



Pastries

- Muffins - 2.⁷⁵
Blueberry, Morning Glory, Chocolate, Cherry Almond
- Scones - 2.⁹⁵
Black Currant, Lemon Poppy
- Biscotti - 1.⁹⁹
Chocolate-Almond, Pistachio-Orange Blossom
- Cheese Danish - 3.²⁵
- Sticky Bun - 3.⁹⁵
- Cinnamon Bun - 3.⁹⁵

- Croissants - 2.⁰⁰/2.²⁵
Butter, Almond, Chocolate
- Cookies - 2.⁰⁰
Chocolate Chip, Oatmeal Raisin,
White Chocolate, Peanut Butter
- Cranberry Coffee Cake - 3.²⁵
- Brownie - 3.²⁵
- Strudel - 3.²⁵
- Banana Bread - 2.⁹⁹

Desserts

- Carrot Cake - 4.⁹⁵
- Chocolate Birthday Cake - 4.⁹⁵
- Fruit Cheesecake - 4.⁹⁵
- Pumpkin Cheesecake - 4.⁹⁵
- Banana Pudding - 6.²⁵
- Silken Tofu Chocolate Tart - 4.⁹⁵
- Apple Crisp - 6.⁹⁹
- Chocolate Chip Pecan Pie - 3.⁹⁵

We proudly use 100% real Vermont maple syrup

v - vegetarian vv - vegan

3415 11th St. NW, Washington DC 20010 202.290.3342
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 thecoupedc.com  @thecoupedc  /thecoupedc

The Coupe accepts Visa, Mastercard, and American Express • No separate checks for 6+ • 18% gratuity for 6+

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pastries & desserts

Eggs

Coupe Special - 12.⁹⁹

Two eggs; hashbrowns or grits; two pancakes or French toast; bacon, ham, sausage or chicken sausage

Two Eggs Your Way - 7.⁴⁹

Grits or hashbrowns; choice of chicken sausage, sausage or bacon; choice of toast

Breakfast Sandwich - 7.⁹⁹

Two eggs, maple pork sausage, cheddar, English muffin, hashbrowns

Eggs Benedict - 10.⁵⁰

English muffin, Virginia ham, poached eggs, Hollandaise, hashbrowns

Tunisian Baked Eggs - 10.⁹⁹

Roasted potatoes, peppers, tomatoes, onions, lamb sausage, two eggs over easy

Toad in a Hole - 9.⁷⁹

Brioche bread, eggs your way, chipped beef gravy, hashbrowns

Omelets

Smoke House H&C - 10.⁹⁹

Maple-smoked Cheddar, surryano ham

Farmer's Market - 8.⁵⁰ ✓

Assorted seasonal & local vegetables

Pad Thai - 10.⁹⁹ ✓

Seared tofu, rice noodles, crushed peanuts, cilantro, green onion, pad Thai sauce

served with hashbrowns

Miscellany

Plain or Everything Bagel - 2.²⁵ ✓

With cream cheese

House Granola - 7.²⁵ ✓

Blue Ridge Honey Yogurt, Berries

10 Grain Hot Cereal - 5.⁵⁰ ✓

Brown sugar, orange-glazed cranberries

Banana-Nut Bread - 2.⁹⁹ ✓

Served cold, warm, or griddled

Two eggs your way - 2.⁹⁹

Hashbrowns - 3.²⁵

Maple pork or chicken sausage - 4.²⁵

Bacon or ham - 4.²⁵

Toast or biscuit - 1.²⁵

Housemade English muffin - 1.⁷⁵

Stone-ground grits - 2.⁹⁹

Fresh fruit - 3.²⁵

Seasonal side salad - 4.²⁵

French fries - 3.25

Signatures

French Toast - 8.⁹⁹ ✓✓

Brioche or vegan baguette, apple & cranberry compote

Pancakes - 8.⁹⁹ ✓

Choose plain, blueberry, banana nut, or chocolate chip, topped with fresh strawberries

Jasmine Rice Pudding - 8.⁹⁹ ✓

Dried apricots, candied orange rind, pistachio streusel

Classic Malted Waffle - 7.⁹⁹ ✓

Vanilla bean whipped cream, fresh berries, maple syrup & butter

Fried Chicken Biscuit - 8.⁹⁹

Honey butter-glazed biscuit, maple-brined dark and white meat, pepper jelly

Grits & Grillades - 14.²⁵

Roasted garlic & Cheddar grits, Creole-braised short rib, caramelized onions and peppers

Lox Plate - 11.⁵⁰

Basil-cured salmon, everything bagel chips, red onion, capers, hard-boiled eggs, whipped cream cheese

.....
breakfast served all day

Snacks

Boiled Peanut "Hummus" - 7.⁹⁹ **vv**
With fresh vegetables & chips

Deviled Eggs "BLT" - 7.²⁵
Pancetta, arugula, tomato jam

Southwest Cornbread Waffle Bites - 8.⁰⁰ **v**
Strawberry preserves & jalapeño butter

Muhamarra - 9.⁹⁹ **vv**
Roasted red pepper dip with
toasted walnuts and pomegranate molasses

