

# QUENCH

## [bar snacks]

one handed eating, so you don't have to put your beverage down

fries 5  
world's greatest, served with malt vinegar aioli & truffle mayo

cracky snack 3  
popcorn, pecans, bacon maple caramel (GF)

deviled eggs 6  
surryano ham, pickled veggies (GF)

housemade chips & dip 5  
potato chips, fried pickle chips, dip of the day (GF)

edamame hummus 5  
with honey soy ginger wonton chips

crispy chickpeas 4  
crispy, herby, healthy, tasty (GF)

## [sams & salads]

all sandwiches come with fries or side salad. Add chicken (\$5), tofu (\$4) or shrimp (\$6) to any salad

quench burger 13  
certified as "Excellent" by DMV Burger Wars! House-ground chuck, white cheddar, house-made burger sauce, LTP (ditch the bread and make it GF)

turkey club 13  
smoked turkey breast, crispy applewood bacon, guacamole, vine ripened tomato served on fresh Jewish rye

vegetarian sandwich 12  
olive tapenade, avocado, pea shoots, crispy shitake mushroom on ciabatta

Quench salad 9  
chopped farm fresh veggies, with mixed greens, shaved red onion, sliced cherry tomato, pomegranate seeds, tossed with light roasted shallot vinaigrette (GF)

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## [starters & smalls]

start here or get several and make a meal

corn fritters 8  
smoked sea salt, truffle aioli

goat cheese soufflé dip 9  
goat cheese custard, cranberries & candied walnuts, served with crostini and fresh apples

cheese plate 9  
assorted imported and house-made cheeses, served w/ house-made pickled veggies and crostini

ahi tuna tartar 12  
sashimi grade tuna, marinated in mustard oil, truffle oil & soy, served on avocado mouse with crispy wontons

dc wings 10  
crunchy, mumbo sauce, blue cheese vinaigrette (GF)

braised pork belly 11  
soy-stout braised and served with sweet & sour red cabbage and cauliflower puree

poutine 8  
our awesome fries topped with house gravy and cheese curds

mac & cheese 7  
creamy 3 cheese blend topped with potato chip crust

Caesar salad 9  
traditional caesar with house made dressing (GF)

Mediterranean lamb salad 13  
marinated lamb loin, chopped romaine, kalamata olive dust, cherry tomatoes, pepperoncini and buttermilk feta dressing (GF)

Beet & arugula salad 9  
salt roasted baby beets, arugula, pickled fennel, crispy shitake

mushrooms, shaved red onion, pecorino cheese, maple balsamic vinaigrette (GF)

## [big plates]

bistro steak 19  
aged local NY strip, sliced and served with smoked squash puree, roasted brussel sprouts and crispy shitake 'shrooms (GF)

fresh herb gnocchi 12  
house-made, served with seasonal veggies, cranberries & truffle-butter sauce

shrimp & grits 17  
truffled stone-ground grits, low country gravy, house-made andouille

thai basil mussels 12  
mild coconut curry broth, Thai basil, dipping bread

fish of the day market price

pan roasted chicken breast 16  
truffle whipped Yukon taters, crispy shallots & shitake champagne sauce

Consume raw or undercooked products at your own risk. Some menu items contain more ingredients than described, so please if you have any food allergies, please let your server know prior to ordering. Got kids? Tells us what they like and we'll make it!

PS: GF = Gluten Free

PPS: Add bacon or a fried egg to ANY item for two bucks!

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## [desserts]

chai panna cotta 6  
topped with pineapple mint compote (GF)

charm city cookies 5  
Baltimore style, with rich chocolate ganache

New Orleans beignets 6  
bite sized with assorted dipping sauces

ice cream du jour 4  
all made in house daily! ask for today's flavors

banana split bread pudding 6  
banana bread pudding with ice cream, candied nuts, chocolate sauce,  
berry compote, crème fraiche

seasonal fruit cobbler 6  
locally sourced fruit, topped with house made crunch; ask for today's  
flavor