

# ROW HOUSE

## SALADS | SOUPS

Caesar Salad | parmesan, tomato, croutons | 9  
Add: Chicken 5, Shrimp 9, Crab 9, ∞Steak 10

Buffalo Mozzarella + Vine-Ripened Tomato | red onion, pesto, pine nuts, e.v.o.o., aged balsamic | 12 **V** **GF**

Creamy Crab Soup | old bay dust, chive oil, oyster crackers | 14

Soup Du Jour | Chef's Daily Selection of House Crafted Soups | 8

## SMALL PLATES

Margherita Flatbread | buffalo mozzarella, tomato, pesto | 12 **V**

Pimento Cheese + Crab Dip | ciabatta crostini | 16

Olive Dusted Hummus | zucchini + tomato tapenade, ciabatta crostini | 12 **V**

Sea Salt Pretzels | IPA cheddar fondue, creole mustard | 13 **V**

∞ Disco Fries | french fries, pulled chicken, demi gravy, buffalo mozzarella, sunny egg | 16

Mini Shrimp + Guacamole "Tacos" | lime marinated shrimp, habanero salsa, crispy wonton, cilantro | 16

Crispy Wonton Prawns | hong kong xo sauce | 20

## LARGE PLATES

*burgers & sandwiches are served with french fries, onion rings*

∞ American Burger | 8 oz. angus patty, american cheese, lettuce, tomato, pickle, onion, 1000 island, brioche bun | 16

∞ Shaved Ribeye Steak & Provolone Melt | horseradish aioli, banana peppers, caramelized onion, buttered ciabatta | 18

Grilled Chicken Club | marinated chicken, guacamole spread, bacon, lettuce, tomato, onion, garlic aioli, brioche bun | 16

∞ Seared Flat Iron Steak + Frites | sautéed spinach + mushrooms, bordelaise, pesto | 24

Cavatappi Alfredo | Cavatappi pasta, Fresh Parmesan, Shaved Chives, Cajun Dust | 18 Add: Chicken 5, Shrimp 9, Crab 9, ∞Steak 10

Bronzed Rock Bass | braised collards + "southern" white bean mash | 24 **GF**

## DESSERTS

"Cast Iron" Snickerdoodle | chocolate ice cream, salted caramel sauce | 8 **V**

Cherry Crumble | oat + almond streusel, vanilla ice cream | 8 **V**

Cinnamon Doughnut Holes | salted caramel, chocolate, and strawberry dipping sauces | 8 **V**

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

**V** = Vegetarian **GF** = Gluten Free

## COCKTAILS

- Cambria Margarita | blanco tequila, lime, agave nectar | 10  
Anacostia Spritz | aparetivo, sparkling wine, soda | 13  
The Warf | vodka, cucumber simple, lime, cucumber bitters, soda | 12  
Southwest Sidecar | cognac, orange curacao, lemon, simple, creole bitters | 14  
Wood Thrush | white rum, campari, pineapple, grapefruit, cinnamon syrup, aromatic bitters, soda | 14  
Q Street Old Fashioned | bourbon, demerara, orange & aromatic bitters | 11

## CRAFT BEER

- Cambria Beer Flight | your choice of 3 draft selections | 8  
Seasonal Hard Seltzer | DC Brau Washington, DC | 7  
ask your server about today's selections  
Diamonds, Fur Coat, Champagne Sour | Right Proper Brewing Co. | 9 draft  
Brau Pils | DC Brau Washington, DC | 8 draft  
Sun's Out Hops Out Session IPA | Solace Brewing Co. Dulles, VA | 8 draft  
Manor Hill IPA | Manor Hill Brewing Ellicott City, MD | 8 draft  
Third Party Tripel Belgian | Denizens Brewing Co. Riverdale Park, MD | 9 draft  
Pattern Skies Weissbier | Bluejacket Washington, DC | 7  
Skookum Amber | Red Bear Brewing Co. Washington, DC | 7  
Bringing EXTRA Sexy Back DNEIPA | Aslin Beer Co. Herndon, VA | 10  
Southern Bell Brown Ale | 3 Stars Brewing Co. Washington, DC | 7  
Porter | Port City Brewing Co. Alexandria, VA | 7

## ADDITIONAL BEER

- Coors Light, Miller Light, Michelob Ultra, Heineken 0.0 non-alcoholic | 5  
Stella Artois, Modelo Especial, Guinness, Blue Moon | 6

## WINE

	6 oz.	9 oz.	bottle
Lunetta Prosecco   Italy	11	--	40
Kung-Fu Girl Riesling   Washington	9	13	32
Matua Sauvignon Blanc   Marlborough, New Zealand	11	16	40
Pighin Pinot Grigio   Friuli-Venezia Giulia, Italy	10	15	36
Cambria Chardonnay <i>Katherine's Vineyard</i>   California	12	17	44
Cambria Rose <i>Julia's Vineyard</i>   California	12	17	44
Cambria Pinot Noir <i>Julia's vineyard</i>   California	15	22	56
Septima Malbec   Mendoza, Argentina	10	15	36
Canoe Ridge 'The Expedition' Merlot   Washington	12	18	44
Josh Cellars Cabernet Sauvignon   California	12	18	44