Stuffed Medjool Dates - 7.⁹⁹
Aged chapel cheese, toasted almonds, surryano ham

Rosemary Marcona Almonds - 8.²⁵ **v**

Local Cheeses

Choose one for 6.⁰⁰, three for 12.⁰⁰, or five for 20.⁰⁰

Fire Fly, Merry Goat
Goat's milk, semi-soft, Maryland

Keswick, Tomme Sweet Tomme
Cow's milk, semi-hard, Pennsylvania

Sweet Grass, Ascher Bleu
Cow's milk, semi-hard, Georgia

Meadow Creek, Grayson
Cow's milk, semi-soft, Virginia

Chapel Creamery, cave-aged chapelle
Cow's milk, semi-hard, Maryland

Everona, Piedmont
Sheep's milk, semi-hard, Virginia

Salads and Soups

Arugula - 8.⁹⁹
Roasted grapes, Ascher bleu cheese, pancetta,
pecans, shaved radish, roasted orange vinaigrette

Quinoa Pilaf - 10.²⁵
Brussel sprouts, grilled butternut squash, duck pastrami

Cascabel Caesar - 8.⁵⁰
Housemade Cascabel Caesar dressing,
white anchovies, roasted garlic crostini

Autumn Chopped Salad - 9.⁹⁹ **v**
Arugula, romaine, spinach, baby beets, dried cranberries,
grifton smoked cheddar, toasted walnut pieces,
croutons, grilled royal trumpet mushrooms,
maple balsamic vinaigrette

White Bean Salad - 12.⁹⁹
Grilled scallops, poblano-lime vinaigrette

Seasonal Soup - 4.⁵⁰/6.⁵⁰

Sandwiches

Grilled Cheese - 10.⁹⁹ **v**
Smoked Cheddar, Fontina, triple cream brie,
brioche bread, tomato basil jam

Pork Cheek Carnitas - 11.⁹⁹
Flour tortillas, pickled red onion & tomato relish,
roasted poblano sour cream

Bahn Mi - 10.⁹⁹ **v**
Crispy pork belly or tofu, quick-pickled cucumber salad,
fresh cilantro, sriracha-hoisin aioli, sub roll

Grilled Chicken - 10.⁹⁹
Shaved ham, Grayson cheese, arugula,
red onion marmalade, sourdough bread

Mushroom Reuben - 8.⁹⁹ **v**
Swiss cheese, kraut, toasted brioche

Roasted Eggplant - 8.⁹⁹ **v**
Stewed tomato, roasted red peppers,
Mozzarella, open-faced baguette

The Coupe Burger - 11.⁹⁹
½ lb. patty, lettuce, tomato, sautéed mushrooms,
Tabasco-fried onion rings, Tillamook cheddar

Veggie Burger - 8.⁹⁹ **v**
Lentils, barley, seasonal mushrooms,
garlic aioli, pickled red onion, arugula

The Classic Burger - 9.⁵⁰
½ lb. patty, lettuce, tomato, red onion, cheddar

Croque Madame - 9.⁹⁹
French country loaf, Virginia ham,
Swiss cheese, béchamel sauce, over easy egg

Tea Sandwiches - 9.⁹⁹
Cucumber and lebneh, surryano and garlic mayo,
roasted red pepper

sandwiches served with chips, fruit, or salad

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snacks, cheeses, salads, sandwiches

Small Plates

Pepper Jelly-Glazed Lamb Ribs - 12.⁹⁹
Pickled beet & potato salad

Garlic & Parsley Fries - 11.⁹⁹
Fresh Virginia cheese curds, short rib debris,
bread & butter jalapeños, brown gravy

13TH Street Half Smoke - 7.⁹⁹
Stone-ground mustard & toasted baguette

Buffalo Style Frog Legs - 11.⁹⁹
Ascher bleu cheese, green apple and celery salad

Entrees

Pan Roasted Scottish Salmon - 18.⁹⁹
Rosemary roasted potatoes & sweet corn succotash,
harissa glaze, ham broth

Jalapeño Crepes - 16.⁹⁹ ✓
Roasted eggplant, ratatouille, spiced tomato sauce

Market Day Chicken - 18.²⁵
¼ chicken confit, creamer potatoes,
mushrooms, caramelized onion, thyme jus

Hand-Cut Pappardelle - 16.⁴⁹
Grilled merguez sausage, honey-glazed carrots,
arugula, white beans, roasted fennel, cured citrus

Grilled Flat Iron Steak - 18.⁹⁹
Whipped potatoes, caramelized shallots,
green peppercorn sauce

Casseroles

Rabbit Pot Pie - 18.⁵⁰
Winter vegetables & rabbit confit
baked in a savory pastry

Green Lentils - 12.⁹⁹ ✓
Pan roasted tofu, toasted broken rice,
honey-laced lebneh

Ragu Lasagna - 18.⁹⁹
Braised veal shank, Italian sausage,
beef brisket, housemade pasta, "gravy"

Mac & Cheese - 12.⁹⁹ ✓
Elbow noodles, 5 cheese mornay sauce, fresh herbs

Weekday Specials

Monday – "Wash Day" Red Beans - 14.⁹⁹
Smoked ham hocks, Andouille sausage, popcorn rice

Tuesday – Bacon Wrapped Meatloaf - 14.⁹⁹
Tomato-glazed with caramelized onions, and garlic mashed potatoes & gravy

Wednesday – Shepherd's Pie - 14.⁹⁹
Braised shortrib, winter vegetables, whipped potatoes

Thursday – Baked Spaetzle - 14.⁹⁹ ✓
Butternut squash, apple, caramelized onion, fresh herbs, emmentaler cheese

Friday – Spaghetti & Meatballs - 14.⁹⁹ ✓ upon request
Fresh hand-made pasta, San Marzano tomato sauce, garlic bread

Visit Our Family



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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small plates, dinners, specials 5-11 pm