

# The Washington Post

## Take the \$20 Diner's international breakfast tour of Washington

By Tim Carman January 22

### Belgian



*The “egg in a waffle” at B Too in Washington. (Deb Lindsey/For The Washington Post)*

The “egg in a waffle” (\$4.50) at **B Too** near Logan Circle isn’t a traditional Belgian dish, but it’s based on one, according to chef and owner Bart Vandaele. Belgians are known for stuffing their famously airy waffles with raspberry and strawberry jams, but Vandaele wanted to create something all his own, with an American twist. So he engineered the brilliant and beautiful egg in a waffle: The kitchen pours a little batter into a deep, custom-made iron, adds a poached egg

and then tops it with more batter. What emerges a few minutes later looks like a square, slightly modified Brussels waffle — until you cut into it. That’s when your breakfast reveals its secret: a rivulet of rich yolk, the ideal counterpoint to the sweet waffle. This is Instagrammable food at its finest.

B Too serves the waffles from 7 to 11 a.m. Monday-Friday. 1324 14th St. NW. 202-627-2800.  
[www.btoo.com](http://www.btoo.com).