



LUNCH

BING BREAD

Sunflower Hozon 7
marinated radish*

Path Valley Cultured Butter 5
honey, gochugaru*

Burrata 15
smoked tomato romesco, pine nuts*

Smoked Carolina Trout Dip 13
pickled red onion, furikake

Salted Chili Pimento Cheese 7
bread & butter pickled kohlrabi*

ROTISSERIE

served with pickles and choice of side.

Dry-Spiced Chicken 21
cilantro yogurt, harissa hot sauce

Five Spice Porchetta Po' Boy 18
pickled daikon, carrots, cilantro mayo, chicharron

Creekstone Farms Prime Beef Dip 19
tiger sauce, pepper relish, smoked onion jus

Edamame Falafel 16
baba ganoush, harissa hot sauce*

PLATES

Tomato & Lemon Cucumber Salad 14
iceberg, chickpea hozon, oregano vinaigrette*
+ chicken 4

Grilled Romaine 15
nori caesar dressing, aged pecorino
+ chicken 4

Summer Bap 17
pickled shiitake, wakame, gochujang, poached egg*

Whole Branzino Ssäm 29
spicy ginger scallion, creme fraiche, bean sprouts

SIDES

5 each / 2 for 9 / 3 for 12

Rotisserie Fat Rice

Cabbage Vinegar Slaw*

**Sweet Corn Salad
with Cotija***

**Spicy Cucumbers with
Almond***

**Korean Potato Salad
with Soy Egg**

DRINKS

Yuzu Lemonade 6

Pomegranate High Ball 7

Matcha Coconut Yakuroto 8

Black Iced Tea 4

Blood Orange Soda 7

Root Beer 5

Coke | Diet Coke 2.5

**Dishes that are vegetarian or can be prepared that way. Ask your server.*

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please let us know if you have any food allergies.

cocktails

Spritz DC aperitivo, prickly pear cordial, cava	13
Smoke on the Horizon tequila, blood orange, campari, mezcal	12
Smash Tennessee whiskey, peach, madeira, orange	14
Foreign Affair mezcal, yellow chartreuse, DC aperitivo, lemon	14
Social Club Cuban rum, mint, lime, bitters, cava	14
Summer Sand scotch, smoked tea, cherry, lemon, vermouth	14
Bonji Old Fashioned bourbon, black sugar, bonji	15

summer of the rickey

Garden snap pea + mint gin, fennel cordial, lime, soda	13
Tokyo London gin, salt plum, cherry cordial, lime, soda	13
Robin rye whiskey, strawberry, chartreuse, lime, soda	14

large format cocktails

Kira's Cup (serves 3-4) London gin, cucumber, elderflower, tonic	52
Rum Yum Yum (serves 3-4) demerara rum, Jamaican Rum, pineapple, allspice	55

draft beer 16oz / 60oz pitcher

Pilsner D.C. Brau 'Brau Pils' Washington D.C.	8/28
Hefeweizen Hellbender 'Sunbreaker' Washington D.C.	8/28
IPA Peak Organic 'Summer Session' Portland ME	8/28
Farmhouse Ale Great Divide 'Colette' Denver CO	8/28
Wild Ale Vassen Smoked Blood Peach Sour Richmond VA (12oz pour)	9

bottles & cans

Lager Sapporo Japan (22oz can)	12
IPA RAR 'Nanticoke Nectar' Cambridge MD (12oz can)	8
IPA Ballast Point 'Grapefruit Sculpin' San Diego CA (12oz can)	8
Sake Style Saison Stillwater 'Extra Dry' Baltimore MD (16oz can)	9
Witbier The Bruery Terreux 'Orchard Wit' Orange County CA (375ml bottle)	14

cider

Cider Shacksbury 'Semi Dry' Middlebury Vermont (12oz can)	8
Pear Cider Bordelet 'Authentique' Normandy FR 2014 (5oz glass/750ml bottle)	13/52

sake

Honjozo Akitabare glass / 500 ml carafe Momofuku 'Lucky Peach' Akita JP	11/44
Junmai Tedorigawa glass / 720 ml btl 'Silver Mountain' Ishikawa JP	14/60
Ginjo Dewazakura glass / 720 ml btl 'Oka' Cherry Bouquet Yamagata JP	16/68

glasses of wine

Sparkling

Riesling Dr. Loosen Sekt Mosel DE NV	11/44
Rosé Pinot / Chardonnay Jansz Brut Tasmania AU NV	16/64

White

Pinot Gris WillaKenzie Willamette Valley Oregon 2016	13/52
Sauvignon Blanc Big Cork Rohrersville Maryland 2016	14/56
Viognier Barboursville 'Reserve' Barboursville Virginia 2016	15/60

Chardonnay Alexana Willamette Valley Oregon 2015	18/72
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Rosé

Cabernet Franc/Merlot Veritas Monticello Virginia 2017	13/52
Pinot Noir J.K. Carriere 'Glass' Willamette Valley Oregon 2017	19/76

Red

Grenache/Syrah/Mourvèdre McPherson 'Windblown' High Plains Texas 2016	13/52
Meritage Paradise Springs Clifton Virginia 2014	13/52
Grenache/Syrah Land of Saints Santa Barbara California 2014	16/64
Gamay Noir Omero Willamette Valley Oregon 2016	18/72