



## EatBar

2761 Washington Blvd., Arlington; 703-778-9951; [www.eat-bar.com](http://www.eat-bar.com)  
 Average entree: Under \$12 (\$). Open for dinner and late-night dining daily, brunch Saturday and Sunday.

**Pork belly** at every turn. Cartoon brunches. And dozens of wines for the sampling (in 3-, 6- or 10-ounce pours,

lows into a nice, easygoing white.

The 2008 Hacienda Araucano Carmenere offers no such retreat, proving unrepentantly musky but appropriately bold—its bright red fruit tempered with a slight gaminess (an acquired taste, to be sure, but right up my alley).

The 2005 Quinta de Roriz Prazo de Roriz Duoro attempts a more delicate balancing act, providing a rush of red fruit up front and a dry, inky finish at the end of each gulp (well played).

The menu, meanwhile, seems to turn

tually unnecessary).

It's a rollercoaster of a meal, all right, and a ride I hope to revisit very soon.

Luckily, the odds appear to be (short) stacked in my favor.

While devouring said chicken, a chatty barkeep offered a theory as to why the kitchen crew has suddenly taken to weaving homespun waffles into various signature offerings and their new theme brunches—while procuring their new waffles irons, the EatBar team got roped into buying gallons and gallons of waffle mix, too.