



"COLOSSO"
A Sculpture by Shelly Fireman, Founder
2010 - Pietrasanta, Italy
(on display at our front entrance)

BOND45

ITALIAN RISTORANTE

The Bond Brunch

\$25

eggs any style*
canadian bacon & italian sausage
choice of potatoes or parmesan grits
toast
glass of orange juice or prosecco
choice of coffee or tea

Brunch Cocktails

BLOODY MARYS \$12

classic bloody mary

bloody italian
san marzano tomato

BRUNCH CLASSICS

three-cheese omelette* mozzarella, fontina, parmesan, potatoes	16	shrimp & parmesan grits, cheddar, pancetta, tomatoes	22
crab cake eggs benedict*, old bay hollandaise, potatoes	24	cheeseburger topped with a fried egg* cheddar, aioli, potatoes	14
classico eggs benedict* poached eggs, canadian bacon, old bay hollandaise, potatoes	16	steak & eggs*, filet mignon medallions, potatoes	36

APPETIZER

soup of the day	9
parmesan chicken wings, gorgonzola blue cheese	13
fried shrimp & calamari, spicy peppers, lemon aioli	15
prosciutto & housemade burrata mozzarella	15

SALAD

caesar, little gem romaine	9
chopped salad quinoa, apples, candied walnuts, fontina, scallions, cilantro	9
pear mesclun, endive, fried cream cheese, black currant vinaigrette	12

MAKE ANY OF THE ABOVE AN ENTREE SALAD WITH...
herbed chicken paillard \$8 grilled shrimp \$12
seared salmon \$9

SANDWICH

all sandwiches served with parmesan & rosemary potato chips

chicken parm, mozzarella, pomodoro tomato sauce	15	crab cake BLT burger, bacon, lettuce, tomato, tartar sauce	21
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FAMILY STYLE

serves 4-6 people

APPETIZER

fried shrimp & calamari, spicy peppers, lemon aioli	39
housemade meatballs	28
parmesan chicken wings, gorgonzola blue cheese	28
caesar salad, little gem romaine	27

PASTA

spaghetti & meatballs	42
fettuccine alfredo	38
rigatoni with housemade sausage	46
classic lasagna	42

ENTRÉE

fettuccine alfredo	18	shrimp & jumbo lump crab cake, maple butternut squash purée	34
spaghetti, meatballs	19	chicken parmigiana, pepperoni	26
shrimp scampi, angel hair pasta, pancetta bacon, pomodoro tomato sauce	27	filet mignon (8 oz.), mashed potatoes, onion rings	41
salmon, arugula, tomato, cannellini beans, citrus beurre blanc	29	prime dry aged new york strip (14 oz.), mashed potatoes, onion rings	48

VEGETABLE & SIDE

roasted asparagus	8	mac & cheese, fontina cheese	8
roasted broccolini	8	pasta pomodoro	8
parmesan creamed spinach	8	roasted seasonal mushrooms	8

ingredients may not be listed in their entirety. please inform your server of any allergies or dietary restrictions.

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

BEER

DRAFT

lager, stella artois, belgium	7.50
wheat, blue moon, belgium	8.50
ipa, bond 45 by harpoon, boston	8.50
seasonal, monument city, maryland	8.50
stout, calvert, maryland	8.50
lager, coors light, colorado	6.50

BOTTLED

hard cider, bold rock, virginia	7
lager, heineken, netherlands	7
lager, peroni, italy	7
lager, corona, mexico	7
lager, bud light, missouri	7
non-alcoholic, becks, bremen	7
stout, bourbon barrel, kentucky 22oz	16
ale, thelonious brother, california 22oz	16

WINE

SPARKLING & ROSE

	glass	bottle
rose, 2014 (sarragousse) FR	11	44
prosecco doc, lamberti (veneto) IT	11	41
prosecco rosé, chiarli (emilia) IT	13	44
moscato di asti, nv annalisa (piemonte) IT	11	44

