

1245 H STREET. NE. WASHINGTON. DC 20002



C O M M O N S

**STARTERS**

**Artisanal Cheese Plate – 12**

*Chef's Accompaniments*

**Grilled Gochujang Chicken – 10**

*Kimchi, Granny Smith Apple, Arugula*

**Braised Short Ribs – 12**

*Yukon Gold Mash Potatoes, Veal Jus, Pickled Celery, Mustard Seed Oil*

**Tuna Tartar – 12**

*Capers, Mustard Seed Oil, Avocado and Edamame Purée, Tobiko*

**Ceviche – 10**

*Chatbam Cod, Tiger Prawns, Soft Onion, Cilantro, Grapefruit, Tomato, Lemon Juice*

**Lollo Rossa and Anjou Pear Salad – 9**

*Danish Blue Cheese, Pickled Onions, Parsnip Purée, Honey Citrus Vinaigrette*

**Tomato Salad – 10**

*Confit Tomato, Sun Dried Tomato Concassé, Tomatillo, Olive Oil and Tomato Powder, Julienne Green Beans, Brioche Toast*

**Beet Salad – 10**

*Champagne Granita, Goat Cheese Mousse, Beet Powder*

**Smoked Cesar Salad – 10**

*Romaine Hearts, Capers, Anchovies, Balsamic, 65 Degree Egg*

**COMPANIONS**

**Stir-Fried Green Beans – 8**

*Stir Fry Sauce, Sweet Soy*

**Truffle Mac & Cheese – 7**

**Hand-Cut Frites – 6**

*Chipotle Mayo*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Most meats are from Piedmont Ridge Farms in Whiteball, MD  
Twenty Percent gratuity will be added to parties of 6 or more for your convenience.*

**MAIN**

**Loch Dunt Salmon – 20**

*Scallop Potato, Leek Fondu, Turné Zucchini, Chervil Creme Fraise, Salsa Verde*

**Pan Seared Swordfish Loin – 21**

*Crab Taleggio Gnocchi, Swiss Chard Vol-au-vent, Rutabaga-Saffron Purée, Lobster Cloud with Lemon Powder & Mornay Sauce*

**Roasted New York Steak – 21**

*Roasted Cauliflower, Pepperoni Risotto, Wilted Spinach, Fig Jus*

**Turducken – 20**

*Sous Vide Free Range Chicken Breast, Confit Duck, Turkey Bacon, Oven Roasted New Potatoes, Chicken Glaze & Bundled Wax Beans*

**Smith Burger – 16**

*Caramelized Onions, Chipotle Mayo, Bacon*

**Sous Vide Spice Rubbed Moulard Duck Breast – 20**

*Cous Cous, Baby Seasonal Vegetables, Pon Zu Glaze*

**Chickpea Ravioli – 16**

*Curry Coconut Sauce, Cauliflower, Bok Choy, Fried Chickpeas*

**Lamb Chops – 21**

*Asiago Polenta, Asparagus, Red Wine Jus*

**Roquefort and Almond - Crusted Canadian Haddock – 19**

*Potato Latke, Sautéed Salsify, Spinach, Carrot Ginger Coulis*

**SWEETS**

**Bourbon Bread Pudding – 8**

*Textures of Bourbon*

**Textures of Hazelnut – 8**

*Hazelnut Gelato*

**Carrot Cake – 8**

*Apricot & Yogurt Gelato*

**Assorted Sorbet or Gelatos – 6**

*Executed by Chef Kamal Chanaka  
Please notify your server of all allergies.*