

# no good byes

## LUNCH

11am to 3pm

### small plates

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#### CHURCH LADY DEVEILED EGGS 8

harissa mustard   

#### CHARCUTERIE & CHEESE BOARD 32

cured meats & cheeses, mustard,  
honey, benne crackers



#### IT TOOK FOREVER TO PICKLE THESE VEGGIES 17

raw and pickled seasonal vegetables,  
green goddess sauce 

#### HOT HONEY WINGS 18

vegetable slaw, chives

#### VERY SPECIAL BEETS 17

spiced yogurt, candied pecans  


#### RAW OYSTERS 20/38

cocktail sauce, lemon  

#### 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   
[add organic chicken +8  
-or- market fish +12]


### mains

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#### FRA DIAVOLO STEAMED MUSSELS 19/28

spicy tomato sauce, charred country bread

#### PAN ROASTED MARKET FISH 32

sauteed spinach, salsa verde 

#### PHIL'S BURGER 22

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

#### RIGATONI BOLOGNESE 19/28




veal and pork ragu, spicy chili, basil

#### BBQ PULLED PORK SANDWICH 18

pickled purple cabbage, mayo,  
ciabatta, fries (make it GF+2)

#### CHICKEN SANDWICH 18

roasted chicken, pickled pepper slaw,  
duke's mayo, brioche roll, fries  
(make it GF+2)

 gluten free  dairy free  vegetarian

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