

SUNDAY BRUNCH BUFFET

11AM - 3PM
Featuring a waffle & omelette bar,
shrimp & grits,
hand-carved roasts & more

FOR THE TABLE

FAMILY STYLE DISHES SERVE 3-4

APPETIZERS

HOUSEMADE MEATBALLS 28

HOUSEMADE BURRATA MOZZARELLA
& HEIRLOOM TOMATOES 29

FRIED SHRIMP & CALAMARI 32
spicy peppers, lemon aioli

PARMESAN CHICKEN WINGS 29
gorgonzola blue cheese dip

CAESAR SALAD* 27
little gem romaine, herbed focaccia croutons

ENTRÉES

MAMA PERLA'S LEMON CHICKEN 45
roasted potatoes

PAN SEARED SALMON* 48
market vegetable orzo, beurre blanc

SAUSAGE, PEPPERS & ONIONS 42
mashed potato

SPAGHETTI & MEATBALLS 40

FETTUCCINE ALFREDO 38

RIGATONI SAUSAGE 42

BIG SALADS & BOWLS

QUINOA PRIMAVERA BOWL v GF 18
red & white quinoa, mushrooms, asparagus, roasted
peppers & onions

MARKET VEGETABLE BOWL v GF 16
cannellini, asparagus, mushrooms &
roasted vegetables

MIXED SEAFOOD SALAD GF 25
bay scallops, shrimp & squid, citrus vinaigrette

BURGERS

OLD FASHIONED BURGER* 17
double patty, three cheese sauce,
bacon, crispy shallots, tomato, lettuce

CRAB CAKE BLT BURGER 23
bacon, lettuce, tomato, tartar sauce

FRIED MOZZARELLA BURGER* 19
pomodoro sauce, french fries

SPECIALITA! CHICKEN ALFREDO BURGER 18
mozzarella, alfredo sauce, french fries

BOND 45

National Harbor ITALIAN KITCHEN & BAR

APPETIZERS

SOUP OF THE DAY 10

MOZZARELLA BITES 12

HOUSEMADE MEATBALLS 13

HOUSEMADE BURRATA MOZZARELLA
& HEIRLOOM TOMATOES v GF 14

PROSCIUTTO & HOUSEMADE
BURRATA MOZZARELLA v GF 15

SPECIALITA! ALFREDO CRAB FRIES 17

STEAMED MUSSELS GF 16
garlic & heirloom tomato broth, house bread sticks

FRIED SHRIMP & CALAMARI 16
spicy peppers, lemon aioli

PARMESAN CHICKEN WINGS 14
gorgonzola blue cheese dip

SALADS

HOUSE SALAD v GF 9

CAESAR* 11
little gem romaine, herbed focaccia croutons

KALE & SPINACH TUSCAN SALAD v GF 12
quinoa, apple, goat cheese, walnut, kidney beans

TOMATO & GORGONZOLA SALAD v GF 10
red onion, gorgonzola cream

DOUBLE WEDGE GF 13
iceberg & little gem romaine lettuce, smoked bacon,
buttermilk blue cheese dressing

ARTICHOKE, MUSHROOM & ASPARAGUS SALAD v GF 12

MIXED SEAFOOD SALAD GF 18
bay scallops, shrimp & squid, citrus vinaigrette

ADD HERBED CHICKEN PAILLARD 9 GF | GRILLED SHRIMP* 12 GF | SEARED SALMON* 13 GF

HOUSEMADE PASTA

GNOCCHI ALLA SORRENTINA v 18
tomato sauce, burrata mozzarella

PAPPARDELLE BOLOGNESE 22

RIGATONI & HOUSEMADE SAUSAGE 24

SHRIMP SCAMPI 28
angel hair pasta, pancetta bacon, tomato sauce

SPAGHETTI CARBONARA 19
pancetta bacon, poached egg

SPAGHETTI & MEATBALLS 22

SPECIALITA! OPEN-FACED LASAGNA 26
housemade meatball, burrata mozzarella

LOBSTER & CRAB RAVIOLI 29
roasted red pepper, asparagus, salsa rosa

CHICKEN ALFREDO 23

SHRIMP ALFREDO 25

FISH & SEAFOOD

SALMON* GF 29
arugula, tomato, cannellini beans, citrus beurre blanc

LUMP CRAB CAKE & SHRIMP 35
butternut squash purée

GRILLED JUMBO SHRIMP SKEWERS 25
market vegetable orzo, beurre blanc

SEARED SCALLOPS* 32
chickpea purée, sautéed mushrooms

SPECIALITA! SEAFOOD ORZO 28
shrimp, mussels, squid

FISH OF THE DAY MP

PRIME STEAK & MORE

- STEAKS ORDERED WELL DONE MAY NOT BE RETURNED -

FILET MIGNON* 6 oz 32 | 8 oz 42
parmesan mashed potatoes, onions rings, red wine sauce

