

Del Ray Cafe

205 E Howell Ave 22301-1307 · +17037179151 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 5

Butter Croissant	\$4.50
with Organic Strawberry Jam	
Chocolate Croissant	\$4.50
Homemade Granola Parfait	\$6.50
with Organic Yogurt, Nuts and Fresh Fruit	
Slice of Warm Homemade Organic Banana Walnut Bread or Pumpkin Bread	\$5.00
with Organic Butter	
½ Pink Grapefruit**	\$6.00
with local Del Ray Honey and Caramelized Organic Sugar	

ORGANIC EGGS AND OMELETS 6

2 Eggs Your Way*	AVAILABLE OPTIONS
with Mini Croissant, Fresh Fruit & Organic Mesclun	
	\$9.00
	3 Eggs: \$11.00
Eggs Benedict Croissant*	\$17.00
Canadian Bacon, Poached Eggs and Hollandaise Sauce	
Vegetarian Eggs Benedict	\$17.00
2 Poached Eggs*, Fresh Vegetables & Hollandaise on a Croissant	
Fresh Jumbo Lump Crabmeat Eggs Benedict*	\$25.00
Scottish Smoked Salmon Eggs Benedict*	\$25.00
Burrata & Prosciutto Eggs Benedict on Croissant*	\$23.00
with 2 Poached Eggs & Hollandaise Sauce	

CREATE YOUR OWN 1

Create Your Own*	AVAILABLE OPTIONS
2 Egg Omelet with Mini Croissant, Fresh Fruit & Organic Mesclun	
	\$9.00
	3 Eggs: \$11.00

DRC SIGNATURE DISHES 7

Pork Belly**	AVAILABLE OPTIONS
stuffed with Chorizo Sausage on Truffle Polenta & a Rosemary Sauce	\$21.00
	Add 1 Egg Your Way*: \$2.00
Ham Steak	\$19.00
with 2 Eggs your Way, Roasted Potatoes & Mini-Croissant	
SOS Air Dried Chipped Beef & Black Angus Ground Beef in Gravy	AVAILABLE OPTIONS
over Rotisserie Potatoes, served with a Mini Croissant	\$19.00
	Add 2 Eggs Your Way*: \$4.00
Seasonal Veggie Hash	AVAILABLE OPTIONS
with 2 Eggs* your Way and a Mini Croissant	\$17.00
	Add Hollandaise Sauce: \$2.00
Sautéed Organic Baby Spinach	AVAILABLE OPTIONS
Bûcheron Goat Cheese, Scottish Smoked Salmon & 2 Eggs* your Way, served with Organic Mesclun & Fresh Fruit.	\$19.00
Available for In-House Dining Only	Add Hollandaise Sauce: \$2.00
French Toast	\$15.00
3 slices of Challah dipped in a Grand Marnier Organic Milk Batter, served with a Mixed Berry Ginger Compote	
4 Organic Buttermilk, Pancakes with Powdered Sugar	AVAILABLE OPTIONS
Available for In-House Dining Only	\$12.00
	Add Fresh Organic Blueberries, Organic Strawberries or Chocolate Chips: \$2.00
	Organic Buckwheat or Pumpkin*: \$1.00

SIDES 16

Canadian Bacon**	\$3.50
Bacon**	\$3.50
Scrapple	\$3.50
Yogurt	\$3.50
Veggie Hash	\$6.00
Polenta**	\$6.00
2 Slices of Either Gluten-Free or Pain de Mie Toast**	\$3.00
with Whipped Butter & Organic Strawberry Jam	
Roasted Potatoes	\$4.00
Fresh Fruit Medley**	\$6.00
SOS Chipped Beef on Rotisserie Potatoes**	\$9.00

Berkshire Pork Sausage**	\$6.50
Sugar-Free Chicken Apple	\$6.50
Merguez, or Chorizo Sausage Links (2)	\$6.50
One Organic Egg Your Way*	\$3.00
Two Pancakes, Any Style	\$6.00
Scottish Smoked Salmon*	\$9.00

SANDWICHES 8

Open-Faced Rotisserie Chicken Salad	\$18.00
with Homemade Mayonnaise, Seedless Grapes & Walnuts on Country Bread, served with Organic Mesclun & a Kosher Pickle	
Burrata & Prosciutto Sandwich	\$18.00
on a Croissant with Homemade Mayonnaise, Fig Preserves & Tomato, served with Organic Mesclun & Fresh Fruit	
Crêque Monsieur	\$16.00
Ham, Swiss Cheese on Pain de Mie with Béchamel Sauce	
Crêque Madame Crêque Monsieur Plus an Organic Egg*	\$18.00
8 oz. Black Angus Burger*	AVAILABLE OPTIONS
with Brie Cheese, Onion Confit and Hand-cut Fries	\$17.00
	Add an Organic Egg*: \$2.00
	Add Spicy or Avocado Aioli:
	\$1.00
Veggie Burger	\$16.00
Caramelized Shallots & Wild Mushrooms with Hand-cut Fries	
Chickpea Burger	\$15.00
with Avocado Aioli, served with Sweet Potato Fries	
Salmon Burger on Brioche Bun	\$19.00
with a Lemon Zest, Caper Tartar Sauce & Parmesan Fries	

