own Bloody Mary

bar are big draws, as are the fabulous food and chic décor. Weather permitting, the outdoor patio overlooks prime Bethesda busyness. Popular dishes include classic Eggs Benedict, and house favorite Cinnamon Apple French Toast. For a nice transition from breakfast to lunch, try the Quiche Lorraine or the vegetable quiche. The full lunch menu is also available. Reservations are suggested.

M STREET BAR & GRILL (2033 M St., NW; 202-530-3621; www.MstreetBarandGrill.com; Sunday 11am-3pm)

Begin your Sundays in a good mood by indulging on gourmet dishes and humming away to a live jazz ensemble during the upscale brunch at M Street Bar & Grill. Perfect for those sunny spring days, M Street offers you a choice of one entrée and one desert, accompanied by live jazz entertainment. Spice up your Sunday with M Street's flavorful breakfast quesadilla, filled with scrambled eggs, cheddar cheese, grilled onions, tomatoes, hot peppers, sour cream and salsa. The choice of unlimited champagne, mimosas or Bloody Marys will have you clapping between courses! Moderately priced at \$17.95 per person, reservations are recommended.

NATIONAL GALLERY OF ART TERRACE CAFÉ (4th St. & Constitution Ave., NW, East Building; 202-216-5966; www.nga.gov; Saturday and Sunday 11am-3pm)

In celebration of the exhibition *Toulouse-Lautrec and Montmartre*, the **Terrace Café** is offering a buffet-style brunch Saturday and Sunday, from 11:00 a.m. to 3:00 p.m. through June 12, 2005. On Sundays, top local and regional musicians perform live jazz. "A Taste of Montmartre" brunch buffet includes pain perdu (French toast with vanilla custard and orange syrup); asparagus vinaigrette; spinach quiche; green salad with champagne vinaigrette; croissants with butter and jams; scrambled eggs with fines herbes; couscous salad with tomato, cucumber, mint, and basil with lemon vinaigrette; chicken breast with morel cream sauce; roast pork loin with verjus sauce; potato gratin; roast beets with sherry vinaigrette and fines herbes; frisée salad with hard cooked egg, mushrooms, croutons, and mustard

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vinaigrette; and salad of French green lentils (celery root, carrot, onion, and vinaigrette). Dessert includes French spice cake with honey sauce; prune and almond tart; profiteroles with white chocolate and raspberry mousse; cherry clafoutis; and seasonal fruits with sweetened crème fraiche. Gourmet cheese, wine, and café au lait are available upon request. The Terrace Café is located on the mezzanine level of the Gallery's East Building, overlooking the atrium and the National Mall. The cost of the buffet is \$19.95 per person and \$8.95 for children 10 and under. Reservations for 10 or more should be made by calling 202-216-5966.

POTOWMACK LANDING (1 Marina Dr., at the Washington Sailing Marina, Alexandria, VA; 703-548-0001; www.potowmacklanding.com; Sunday 10:30am-3:30pm)

This riverfront seafood mainstay of the Alexandria community offers an all-access Sunday brunch buffet for only \$28.95. On the ever-changing seasonal menu, enjoy fresh fruit, an enormous omelet station, an ensemble of salads, freshly carved meats and incredible seafood items such as king crab legs and poached salmon from chef Duane Keller's inventive kitchen. Stuff yourself silly and enjoy a mimosa on the large waterfront patio as planes take off and arrive. Soak in the spectacular view of the Potomac River, the Washington skyline and National

Airport's runway. Located at the Washington Sailing Marina, the Sunday brunch is a great destination after a grueling sailing lesson, or before an evening sail with friends. \$28.95 per person.

SHOOTER MCGEE'S (5239 Duke St., Alexandria, VA; 703-751-9266; www.shootermcgees.com; Sunday 11am-3 pm)

This neighborhood spot off Old Town is a friendly place for brunch. Choose a cozy table in the dining room or a seat at the bar, where you'll have a view of seven TVs featuring sporting events. Either way, this all-American brunch has something for everyone. Create your own Bloody Mary with 50 hot sauce selections. House favorites include the Filet Benedict, grilled filet mignon on a toasted English muffin with poached eggs and béarnaise sauce, served with hash browns, blueberry bread and fresh fruit. If your stomach isn't ready for eggs, pick your toppings at the Belgian waffle bar. Other must-tries are the Shooter's Slam, warm crabmeat on an English muffin, poached eggs and hollandaise sauce, and the Breakfast Burrito. Brunch items range from \$3.99 to \$13.99; reservations encouraged for large parties. Their patio is open when weather permits.

