

open kitchen

Bistro • Events • Market

Open Kitchen Nibbles

- Charcuterie Selection du Jour 15**
- Cheese Selection du Jour 12**
- House Made Country Pate with Pickled Onion 8**
- Katie's Marinated Olives 4**
- House Made Cornbread with Salted Honey Butter 4**
Sharp White Cheddar, Sweet Corn, Chives
- Chef's Whims (ask your server)**

Starters and Sharing

- Tuscan Kale Salad with Southwest Spiced Lardons,
Pickled Shallot Vinaigrette, Cornbread Croutons and a Poached Egg 9**
- Grilled Belgium Endive, Mesculin Greens,
Smokey Blue Cheese, Glazed Stone Fruit, Crispy Shallots, Port Vinaigrette (V, GF) 9**
- Open Kitchen Market Green Salad with Shaved Spring Vegetables and Citronette (VE) 8**
- PEI Steamed Mussels du Jour with Garlic Croutons 15**
- Soup du Jour 8**
- House Made Mozzarella with Fresh Herbs,
Marinated Artichokes, Banyuls Reduction and Cold-Pressed Olive Oil (V, GF) 10**
- Beef Empanadas with Cabbage Slaw, Lemon Aioli and Jalapeno-Cilantro Sauce 10**

Entrees

- Grilled Arctic Char (GF) 29**
Roasted Bell Pepper, Sundried Tomato and Artichoke Hash, Citrus Salsa
- Crisp Roasted "Smart Chicken" Breast (GF) 21**
Turnip Mash, Glazed Baby Spring Vegetables, Roasted Chicken Jus
- Fresh Pappardelle Pasta with Chipotle Pulled Pork Ragù 19**
Roasted Tomatoes, Grated Fennel, House Made Lemon Ricotta, Fresh Basil
- Applewood Smoked Farmhouse Meatloaf with Bourbon Peach BBQ Sauce (DF) 20**
a Blend of Beef, Pork & Bison, Served with Southern Greens, Olive Oil Smashed Potatoes
- Southwest Shrimp and Grits (GF) 23**
Roasted Peppers, Lardons, Grilled Sweet Corn, Sharp White Cheddar, Pea Tendrils
- Grilled Bison Hanger Steak (GF) 24**
Creamed Potato, Leek, Green Chile, and Chorizo, Tomatillo Sauce
- Spring Vegetable Risotto (GF, VE optional) 19**
- Buttermilk Biscuit Chicken Pot Pie 19**
Roasted Garlic Chive Aioli, Mesculin Salad

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan

Three-Course Prix Fixe Option \$42

Choose one item from Starters & Sharing, Entrees, and Sweets (not available with Chef's Specials).
Tax & gratuity additional.

*Open Kitchen sources all ingredients as local and sustainable as possible; we are a proud recipient of the Snail of Approval from Slow Food DC.
We appreciate your patience as our menu items are prepared to order and made by hand.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients.* Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, fish, shellfish and gluten. Please inform your server if you have any food allergies.

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Sweets

- Flourless Mexican Chocolate Torte with Red Wine Sour Cherries and Salted Caramel (GF) 9
- Almond Milk Panna Cotta with Mixed Berry Compote and Almond Brittle (GF optional) 9
- Warm Cornmeal Olive Oil Cake with Limoncello Glaze, Lemon Curd and Candied Kumquats 9
- Seasonal Stone Fruit Crumble with Ice Cream 9
- Locally Made Ice Cream (GF) and Sorbet (GF, DF) with House Made Biscotti 9

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Young Appetites

(ages 12 & under only)

Served with a side of your choice and kid-sized beverage.

- Grilled Chicken Tenders (GF, DF-depending on sides chosen) 7
- Grilled Shrimp (GF, DF-depending on sides chosen) 7
- Mac & Meatballs 7

Hot Teas

Two Leaves & A Bud, 4.5/pot

Black Tea: Assam Breakfast*

Green Tea: Jasmine Petal

Red Tea: African Sunset*

Somali Tea, 5/pot

Asal Chai: Cardamom, cinnamon

*Organic Selections

- Pearl Fine Teas, 5/pot**
- Classic Earl Grey Tea*
- Counting Sheep Herbal Tea
- Darjeeling Black Tea*
- Dragonwell Green Tea*

Coffee Bar

Dripped Coffee 3.5

Kitchen Espresso

Single **3.5** Double **4.5**

Kitchen Latte 5

Espresso, 2/3 steamed milk, 1/3 foam

- Kitchen Cappuccino 5**
- Espresso, 1/3 steamed milk, 2/3 foam
- Kitchen Mocha 5**
- Espresso, steamed milk, chocolate syrup, whipped cream
- Kitchen Hot Chocolate 4**
- Served with whipped cream

Beers

Ask your server for our current selection of beers.

Spirited Wine Cocktails

- Agave Wine Margarita 6**
- Vinajito 6**
- BL Mary Vineyard 6**
- Mimosa**



Our Spring 2013 Menu was created and designed in a collaborative effort by our Culinary Team:

Christopher Carey, Katie Reineberg, Nate Kirkpatrick, Michelle Addington, and Chris Oehne

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