

BURRATA	\$15
pickled beets / sunflower seeds / mala	
PROSCIUTTO	\$16
bread / butter	
BAY SCALLOP	\$18
red curry / rustic loaf / parsley	
TIGER "STYLE" SALAD	\$12
avocado / endive / pistachios	
HAMACHI CRUDO	\$17
papaya / cucumber / som tum	

PORK BELLY LETTUCE WRAPS	\$24
rice gravy	
POTATO ROSTI	\$13
dill / salted cod / crème fraîche	
FRIED CALAMARI KAKIAGE	\$14
herb salad / black garlic	
FARRO CONGEE	\$15
short rib / black garlic xo / crispy enoki	
KING TRUMPET MUSHROOMS	\$13
romesco / lemon / parsley	

CHICKEN TONKATSU	\$25
urfa ranch / cabbage salad / plum sauce	
BRANZINO	\$28
chard / sake beurre blanc / trout roe	
HANGER STEAK	\$29
aji dulce chimichurri / frites / nori salt	
BUTTERNUT SQUASH	\$22
green curry / jasmine rice / herbs	
KNIFE CUT NOODLE	\$19
chicken / thai basil / peanut	



CAKES & SWEETS BY PICHET ONG

THE MYKONOS	\$10
triple cheesecake	
THE LONDON	\$10
earl grey / crêpe	
THE BROOKLYN	\$10
cocoa / banana / coffee	
THE NEXT VACATION	\$10
something familiar, something different	
COOKIE PLATE	\$10
seasonal assortment	
PISTACHIO CRUNCH	\$5
MANDARIN CREAMSICLE	\$5
CHOCOLATE CHIP	\$5
AVOCADO-BERRY SWIRL	\$5
(non-dairy)	

AFTERNOON TEA

Tea & light fare
Daily 4 pm - 5:30 pm
\$40 per guest



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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know of any allergies or dietary restrictions.

FEATURED

(ASK FOR THE ENTIRE LIST)

COCKTAILS

THE LOBBY HI-BALL \$16
Mizu Sochu / Fords Gin / Q Grapefruit Soda

IVY STARTED IT \$16
Rieger's Vodka / Lemongrass / Sochu / Yuzu

TO ADAMS MORGAN AND BEYOND \$16
Espolòn Tequila / Old Forrester Bourbon
Pineapple Dried Chili Syrup

THE REBOOT \$16
El Dorado 3 Year Rum / "Honeysuckle"
Jasmine Pearl Green Tea / Orange Bitters

ROB ROY \$15
Monkey Shoulder Scotch Whiskey
Dolin Sweet Vermouth / Angostura Bitters

WINES BY THE GLASS

SPARKLING

PERLAGE \$14
Prosecco Sgajo NV (Veneto, Italy)

THIBAUT JANISON \$19
Blanc De Chardonnay NV (Charlottesville, VA)

WHITE

CRAGGY RANGE \$14
Sauvignon Blanc 2018 (Martinborough, NZ)

ARGYLE \$14
Riesling 2014 (Willamette, Oregon)

ROSÉ

DOMAINE D'EOLE \$12
Grenache / Syrah 2017 (Provence, France)

GAÑETA \$14
Txakoli 2017 (Getariako, Spain)

RED

OGIER \$14
Grenache / Syrah / Mourvèdre 2017 (Lirac, France)

POINT NORTH \$14
Pinot Noir 2015 (Willamette, Oregon)

PRIMA \$15
Tempranillo 2015 (Castila y Leon, Spain)

BEER

PORT CITY OPTIMAL WIT \$6
Belgian white ale, 4.9%

BELL'S TWO HEARTED ALE \$7
American IPA, 7.0%

CHAMPION SHOWER BEER \$7
Czech Pilsner, 4.5%

DOGFISH HEAD SEAQUENCH ALE \$7
Gose Ale, 4.9%

ANXO CIDRE BLANC \$9
American Cider, 6.9%

HITACHINO NEST ESPRESSO STOUT \$15
Imperial Stout, 7.0%

NON-ALCOHOLIC

COFFEE & TEA

DRIP COFFEE \$5

ICED COFFEE \$5

ESPRESSO \$4

AMERICANO \$5

MACCHIATO \$4

CORTADO \$4.5

CAPPUCCINO \$5

LATTE \$5

MOCHA \$6

CHAI LATTE \$6

ICED TEA \$5

ORGANIC TEAS \$5

(Black, Herbal,
Green, Oolong, White)

JUICE

ORANGE \$5

GRAPEFRUIT \$5

APPLE \$5

CARROT-GINGER \$7

KALE-GINGER \$7

SMOOTHIES

GRAPEFRUIT, AVOCADO, KALE \$9

BANANA, PEANUT BUTTER, ESPRESSO \$9

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