

BRUNCH

EAT WHAT MAKES YOU *Happy*



Family-Style Unlimited Brunch

32/person, 13.95/kids under 10
a la carte menu available

To Share

MONKEY BREAD FOR THE TABLE v 12
with maple-pecan praline, caramel

For family-style, choose three for the table

DEVILED EGGS 12
3-ways, classic with bacon, avocado with chorizo,
beets with fried shallots

KALE CAESAR SALAD 10
romaine, kale, lemon-garlic dressing, parmesan, focaccia croutons

CRISPY BRUSSELS SPROUTS v 13
fresno chili, hot honey, ginger, mint, cilantro, roasted peanuts

NASHVILLE HOT CHICKEN TENDERS 3 for 14
mustard slaw, pickles, comeback sauce

SPINACH & ARTICHOKE DIP 14
mozzarella, roasted garlic, tortilla chips

BREAKFAST NACHOS 16
house queso, tortilla chips, pico de gallo, pickled jalapenos
& fresno peppers, bacon & chorizo,
sunny-side up egg*, sriracha aioli, chives

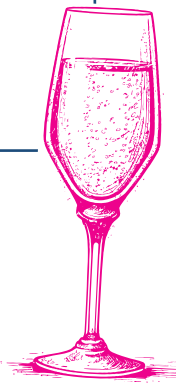
Cocktails

MIMOSAS 21
CHOICE OF CLASSIC, PEACH,
WATERMELON, STRAWBERRY
+ \$1 refills

WAKE UP RESTON 11
belle isle cold brew moonshine, iced coffee, whip

MAKERS BLOODY MARY 13
vodka, mild or spicy george's bloody mary mix,
celery, deviled egg, bacon, everything bagel rim

SWINGS ESPRESSO MARTINI 14
tito's vodka, grind espresso liqueur, swings espresso



**to-go food not permitted for family-style brunch*



TOMAHAWK STEAK & EGGS* 150
monkey bread to share, 42oz Tomahawk Ribeye, poached eggs,
hollandaise, breakfast potatoes

PRIME RIB FRENCH DIP 27
slow roasted thinly sliced, swiss cheese, fried onions,
horseradish cream, french roll, au jus

MAKERS CLASSIC BURGER* 18
chargrilled creekstone angus burger, bacon, lettuce,
tomato, pickles, warm brioche bun
choice of: cheddar, swiss, blue cheese
sub impossible burger +2 | sub GF bun +1

MAKERS FLATIRON STEAK* & FRIES 34
chimichurri, broccolini, parmesan garlic butter fries

Brunch Favorites

For family-style, choose three for the table

MARYLAND CRAB CAKE BENEDICT 27
jumbo lump crabcake, poached eggs*, buttermilk biscuit,
hollandaise, breakfast potatoes

MAKERS SCRAMBLE 17
4 scrambled eggs, applewood smoked bacon,
chicken sausage, breakfast potatoes, cheddar cheese,
mushrooms, onions, red bell peppers,
tomatoes, scallions, garlic bread

SMOKED SALMON LOX* 23
toasted focaccia, lemon-parsley cream cheese,
fried capers, grape tomato, radish, red onion,
poached eggs

CLASSIC EGGS BENEDICT* 16
country ham, soft poached eggs, buttermilk biscuits,
hollandaise, breakfast potatoes

BREAKFAST GRAIN BOWL 18
warm barley, farro & quinoa, roasted broccoli,
parsnip, butternut squash, zucchini, pistachio pesto,
chorizo & bacon, siracha aioli, sunny-side up egg*

MIXED BERRY PANCAKES v 15
fresh berries, whipped cream, maple syrup

MAKERS UNION BREAKFAST* 22
3 eggs any style, thick-cut maple glazed grilled ham,
breakfast potatoes, buttermilk biscuit, honey butter

CORNFLAKE CRUSTED FRENCH TOAST v 16
maple-pecan praline syrup, fresh berries

SMASHED AVOCADO TOAST* 16
grape tomato, parsley, radish, evoo, focaccia bread, poached eggs
sub gluten free bun +1

WARREN'S FINE FRIED CHICKEN & WAFFLES 27
4 pc., bourbon maple syrup, honey butter

MARYLAND CRAB CAKE 42
jumbo lump crab, coleslaw, jalapeño tartar,
french fries

POKE BOWL* GF 24
choice of salmon or yellowfin ahi tuna, jasmine rice,
avocado, cucumber, edamame, shaved carrots, radish,
red onion, sesame ginger dressing, sriracha mayo

CHILI-LIME RAINBOW TROUT GF 26
grilled vegetables, lemon

* This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions. GF=gluten-friendly | V=vegetarian