

BRACKET ROOM

SPORTS LOUNGE & EATERY

ALL YOU CAN EAT & BOTTOMLESS BRUNCH MENU SERVED FROM - 11am to 3pm *

{ALL FOR ONLY \$30}

CLASSIC BREAKFAST SANDWICH *

{EGG} Scrambled, fried, egg white
 {CHEESE} American, cheddar, swiss, provolone
 {MEATS} Applewood bacon, virginia ham
 pork or turkey sausage

HOMEMADE WAFFLES

Hot, fluffy, Belgian style waffles made to order

THICK FRENCH TOAST

Freshly toasted challah, cinnamon, whipped butter

VA'S BEST BREAKFAST PIZZA GF

{DOUGH} Traditional or NEW Gluten Free
 {SAUCE} Classic tomato or spicy pomodoro
 {CHEESE} Provolone blend or fresh mozzarella
 {PROTEINS} Egg, applewood bacon, sausage
 pepperoni, meatball, virginia ham
 {VEGGIES} Mushrooms, spinach, tomatoes, peppers, onions
 {DRIZZLES} Red pepper chili, oregano basil, garlic infusions

WORLD'S BEST TATER TOTS

Parmesan cheese, thyme, sea salt {GET SAUCED}

CHEF TONY'S TRUFFLE FRIES

Hand cut, quality idaho potatoes, double blanched
 seasonings, truffle oil, sea salt {GET SAUCED}

ROASTED RED PEPPER HUMMUS

Creamy mix of red peppers, chickpeas and tahini
 warm dipping bread

WHITE QUESO DIP W/ SOFT PRETZELS

Spicy queso dip, warm jumbo pretzels

BRACKET ROOM'S JUMBO BREAKFAST *

3 extra large eggs, applewood bacon, sausage
 smash browns, buttered toast

HUEVOS RANCHEROS TACOS

Soft tortilla, scrambled eggs, avocado, pico de gallo
 fresh veggies, herbs {GET SAUCED}

EGGS BENEDICT WITH HOLLANDAISE *

Two poached eggs, english muffin, canadian bacon
 smash browns

CHICKEN AND WAFFLES

Buttermilk fried chicken, Belgian waffle, maple syrup {GET SAUCED}

MAC AND CHEESE

Served hot, smoked gouda, creamy sauce, orecchiette pasta

FARM FRESH CHICKEN SANDWICH & FRIES

You pick: {CHARCOAL GRILLED} or {BUTTERMILK FRIED}
 {CHEESE} American, cheddar, swiss, provolone
 {BUILD IT UP} Applewood bacon, lettuce, pickle
 fresh tomato, sautéed onions, sautéed mushrooms {GET SAUCED}

GRILLED CHEESE W/ ROASTED TOMATO SOUP

Warm & creamy, dippable grilled cheese strips

ALL-AMERICAN SUPERFOODS SALAD GF

Organic greens, apples, grapes, strawberries, gorgonzola
 caramelized walnuts

MIXED BEET W/ TRUFFLE GOAT CHEESE SALAD

Golden and ruby beets, truffle goat cheese, walnuts
 arugula, fennel

{BOTTOMLESS COCKTAILS}

BLOODY MARY, Smirnoff Vodka, House Made Bloody Mix, Old Bay

MIMOSA, Champagne, Fresh orange juice

MANMOSA, Smirnoff Vodka, Champagne, Fresh orange juice

{GET SAUCED}

{GET SAUCED} = Dishes served with 1 complimentary sauce

★SRIRACHA AIOLI

Eastern Thai chili pepper

HONEY MUSTARD

Classic Dijon, clover-honey remix

CRABBY CHESAPEAKE

Seafood friendly, hint of lemon

WHITE QUESO

Creamy asiago, hints of jalapeno

SPICY SAMBAL

Asian chilies, sweet finish

CUCUMBER WASABI

Cool, refreshing with a kick

★SPICY KETCHUP

Tangy chipotle, spices

SWEET THAI CHILI

Honey, vinegar, chili sauce, pepper

JALAPENO LIME

Citrus-flavored jalapeno mayo

★BR SECRET SAUCE

Sorry, we can't tell ya

★CHOP HOUSE A

Aioli Lemon mayo

GREEK TZATZIKI

Yogurt, cucumber, sour cream

Wifi Password = bracketroom

Designed and Created by Jeff Greenberg

GF = GLUTEN FREE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

* No doggy bags please. Limit of one menu item per person at a time.

BRUNCH

{ ALL FOR ONLY \$30 }