

ROW HOUSE

QUICK STARTS

Cereal | 5

add: strawberries 2 | blueberries 2 | banana 2

∞ Avocado Toast | 12

fresh smashed avocado, blistered tomatoes, sunny egg, 9-grain bread

Vanilla Yogurt Parfait | 8  

seasonal berries, crunchy granola

Steel-Cut Oatmeal | 7 

brown sugar, blueberries, strawberries

SANDWICHES

∞ BLT+E | 12

crisp bacon, lettuce, tomato, creamy egg salad, black pepper aioli, croissant

∞ Open Faced Chicken + Waffles Benny's | 16

fried buttermilk chicken breast, sausage gravy, fried eggs, bourbon mapled blueberries

CLASSICS

∞ The Farm Breakfast 2 Eggs Cooked "Any Style" | 10

served with toast and your choice of 2 sides: bacon, ham, sausage, hash brown potatoes, or fresh fruit

∞ Local Bagel "Madame" | 13

Grilled Virginia ham, sunny eggs, white cheddar fondue, dijon aioli

∞ Pork Belly + Gruyere Omelet | 15

pork belly, gruyere cheese, romesco sauce, hash brown potatoes

∞ Egg White Omelet | 12

chicken breast, spinach, mushrooms, avocado, salsa

∞ Crab Cake Benedict | 21

Grilled Virginia ham, poached eggs, chipotle hollandaise

Buttermilk Pancakes | 10 

whipped butter, maple syrup

add: strawberries 2 | blueberries 2 | bananas 2 | chocolate chips 2


BEVERAGES

Fresh Ground Coffee | 1.95

Assorted Hot Tea | 1.75

Whole Milk, 2 %, Skim | 3.00

All Juices | 3.00

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

ROW HOUSE

SALADS | SOUPS

Caesar Salad | parmesan, tomato, croutons | 8

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  

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 

Pimento Cheese + Crab Dip | ciabatta crostini | 16

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

Sea Salt Pretzels | caramelized onion + IPA cheddar fondue, creole mustard | 13 

∞ "Chicken and the Egg" Poutine | french fries, demi gravy, buffalo mozzarella, sunny egg | 14

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

Crispy Wonton Prawns | hong kong xo sauce | 18

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, sweet pepper relish, bacon, lettuce, tomato, onion, garlic aioli, brioche bun | 15

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

Skillet "Mac & Cheese" | cavatappi pasta, IPA white cheddar + parmesan, baked and topped with truffled panko and chives | 18

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

DESSERTS

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

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

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

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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

ROWHOUSE

HAPPY HOUR 4 PM – 7 PM

WARMTH

CREOLE CHICKEN & SMOKED SAUSAGE GUMBO | Dark Roux & Spicy Creole Broth, Smoked Sausage, Pulled Chicken & Scallion **\$8**

SMALL PLATES

WARM KETTLE CHIPS | Hand Cut & House Fried, IPA Cheddar Fondue, Caramelized Onion, Shaved Chives **\$6**

BAR WINGS | ½ pound of Beer-Brined and Flash Fried Wings. Your Choice of Classic Buffalo, Honey Sriracha or Charred Lemon-Garlic Parmesan. Served with Ranch or Blue Cheese Dip **\$8**

SEA SALT PRETZELS | Pimento Cheese & Creole Mustard **\$7**

BUTTERMILK FRIED CHICKEN SLIDERS | Cracked Pepper Aioli, Dill Pickle, Buttered Brioche **\$9**

TRUFFLE FRIES | Shoestring Style, Roasted Garlic, White Truffle Oil, Maldon Salt **\$7**

OLIVE DUSTED HUMMUS | Zucchini & Tomato Tapenade, Ciabatta Crostini **\$8**

OYSTERS

OYSTERS ON THE ½ SHELL | This Week's Local Catch, Pepper Vinegar Mignonette, Horseradish Cocktail ½ Dz. **\$18 / Dz. \$26**

SWEET ENDING

DARK CHOCOLATE BREAD PUDDING | Made with Buttered Croissants, Godiva Chocolate Sauce & Madagascar Vanilla Crème **\$8**

CRAFT BEER - \$6

Diamonds, Fur Coat, Champagne Sour | Right Proper Brewing Co. | draft

Brau Pils | DC Brau Washington, DC | draft

Sun's Out Hops Out Session IPA | Solace Brewing Co. Dulles, VA | draft

Manor Hill IPA | Manor Hill Brewing Ellicott City, MD | draft

Third Party Tripel Belgian | Denizens Brewing Co. Riverdale Park, MD | draft

ADDITIONAL BEER - \$4

Coors Light, Miller Light, Michelob Ultra, Heineken 0.0 non-alcoholic

Stella Artois, Modelo Especial, Guinness, Blue Moon

WINE - \$7

Lunetta Prosecco | Italy | 6oz

Cambria Chardonnay *Katherine's Vineyard* | California | 6oz

Cambria Rose *Julia's Vineyard* | California | 6oz

Cambria Pinot Noir *Julia's vineyard* | California | 6oz

RAIL SPIRITS - \$8

Smirnoff, Gordons Gin, Don Q Rum, El Jimador Tequila, Old Forester 86 Bourbon, Martell VS