ORGANIC EGGS & SANDWICHES 8

Create your Own*	AVAILABLE OPTIONS
2 Egg Omelet with Mini Croissant, Fresh Fruit & Salad. Please see Breakfast Menu for Omelet filling options	\$8.00
	3 Eggs: \$10.00
Choice of Vegetarian or Meat Quiche of the Day	\$15.00
with Greens and Fresh Fruit	

Crôque Monsieur	\$14.00
Ham, Swiss Cheese on Pain de Mie with Béchamel Sauce	
Crôque Madame Crôque Monsieur Plus an Organic Egg*	\$16.00
Ahi Tuna Salad	AVAILABLE OPTIONS
with Celery Root, Roasted Red Bell Peppers & Homemade Mayonnaise and with Seaweed on a Croissant,	\$16.00
served with Hand-cut Sweet Potato Fries	Add an Organic Poached Egg:
	\$2.00
Open-Faced Rotisserie Chicken Salad	\$15.00
with Homemade Mayonnaise, Seedless Grapes & Walnuts on Country Bread, served with Organic Mesclun & a Kosher Pickle	
8oz. Black Angus Burger*	AVAILABLE OPTIONS
with Brie Cheese, Onion Confit & Hand-cut Fries	\$13.00
	Add an Organic Egg*: \$2.00
	Substitute Gluten-Free Bun: \$3.00
	Add Spicy or Avocado Aioli: \$1.00
Veggie Burger	AVAILABLE OPTIONS
Caramelized Shallots & Wild Mushrooms with Hand-cut Fries	\$13.00
	Substitute Gluten-Free Bun: \$3.00

MAIN COURSE 5

PEI Mussels à La Marinière*	AVAILABLE OPTIONS
with Toasted Country Bread and Hand-cut French Fries	\$19.00
	With Saffron or Curry:
	\$21.00
7oz. Marinated Black Angus Steak*	AVAILABLE OPTIONS
with Béarnaise Sauce & Hand-cut Garlic Fries	\$19.00
	Add an Egg*: \$2.00
Duck Leg Confit on a Cobb Salad	\$19.00
with Organic Mesclun, ½ Hard Boiled Egg, Smoked Applewood Bacon, Heirloom Tomato, Corn, Avocado, Chives, Bleu Cheese & a Raspberry Vinaigrette	
Chicken Paillard	\$17.00
with BBQ Demi-Glace, Organic Arugula, Heirloom Tomatoes & a Balsamic Vinaigrette	
Organic Portobello Ravioli	\$19.00
with a Mascarpone Cheese Sauce	

BREAKFAST & BRUNCH 3

1 Egg with a Mini Croissant*	\$7.00
2 Organic Buttermilk Pancakes	AVAILABLE OPTIONS
with Powdered Sugar	\$7.00
	Organic Buckwheat or Pumpkin*: \$1.00

1 Crêpe	AVAILABLE OPTIONS
With Butter & Powdered or Organic Brown Sugar. Add Nutella, Strawberry Jam, Chocolate, Chestnut Butter, Organic Wild Maine Blueberry Jam	\$7.00
	Organic Unbleached Flour or Organic Buckwheat**: \$1.00
	Additional Filling (Each): \$2.00

LUNCH & DINNER 10

Soup of the Day**	\$5.00
--------------------------	---------------

Vine Tomatoes**	\$3.00
------------------------	---------------

with Fleur de Sel

Organic Mesclun Salad**	\$4.00
--------------------------------	---------------

with Tomatoes

Crêpe	AVAILABLE OPTIONS
--------------	--------------------------

with Ham or Rotisserie Chicken & Parmesan Cheese, served with Fresh Fruit \$8.00

Organic Flour or Organic Buckwheat**: \$1.00

Grilled Ham & Swiss Cheese Sandwich	\$8.00
--	---------------

served with Fries or Fresh Fruit

Duck Leg Confit**	\$14.00
--------------------------	----------------

with Mashed Potatoes & Fresh Mixed Veggies

Norwegian Salmon**	\$11.00
---------------------------	----------------

with Mashed Potatoes & Fresh Mixed Veggies

Black Angus Hamburger*	AVAILABLE OPTIONS
-------------------------------	--------------------------

