

STARTERS

THAI COCONUT SOUP WITH GRILLED SHRIMP

10

FRIED CALAMARI

served with our sweet Thai chili dipping sauce

12

SHRIMP COCKTAIL

With cocktail sauce, lemon wedge, plantain chip
and avocado slice

14

ASIAN PEAR SALAD

Haricot Vert and Prosciutto,
Vanilla Bean Vinaigrette

9

SOUP OF THE DAY

prepared daily with fresh local ingredients

8

HUMMUS & KALAMATA OLIVE TAPENADE v

grilled flatbread

9

CAESAR SALAD

romaine hearts, parmesan cheese, croutons

9

add to your salad:

grilled chicken 6 seared salmon 8 grilled shrimp 10

SANDWICHES

Sandwiches come with your choice of fries, soup, or salad

1/2 & 1/2 ROYALE

1/2 pork belly & 1/2 beef on a toasted
brioche bun with sunny-side up egg,
bacon aioli & apple wood smoked bacon

19

CUBAN SANDWICH

Roasted pork loin, black forest ham,
Swiss cheese, pickles on a Cuban roll,
served with roasted Plantains or Fries

15

CAFÉ BURGER

served with tomato, grilled onions,
mayonnaise and fries

16

add to your order:

bacon, cheddar, provolone or bleu cheese

2

CRABCAKE SANDWICH

served on a Brioche bun with
tomato remoulade,
homemade coleslaw

21

TURKEY CLUB

Roasted turkey, bacon, Swiss or
cheddar cheese, white or
wheat bread, herb mayo

14

ENTRÉES

CHICKEN QUESADILLA & PETITE SALAD

grilled chicken, caramelized onion,
bacon, tomato, sour cream, chipotle
aioli, salsa & guacamole

16

SALMON NICOISE SALAD

mixed greens, salmon cakes or filet,
baby potatoes, grape tomatoes, haricot
vert, nicoise olives, hard-cooked eggs,
capers and Champagne Vinaigrette

22

SEAFOOD SALAD

poached shrimp, squid, scallops and
pan seared salmon mixed greens tossed
with red and green bell peppers, red
onion, shaved fennel, & champagne
vinaigrette

32

ROASTED CHICKEN BREAST

whipped Yukon gold mashed
potatoes, seasonal vegetables
& chicken jus

18

PASTA BOLOGNESE

pasta with homemade Bolognese sauce,
topped with parmesan cheese

18

FISH & CHIPS

beer battered cod with hand-cut fries

16

LOUISIANA GUMBO

Andouille sausage, tasso ham and
shrimp, with steamed jasmine rice

20

GRILLED SALMON

lemon caper butter, Jasmine rice,
vegetables

20

DUET OF GRILLED PETIT FILET AND SHRIMP

Whipped Yukon Gold Potatoes, Spring
Vegetables, Cipollini onions, wild
mushroom sauce

34

ASPARAGUS RAVIOLI

W/
v

Asparagus Tips and Sautéed
Mushrooms, Tahini Sauce

21

PULLED CHICKEN CASHEW SALAD

nappa cabbage, spring greens,
jicama, cashews & ginger sesame
vinaigrette

16

SHRIMP TACOS

With Avocado-Lime Crema, Lettuce,
Tomato and Mango Salsa & Fries

18

V= Vegetarian

~ consumption of raw or undercooked meat, egg, fish, or poultry can increase your risk of food borne illness ~

18% gratuity will be added to parties of 6 or more
2116 F STREET NW WASHINGTON DC 20037