BRUNCH MENU SERVED ON WEEKENDS

FROM 11:30AM-3PM

	_		21		FUU
ROASTED MUSHROOM SOUP Preserved forest mushrooms, chive oil	×	M		\$ 8	GREE straw
MEZZE PLATTER Three dips of muhammara, labne, hummus, served v raw vegetables, olives, and warm za'atar na'an	with	M		^{\$} 17	GREE Lemo
BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	×	M		^{\$} 10	MISO Shiita
VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip		M	æ	^{\$} 15	COCH Slow-

IMMIGRANT FC

A GASTROADVOCACY RESTAURANT

CTREFT FOOD

GREEK YOGURT PARFAIT strawberry jam, ras el hanout granola	×	vø 😓	^{\$} 11
GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	D	•	^{\$} 16
MISO CAESAR SALAD Shiitake "bacon", zesty wonton chips, nori, sesame			^{\$} 13
COCHINITA PIBIL BAO BUNS Slow-cooked pulled-pork, pickled onion, chili mayo	,	•	^{\$} 14

BALLSTON

BRUNCH FARE

💥 V 😎 🖇 15

TURKISH EGGS Sesame encrusted simit bread, poached eggs, labne aleppo pepper oil, cucumber, dill	M 2,	^{\$} 19
GAMBAS AL AJILLO Y AREPAS Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas	×	^{\$} 20
TOUM AVOCADO TOAST Guacamole topped with candied beets, roasted car	w rots,	^{\$} 17

truffle oil, with a Lebanese aarlic sauce drizzle

GUACAMOLE CON TOSTONES

Served with green plantain fritters

\$**1**9 SHAKSHUKA & AREPAS X 📢 Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. Ask your server to make it vegan! ^{\$}17

HONG KONG FRENCH TOAST peanut butter, condensed milk, strawbery jam

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

CLASSIC CHEESEBURGER American cheese on a sesame brioche bun		^{\$} 14	
PERUVIAN DOUBLE ERIED CHICKEN SANDWICH		\$ 17	

CHICKEN SANDWI Aji amarillo, salsa criolla, lime

BLEU BURGER Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. Add egg +2

SEASONAL DRINKS

PINEAPPLE MATCHA \$7 MINT LIMONANA \$7 Matcha, chamomile, lemongrass and pineapple AGPÉ CALMA Hot or iced \$7 CAFÉ CALMA Hot or iced \$7 Mint, lemon, and honey. The Middle East's refreshing Our signature oatmilk Peruvian latte, sweetened with dates AGUA DE JAMAICA \$7 Mibiscus flower-infused. Popular across Latin Amer MOCKTAILS COFFEE/TEA FONI NEGRONI \$13 Ceder wild non-alcoholic gin, \$13 Kenne Ken			
Matcha, chamomile, lemongrass and pin CAFÉ CALMA Hot or iced ^{\$} 7		Mint, lemon, and honey. The Middle East AGUA DE JAMAICA ^{\$}	's refreshing drink! 7
MOCKTAILS		COFFEE/TE	A ——
FONI NEGRONI	^{\$} 13	AMERICANO	^{\$} 5
		ESPRESSO	sц
lyre's aperitif rosso, lyre's italian spritz		CAPPUCCINO	^{\$} 6
VIRGIN PIÑA COLADA A classic pina colada made with ceder	^s 10	MACCHIATO	\$5
non-alcoholic gin		LATTE	\$6
KYURI KANZAN Raspberry shrub balanced with ceder non-alcoholic cucumber gin	^{\$} 10	HOT TEA ask your server for our selection!	\$6

Like in most immigrant homes, nearly everything we serve is homemade.

🕅 Vegan 🚺 Vegetarian 🎉 Gluten-Free 😔 Kid's Favorite

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees. Tips are not expected, but always appreciated.



\$18

IMMIGRANTS MAKE AMERICA GREAT

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

BRUNCH MENU

SERVED ON WEEKENDS FROM 11AM-3 PM



KANHA

FRESH • TART • SPICY • SHAKEN

Named after Kanha National Park in Central India, known for its evergreen sal forests and the Bengal tiger reserve. This bright, refreshing cocktail includes earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

MOCKTAIL VERSION / 10

Shochu • Honey • Fresh Lime • Muddled Thai Basil • Cucumber • Jalapeño

COCKTAILS

AMALFI SPRITZ Aperol • Brut Sparkling • Fresh fruit	\$ 1 /
IF MARGARITA Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil	^{\$} 16
CORPSE REVIVER #2 Gin • French Aperitif • Apricot Liqueur • Lemon	\$15
CAIPIRINHA Cachaça • Lime • Sugar	\$15
PIÑA COLADA Rum • Pineapple Juice • Pandan • Coconut Milk • Lime	\$ 1 4
SINGAPORE SLING Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur • Mango	\$15
SAKURA SOUR Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	\$15

-SANGRIA/MIMOSAS-

RED OR WHITE SANGRIA	^{\$} 12/\$
MIMOSA choice of orange, pineapple or mango	^{\$} 12
DIY MIMOSA TRIO Served with a bottle of bubbly and orange, pineapple and mango juices	^{\$} 42

deeks —	
ATLAS PONZI IPA Washington DC, USA, West Coast IPA 7.3%	S
MODELO ESPECIAL Mexico, Mexican Lager 4.4%	S
PERONI NASTRO AZZURRO Italy, International Lager 5.1%	S
RANDOM ROW MOSAIC Virginia, USA, Pale Ale 5.6% - 16oz	\$
WOODCHUCK AMBER Vermont, USA, Hard Cider 5.4%	S

— NON ALCOHOLIC

HOUSEMADE ICED TEA	\$ 5
JARRITOS	^{\$} 5
MEXICAN COKE	\$6
DIET COKE	\$ 5
SPRITE	\$6

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