

no good byes

DINNER

Sunday to Thursday 5pm to 10pm, Friday & Saturday to 11pm

small plates

HOUSE-MADE CHALLAH MILK BREAD 12

honey butter, chives **v**

VERY SPECIAL BEETS 17

spiced yogurt, candied pecans **gf v**

THE WEDGE SALAD 18

applewood smoked bacon, blue cheese,
preserved tomatoes, chives

FARM SALAD 16

mesclun greens, soft herbs,
shaved veggies, spiced sunflower seeds,
goat cheese, lemon vinaigrette **gf**

TAHINI RUBBED CAULIFLOWER 20

harissa, red pepper puree, crushed nuts **gf**

CHEF MUST SERVE BURRATA, (HE'S ITALIAN) 20

caramelized fennel, roasted pears, arugula,
fried shallots, aged balsamic **v**

CHARCUTERIE & CHEESE BOARD 32

cured meats & cheeses, mustard, honey,
benne crackers

RAW OYSTERS 20/38

cocktail sauce, lemon **gf gf**

mains

FRA DIAVOLO MUSSELS 19/28

spicy tomato sauce, charred country bread

SWEET POTATO 22

beet puree, baby carrots, preserved lemon **gf v**

SCALLOPS 34

baby carrots, sauteed spinach, brown butter,
arugula **gf**

ARCTIC CHAR 32

maitake mushrooms, carrot puree, chili oil **gf**

PHIL'S BURGER 22

gruyere cheese, tomato aioli, pickles,
lettuce, caramelized onion, brioche roll,
shoestring fries (make it GF+2)

RIGATONI BOLOGNESE 19/28

veal and pork ragu, spicy chilis, basil

FANCY STEAK & SHOESTRINGS 38

8oz ribeye, rosemary jus, shoestring
potatoes

THE HOT HALF HEN 34

chili crunch, fried shallots,
fried garlic **gf** **🔥**

BRAISED SHORT RIBS 38

olive oil crushed potatoes, confit shallots,
red wine jus **gf**

sides

CRISPY FINGERLING POTATOES & LEMON VIN 12

ROASTED BROCCOLINI 12

CARAMELIZED BEETS 12

PAN SEARED BABY CARROTS & SOFT HERBS 12

gf gluten free **df** dairy free **v** vegetarian **🔥** spicy

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness

Thank you for dining at No Goodbyes! the LINE DC, 1770 Euclid Street NW
Washington DC