

lunch



starters

summer 2015 2015

- CLASSIC CAESAR | romaine, anchovies, croutons, parmesan 12
- SALAD NICOISE | local greens, olives, onion, eggs, house-preserved tuna 15
- KILLED SALAD | bacon vinaigrette, hard-boiled egg, pickled onion, crouton 14
- FRIED GREEN TOMATOES | pimento cheese 13
- CHILLED ENGLISH PEA SOUP | buttermilk, bacon, chives, evoo 9

mains

- CITY HAM SANDWICH | cheddar, honey mustard, country bread 14
- CORNED BEEF | kohlrabi, housemade caraway rye bread 15
- CHICKEN SALAD | grapes, lettuce, baguette 12
- MACON BURGER | aged cheddar, housemade bun, fingerling potatoes 17
- BISTRO FILET | sauce bearnaise, fingerling potatoes 27
- MARKET FISH | seasonal ingredients MP

sides

- ESSIE'S BISCUITS | honey butter, pepper jelly 7
- HOPPIN' JOHN | sea island red peas, carolina gold rice 9
- SPICY KALE | crispy grits, shallots, garlic, chilies 8
- VEGETABLES A LA GRECQUE | spring vegetables, evoo, saba, herbs 8
- 'MAC'-ON CHEESE | cheddar mornay, panko 9

sweets

- SMOKED PECAN PIE | whipped cream, local sorghum 9
- CHOCOLATE TRUFFLE CHEESECAKE | mint syrup, fresh thyme 8
- ALMOND CUSTARD | rhubarb compote, almond crunch 8

lunch | tue - fri, 11:30 to 2 pm
dinner | tue - sun, 5 to 10 pm ('til 11, fri - sat)
brunch | sun, 10 am to 2 pm
5520 connecticut avenue nw, washington dc
reservations | 202.248.7807 (tue- sun, 11 to 10pm)

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

EXECUTIVE CHEF: DAN SINGHOFEN
DE CUISINE: JENNA POOL

CHEF