PRIME DRY AGED
NEW YORK STRIP* (14 OZ) 49
28 day aged, parmesan mashed potatoes,
onions rings, red wine sauce

RIB-EYE* (14 OZ) 46
45 day aged, parmesan mashed potatoes,
onions rings, red wine sauce

PRIME DRY AGED
TOMAHAWK STEAK* (24 OZ) 64
28 day aged, bone-in rib-eye, parmesan mashed
potatoes, onions rings, red wine sauce

SPECIALITA! STEAK FRITES* 32
french fries, green peppercorn cognac sauce, house
salad

SURF & TURF* 53
6 oz filet, 1lb. lobster

ADD 1lb. lobster 25 | crab meat 16
jumbo shrimp skewers 15
crab cake 19 | jumbo lump crab oscar 19

SPECIALITA!

CRAB & SHRIMP "BOND" 46
horseradish sauce, cole slaw

ITALIAN CLASSICS

SPECIALITA! CHICKEN PARMIGIANA 24
spaghetti pomodoro

MAMA PERLA'S LEMON CHICKEN 25
roasted potatoes

CHICKEN MARSALA 25
parmesan mashed potatoes

LAMB OSSO BUCCO* 28
orzo

SIDES

FRENCH FRIES v 8

ROASTED ROSEMARY POTATOES v GF 9

PARMESAN MASHED POTATOES v GF 9

MAC & CHEESE, fontina cheese, parmesan cheese v 10

ROASTED BRUSSELS SPROUTS v GF 10

ROASTED ASPARAGUS v GF 10

ROASTED BROCCOLINI v GF 11

ROASTED SEASONAL MUSHROOMS v GF 12

PASTA POMODORO v 8

FETTUCCINE ALFREDO v 10

SPAGHETTI AGLIO E OLIO v 8

BEER

DRAFT

STELLA ARTOIS, lager, belgium	7.50
BLUE MOON, belgium	7.50
ROUTE 4, ipa, maryland	8.50
COORS LIGHT, lager, colorado	8.50
PERONI, lager, italy	6.50
SEASONAL	7.50

BOTTLED

BOLD ROCK, hard cider, virginia	7
HEINEKEN, lager, netherlands	7
MICHELOB ULTRA, lager, missouri	7
YUENGLING, lager, pennsylvania	7
CORONA, lager, mexico	7
SAM ADAMS, seasonal, massachusetts	7
FLYING DOG, pale ale, maryland	7
BECKS, non-alcoholic bremen	7

WINE

SPARKLING & CHAMPAGNE

	GLASS BOTTLE
PROSECCO DOC, ZARDETTO (VENETO) IT	11 41
PROSECCO ROSÉ, CHIARLI (EMILIA) IT	13 44
MOSCATO DI ASTI, NV ANNALISA (PIEMONTE) IT	11 44

ROSÉ

JANEIL, 2018 (LANGUEDOC ROUSSILLON) FR	11 44
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WHITE

PINOT GRIGIO, 2018 LA FIERA (VENETO) IT	12 48
SAUVIGNON BLANC, 2018 PRODIGO (FRIULI) IT	12 48
CHARDONNAY, 2018 CITRA (TERRE DI CHIRTI) IT	11 44
CHARDONNAY, 2017 SONOMA-CUTRER (SONOMA COAST) CA	15 60
RIESLING, 2017 BERNARD GRIFFIN (COLUMBIA) WA	11 44
SANCERRE, 2018 REVERDY DUCROUX FR	16 70
ZINFANDEL, 2017 CAMPUS OAKS (LODI) CA	11 44