SINÉ IRISH PUB AND RESTAURANT (1301 South Joyce St., Arlington, VA; 703-415-4420; www.sineirishpub.com; Saturday and Sunday 11am-2pm)

Siné, Gaelic for "this is it," boasts architecture, furniture and decor straight from the Emerald Isle. After an afternoon spent at their ever-popular happy hour, a trip back for brunch is just what the doctor ordered. Brunch is (Sat. and Sun.) is offered a la carte.

Irish specialties are offered, including eggs, rashers and black and white pudding. The house favorite is a traditional breakfast of bangers, rashers, eggs, Irish brown bread and grilled tomatoes. For those with a more North American bend to their palate, the rib eye steak and eggs is a hearty way to start the day—and the full lunch menu is served as well. Spring is coming, and the patio at Siné is a perennial favorite. Comfortably situated in the Pentagon Row courtyard, you can enjoy the people-watching as much as the food. Reservations suggested.

SOUTHSIDE 815 (815 South Washington St., Alexandria, VA; 703-836-6222; www.southside815.com; Sunday 11am-2:30pm)

Plucked from the southland and planted in Old Town, Alexandria, **Southside 815** serves up more than southern hospitality. Featuring



POTOWMACK LANDING'S AFTERNOON SUN

a Blackened Chicken Omelet at brunch sure to fill your inner linebacker, the casual dining restaurant has earned accolades from *The Washington Post*, *Washingtonian* and Yahoo! for their tasty food and frugal prices. Brunchers can enjoy the Southern Benedict and the three-egg omelet of the day; regulars suggest the Corn and Crab Fritters, the Crab and Artichoke Dip, and the famous Dixie Chicken Breast Sandwich. Southside's biscuit trio comes in the Boardinghouse Breadbasket, served with jams and apple butter, but is useful to mop up cheese grits, sausage gravy or hollandaise. Next to the "grandma's kitchen" dining room, is an inviting bar—with plenty of tables, and an extensive beer selection. Hockey and basketball are popular, but the big—but rarely rowdy—crowds are drawn during Redskins season. Brunch and lunch prices range from \$6.95 to \$8.25. Parties of 6 or more are encouraged to make reservations. **ot**



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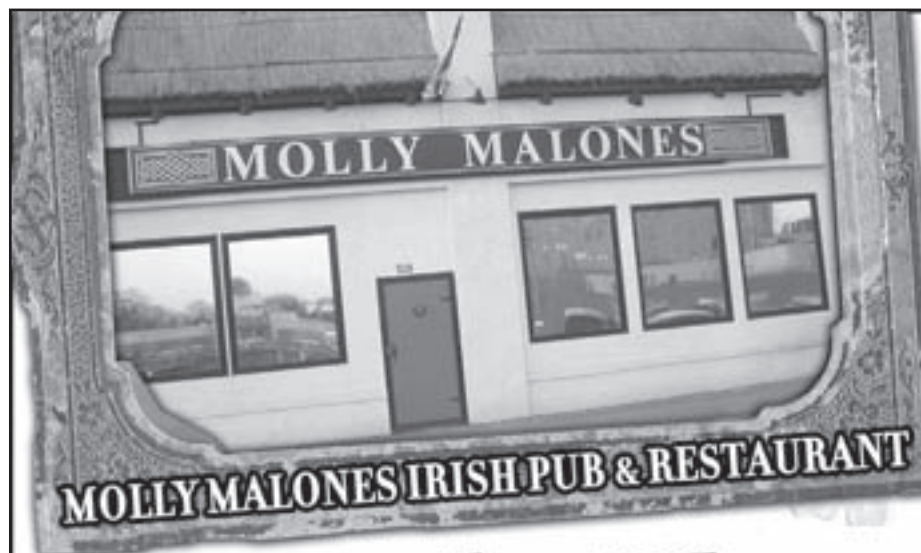
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