



Seattle Magazine's "Editor's Pick" for
Best Sunday Brunch is available from
10:00 a.m. to 2:00 p.m.

Duos Lounge works with a variety of small and large farms throughout the Pacific Northwest that provide specialty meats, seafood, and produce.

On our menu you will find 100% grass fed and pasture raised beef, handcrafted pork, and sustainably raised free roaming poultry; all of which contain no steroids, hormones, coloring, or antibiotics.

Our seafood is procured to order which affords us some of the freshest seafood in Seattle. We are proud to serve the ultra-sweet Weathervane scallop, hand-picked Dungeness crab, and of course, the best fish seasonally available.

We celebrate these authentic and natural products by pairing them with our hand-made breads and pastas, from scratch sauces, and great Northwest produce.

Thank you for supporting our small local farmers and businesses by choosing to dine here at Duos!

2940 SW Avalon Way
Seattle, WA 98126
206.402.6113
duoslounge.com

SUNDAY BRUNCH

Duos Crab "Benedict"	24
add extra egg \$1	
Dungeness Crab Cakes with Smoked Bacon, Petite Mâche, Sriracha Hollandaise, Soft-boiled Egg	
Kalua Pork Loco Moco	13
add extra egg \$1	
Smoked and Roasted Pulled Pork, Jasmine Rice, Cage Free Egg, Aloha Gravy	
Chile Verde	13
add extra egg \$1	
Slow Roasted Pork Shoulder in a Green Chile Sauce, Cotija Cheese, Cage Free Egg, Corn Tortillas	
Chicken and Waffles	12
Cajun Style Chicken with Belgium Waffles, Chipotle Honey, Maple Syrup	
Chorizo Hash	9
add extra egg \$1	
Spicy Chorizo Sausage with Smashed Dutch Potatoes, Crema, and Pico de Gallo, Cage Free Egg	
Biscuits and Gravy	11
Sausage Gravy, House-made Cheddar and Chive Biscuits	
All-American Breakfast	9
2 Eggs, Smoked Bacon, Breakfast Sausage, Smashed Dutch Potatoes, Giuseppe Grilled Toast	
Steak and an Egg	19
add extra egg \$1	
Smashed Dutch Potatoes, Grilled Flank Steak, Roasted Asparagus, Hollandaise, Cage Free Egg	
Smoked Salmon Niçoise	16
Smoked Salmon, Butter Lettuce, Soft-boiled Egg, Heirloom Tomatoes, Kalamata Olives, Pickled Red Onion, Capers, Baby Potatoes, Haricot Vert, Citrus Vinaigrette	
Chilaquiles	9
add extra egg \$1	
Smokey Guajillo Rojo Sauce, Cage Free Egg, Avocado, Cotija Cheese, Crema, Pico de Gallo	
Granola Yogurt	7
Greek Yogurt with Mascarpone and Honey, Fresh Fruit, House Granola	
Banana Bread French Toast	8
Wil's Coconut Banana Bread with Coconut Syrup	
Cast Iron Vegetable Frittata	9
Seasonal Vegetables with Farm Fresh Eggs & Cheese, Apple Salad	
Strawberry Shortcake	9
House Crumble Biscuit, Amaretto Whip Cream, Macerated Strawberries	

SIDES

Add+ Applewood Bacon (3 slices)	4
Fruit Bowl	5
Cheddar Biscuit with Side Gravy	5
Shortcake Biscuit with Jam	3
Country Potatoes	4

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Gratuity of 18% will be added to parties of 6 or more.