RED

MERLOT, 2017 TORTOISE CREEK (CLARKSBURG) CA	11 44
CHIANTI, 2017 STRADA (TOSCANA) IT	12 48
PETITE SIRAH, 2016 LOT 96 (SONOMA) CA	11 44
SANGIOVESE, 2017 DI MAGGIO NORANTE (TOSCANA) IT	12 48
ZINFANDEL, 2015 CAMPUS OAKS "OLD VINE" (LODI) CA	12 48
MONTEPULCIANO D'ABRUZZO, 2017 STELLA (ABRUZZO) IT	11 44
MALBEC, 2018 SANTA JULIA (MENDOZA) AR	15 60
SUPER TUSCAN, 2016 AVIGNONESI CANTALORO (TOSCANA) IT	16 66
RED BLEND, 2017 SEAN MINOR (NAPA) CA	16 64
PINOT NOIR, 2017 DANTE RESERVE CA	11 44
PINOT NOIR, 2017 WILD HILLS (WILLAMETTE) OR	15 60
CABERNET SAUVIGNON, 2017 HAHN (SOLEDAD) CA	12 48
CABERNET SAUVIGNON, 2016 SCHUG (SONOMA) CA	19 76

COCKTAILS

MODERN CLASSICS

BOND SPRITZ: aperol liquor, passion fruit, prosecco 14
OLD FASHIONED: bullet bourbon, all spice syrup, bitters 15
PINEAPPLE MOJITO: rum, pineapple, mint, lime 15
BOND SANGRIA: housemade glass 10 pitcher 40

HOUSE CRAFTED SPECIALS

BOND CUP: pineapple vodka, passion fruit, lime, agave 14
PASSION FIRE MARTINI 14
pineapple infused vodka, passion fruit, lime, habanero, hibiscus
BERRIES & PEAR: vodka, st. germain, raspberry, prickly pear 14
THE FIX: gin, st. germain, aperol, cucumber, rose lemonade 15
SPICY MANGO MARGARITA: tequila, mango, lime, habanero 14
GINGER SMASH & GRAB: bourbon, ginger syrup, fresh lime 14

COCKTAIL FOR TWO 38

PINEAPPLE infused vodka, passion fruit, agave, habanero

SPIRITS

SINGLE MALT

SCOTCH & WHISKY

BALVENIE 12YR, speyside	14
BALVENIE 14YR, caribbean cask	16
GLENFIDDICH 12YR, speyside	14
GLENLIVET 12YR, speyside	16
GLENKINCHIE 12YR, lowland	13
LAGAVULIN 16YR, islay	16
LAPHROAIG 10YR, islay	15
MACALLAN 12YR, speyside	16
MACALLAN 18YR, speyside	38
OBAN 14YR, highland	16
OBAN 18YR, highland	33
TALISKER 10YR, isle of skye	13

BOURBON & RYE

BAKERS	12
BASIL HAYDEN	12
BULLEIT BOURBON	12
BULLEIT RYE	12
CROWN ROYAL	11
GENTLEMAN JACK	13
JACK DANIELS	12
JACK DANIELS SINGLE BARREL	14
JAMESON	13
JEFFERSONS OCEAN CASK STR	22
KNOB CREEK	13
MAKERS MARK	12
REDEMPTION RYE	12
SEAGRAMS 7	9
WHISTLEPIG	25
WILD TURKEY 101	12
WOODFORD RESERVE RYE	13
WOODFORD RESERVE	13

PORT

CROFT DISTINCTION NV	10
TAYLOR FLADGATE 10YR	14
TAYLOR FLADGATE 20YR	18

RUM

BACARDI	10
CAPTAIN MORGAN	11
RUM HAVEN, (COCONUT RUM)	11
MYERS	11

BLENDED SCOTCH

WHISKY	
CHIVAS REGAL 12YR	13
CHIVAS REGAL 18YR	15
DEWARS WHITE LABEL	10
JOHNNIE WALKER BLACK	15

COGNAC

HENNESSY VS	13
REMY MARTIN 1738	18
REMY MARTIN VSOP	15

VODKA

BELVEDERE	12
GREY GOOSE	12
KETEL ONE	12
STOLICHNAYA	11
TITO'S	11

CORDIALS

AMARETTO DISARONNO	11
BAILEYS	11
DRAMBUIE	11
GRAND MARNIER	12
FRANGELICO	11
KAHLUA	11
SAMBUCA	10
SAMBUCA BLACK	11
TUACA	12

GRAPPA

NONINO MOSCATO	23
NONINO CHARDONNAY	11
NONINO MERLOT	15
CAFFO	12

AMARI

NONINO	12
MONTENEGRO	12

RESERVATIONS: 301.839.1445 • PRIVATE ROOMS AVAILABLE: 301.965.8082

WEEKEND BRUNCH: 11:30PM - 4:00PM • BOOK YOUR NEXT PARTY AT BOND 45

Culinary Director: Brando DeOliveira | Direttore Generale: Alexander Green | Executive Chef : Ouattara Amadou

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