\$9.00

Add Cheese or Bacon (Each): \$1.50

Substitute Gluten-Free Bun: \$3.00

Organic Spinach & Cheese Ravioli	\$9.00
---	---------------

with Parmesan & Cream

Fresh Tagliarini Pasta	AVAILABLE OPTIONS
-------------------------------	--------------------------

with Organic Butter and Parmesan Cheese

\$9.00

Add Chicken or Ham: \$4.00

DESSERTS 10

Chouquettes 10 Oven-Baked Choux Pastry	\$10.00
---	----------------

with Chocolate, Whipped Cream & Raspberry Dipping Sauces

8 Chocolate Beignets	\$10.00
-----------------------------	----------------

with Orange Crème Anglaise

Profiteroles	\$12.00
---------------------	----------------

3 Puff Pastry with Organic French Vanilla or Peppermint Ice Cream & Belgian Chocolate Sauce

Apple Turnover in a Puff Pastry	\$12.00
served with Organic Salted Caramel Ice Cream & Mixed Berry Chutney	
Soufflés Raspberry	\$16.00
Hazelnut, or Grand Marnier (Soufflés not available during Saturday, Sunday or Holiday Brunch or TO-GO)	
Organic Ice Cream**	\$10.00
Organic Sorbet Assortment (3 Scoops)	\$10.00
Chocolate Mousse**	\$11.00
Classic Crème Brûlée**	\$10.00
in-house Only	
Fresh Fruit Medley**	\$9.00

CRÊPES 1

Choose Organic Unbleached Flour or Organic Buckwheat**
+\$1

CHEF'S SAVORY CREATIONS 3

- Ham, Cheese, Wild Mushrooms, Béchamel Sauce
- Rotisserie Chicken, Asparagus and Curry Crème Fraîche
- Smoked Salmon, Shallots and Dill Crème Fraîche*

SWEET 1

Powdered or Organic Brown Sugar **\$8.00**
with Choice of (+\$2 each) Nutella, Organic Wild Maine Blueberry or Strawberry Jam, Chestnut Butter, Chocolate Chips, Fresh Lemon or Seasonal Fruit

COFFEE & TEA 7

Coffee	\$4.50
Regular or Decaffeinated	
Cappuccino	AVAILABLE OPTIONS
	\$5.50
	Almond Milk: \$1.00
Espresso	\$4.00
Double Espresso	\$6.50

Latte	AVAILABLE OPTIONS	
		\$5.50
	Almond Milk:	\$1.00
Mighty Leaf Organic Tea		\$4.00
Iced Tea		\$3.00
JUICES, SODAS & OTHER DRINKS 9		
Sparkling Water		\$8.00
Organic Coconut Water		\$4.00
Fresh Squeezed In-House Orange Juice		\$6.00
Everfresh Natural Juices		\$3.00
Apple, Cranberry, Pineapple		
Calypso Natural Juices		\$3.75
Lemonade, Mango Lemonade, Peach Lemonade, Wave Lemonade		
Coke		\$3.00
Diet Coke		\$3.00
Organic Milk		\$3.50
Whole, 2%, Skim		
Almond Milk		\$3.50
BOYLAN NATURAL SODAS 4		
Ginger Ale		
Root Beer		
Cream Soda		
Birch Beer		
COCKTAILS 7		
Mimosa Sparkling Wine		\$10.00
with Fresh Squeezed Orange Juice		
Bloody Mary, Kir, Sauternes		\$10.00
Bacardi Rum, Jack Daniels		\$12.00
Sapphire Gin, Tanqueray 10 Gin		\$14.00
Grey Goose Vodka, Silver Patron Tequila		\$14.00

Johnny Walker Black Whiskey, Woodford Reserve Bourbon	\$14.00
Ricard, Kir Royal, Grand Marnier	\$15.00

BEER 15

Kronenbourg, 1664 or 1664 Blanc, France	\$7.00
Meteor Pils, France	\$7.00
Stella, Belgium	\$7.00
Eggenberg Naturtrub, Austria	\$7.00
Elliot Ness Amber, Ohio	\$7.00
Full Nelson, Virginia Pale Ale	\$7.00
Heineken	\$7.00
Port City, Monumental IPA, Alexandria, VA	\$7.00
Port City, Porter, Alexandria, VA	\$7.00
Port City, WIT, Alexandria, VA	\$7.00
Omission IPA (Low Gluten)	\$7.00
Non-Alcoholic Erdinger	\$7.00
Wyndridge Cider, Original**	\$7.00
Scaldis, Belgium Ale, Amber 12%	\$10.00
Delirium, Belgium	\$10.00

WINE 3

Champagne	
Vins Blanc	
Vins Rouge	

SUSTAINABLE HOUSE WINE 4

Cabernet	
Chardonnay	
Pinot Grigio	
Red Blend	

HOUSE WINE BY THE GLASS 3

Red

White

Rosé

BY THE GLASS 2

Sparkling Wine \$10.00

Champagne \$18.00