

# EATER

WASHINGTON DC

## D.C. Diners Embrace Sexy Cool Brothers and Sisters

The Adams Morgan newcomer is drawing in crowds

by Tierney Plumb | Photos by Rey Lopez | Dec 29, 2017



A peek into the buzzing lobby bar action at Brothers and Sisters.

Adams Morgan's long awaited Line hotel just celebrated its first week of service, injecting D.C. with a much-needed dose of hip hotel culture that displays sophistication and charm due largely to its debut, all-day eatery, the adventurous Brothers and Sisters.

The long delayed venture (1770 Euclid Street NW) moved closer to a full-fledged opening earlier this month by unveiling the first of five planned dining operations: local restaurateur Erik Bruner-Yang's all-day restaurant and bar, Brothers and Sisters; James Beard Foundation Award-winning restaurateur Spike Gjerde's all-day coffee shop and bakery, the Cup We All Race 4; and A Rake's Bar, the drinking den helmed by citrus-eschewing Woodberry Kitchen beverage guru Corey Polyoka. Additional eateries are expected to follow in the new year; Bruner-Yang's intimate, grill-centric

restaurant Spoken English is projected to arrive after Gjerde's inaugural D.C. restaurant, A Rake's Progress, comes online.

Though still technically in preview mode, locals are already making themselves at home at Bruner-Yang's latest outpost.

"In D.C. especially, hotel bars and restaurants have a negative connotation and aren't the place to be," says Brothers and Sisters collaborator Todd Thrasher. "This could change that. This is a party atmosphere."

In its first weekend up and running, Thrasher reports that the bar blew through seven gallons of its bloody mary mix. "That's just insanity," Thrasher says.

Bruner-Yang describes Brothers and Sisters as a "Western experience in a foreign country."

"We didn't try to do crazy food. We tried to make really simple food clean and delicious."



Brothers and Sisters operates from 6:30 a.m. to midnight daily.



Bruner-Yang seasoning a chicharrone.



Brothers and Sisters founder Erik Bruner-Yang (left) with chef de cuisine Harper McClure (right).



Cooking knife cut noodles at Brothers and Sisters.



A bagna cauda appetizer at Brothers and Sisters.



Chicharrone appetizer at Brothers and Sisters.



Five grain salad with avocado at Brothers and Sisters.



Uni tray service at Brothers and Sisters.



Mushroom "cacio e pepe" getting the truffle treatment.



The octopus hot dog at Brothers and Sisters features roasted octopus, yogurt, cucumber, and herb pesto sandwiched inside a potato roll. "I'm hearing people call it the 'hocto' dog," Erik Bruner-Yang says.



The London cake at Brothers and Sisters is composed of Earl Grey tea, buckwheat, matcha, and white chocolate.



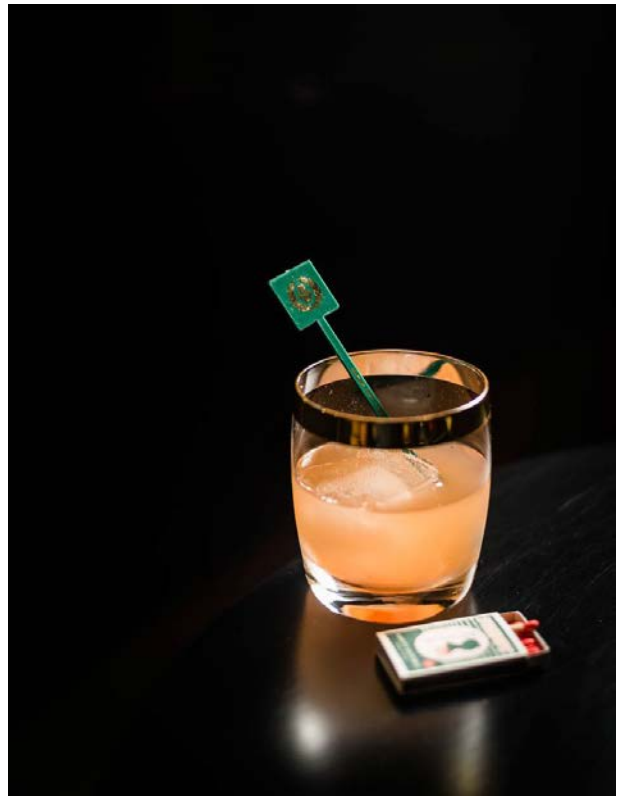
A cheese-covered, sausage-filled order of knife cut noodles at Brothers and Sisters.



"We are touching on Asian cake culture and how Japanese and Taiwanese cultures look at French and American food," says Bruner-Yang.



Cocktail guru Todd Thrasher manning the bar at Brothers and Sisters, which boasts a whopping 26 cocktails.



The "Ivy Started It" (vodka, sochu, yuzu, lemon grass, white pepper) cocktail at Brothers and Sisters.



The "It's Not Just for Osaka Anymore" (Cocchi rose, Ford's gin, red shiso syrup, vitamin C powder) cocktail at Brothers and Sisters. "It's crazy popular — I'm surprised, because no one knows what shiso is," says creator Todd Thrasher.



Sweets at Brothers and Sisters from New York restaurateur turned Maketto pastry chef Pichet Ong: The Mykono cheesecake, The Song Saa coconut cream cake, and The Brooklyn banana chocolate coffee cake.



A nearly full house at Brothers and Sisters.



The "It's You and Me and We Are Back Again" (Belle Mead Tennessee whiskey, umeshu, Satsuma soda) cocktail at Brothers and Sisters.