WHITE

pinot grigio, 2014 stella (umbria) IT	12	48
sauvignon blanc, 2016 dry creek (sonoma) CA	12	48
chardonnay, 2013 angeline reserve (santa barbara county) CA	10	40
chardonnay, 2013 sonoma-cutrer (sonoma coast) CA	15	60
riesling, 2013 bernard griffin (columbia) WA	11	44
friulano, 2015 collo (friuli) IT	10	40

RED

pinot noir, 2012 dante reserve CA	11	44
pinot noir, 2013 byron (santa barbara county) CA	15	60
merlot, 2012 wente vineyards CA	11	44
chianti, 2015 coltibuono (toscana) IT	12	48
petite sirah, 2012 black blend CA	11	44
sangiovese, 2015 di maggio norante (toscana) IT	12	48
cabernet sauvignon, 2015 hahn (soledad) CA	12	48
cabernet sauvignon, 2011 schug "30th anniversary" (sonoma) CA	19	76
zinfandel, 2012 campus oaks "old vine" (lodi) CA	12	48
montepulciano d'abruzzo, 2013 dama (abruzzo) IT	11	44
malbec, 2014 writer's block (lake county) CA	15	60
super tuscan, 2013 antinori (toscana) IT	16	64
red blend, 2012 sean minor (napa) CA	16	64

COCKTAILS \$13

BOND 45 BELLINI

prosecco, lime juice, passion fruit liqueur

allora!, bourbon, montenegro, honey syrup

fig collins, fig vodka, ginger beer, raspberry

pink lemon, vodka, limoncello, cranberry juice

ginger smash & grab, bourbon, ginger syrup, fresh lime

cherry bond, local cherry blossom gin, mint simple, pitted cherries

mamma mia margarita, silver tequila, agave nectar, presidente brandy

watermelon cooler, cucumber-watermelon infused vodka, ginger, lime

amalfi coast, coconut rum water, fresh lime, pineapple

SPIRITS

BOURBON & RYE

bakers	12
basil hayden	12
brueckelen 77	13
bulleit bourbon	12
bulleit rye	12
eleven wells	12
filibuster	14
gentleman jack	13
high west rye	13
jack daniels single barrel	14
knob creek	13
makers mark	12
michters bourbon	13
michters rye	13
redemption	12
whistle pig 12 year	25
woodford double barrel	18
woodford reserve	13

SCOTCH & OTHER WHISKY

chivas regal 12yr	13
chivas regal 18yr	15
dewars white label	10
johnnie walker black	15
ardbeg 10yr, islay	14
balvenie 14yr, caribbean cask	16
glendalough, 13yr, ireland	16
glenlivet 12yr, speyside	16
glenkinchie 12yr, lowland	13
highland park 18yr, highland	16
lagavulin 16yr, islay	16
macallan 12yr, speyside	16
macallan 18yr, speyside	38
oban 18yr, highland	33
talisker 10yr, isle of skye	13
hakushu 12yr, japan	16
hibiki suntory, japan	17

IRISH WHISKEY

bushmills	13
bushmills blackbush	11
jameson	13

GIN

barr-hill	12
hendricks	11
tanqueray	11
tanqueray 10	14
boodles	12
bombay	12
langley's	11

VODKA

chopin	12
figenza	10
grey goose	12
grey goose xl	16
hammer & sickle	12
hanson	12
ketel one	12
stolichnaya	11
tito's	11

TEQUILA

patron	12
casamigos	12
uno sensacional	18

BRANDY & COGNAC

hennessy vs	13
remy martin 1738	18
remy martin vsop	15
martel vsop	16

RESERVATIONS: 301.839.1445 • PRIVATE ROOMS AVAILABLE: 301.832.1487
WEEKEND BRUNCH: 11:30PM - 4:00PM • BOOK YOUR NEXT PARTY AT BOND 45

Culinary Director: Brando DeOliveira | Direttore Generale: Biagio Cepollaro | Executive Chef : Ouattara Amadou

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