

## small plates

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### RAW OYSTERS 22/38

cocktail sauce, mignonette, lemon (gf)(df)

### CHIPS & DIP 8 (gf)

chips, marscarpone onion dip

### CHARCUTERIE & CHEESE BOARD 32

cured meats & cheeses, mustard,  
honey, benne crackers

### HOT WINGS 18

calabrian chile hot sauce, garlic butter,  
gorgonzola dressing (gf)

### BURRATA 22

citrus, fennel, hazelnuts, focaccia (v)

### AVOCADO TOAST 11

avocado, toasted ciabatta, tomato,  
cucumber, basil, lemon, pickled onion (df)

add poached egg +3  
add smoked salmon +4

## mains

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### MUSSELS 24

white wine, garlic, lemon, parsley

### PAN ROASTED MARKET FISH 34

spinach, tomato, charred lemon (gf)

### THE BURGER 22

angus beef, smoked gouda, tomato jam,  
shredded lettuce, brioche bun, (make it gf+1)  
choice of fries, salad, cup of soup

### RIGATONI BOLOGNESE 22

veal and pork ragu, spicy chili, basil

### CRUDITÉS 17

market vegetables, roasted red pepper  
hummus (gf)(v)

### KALE CAESAR 19

kale, anchovies, bread crumbs

add organic chicken +8  
add market fish +12

### ROASTED BEET CARPACCIO 18

organic beets, gorgonzola dolce, pickled red  
onion, walnuts, 12yr balsamic (v)

### FARM SALAD 17

mesclun greens, soft herbs, shaved veggies, goat  
cheese, lemon vinaigrette (gf) (v)

add organic chicken +8  
add market fish +12

### SEASONAL SOUP 9/16

cup or bowl, toasted ciabatta

### GRILLED CHEESE SANDWICH 17

vermont cheddar, smoked gouda, caramelized  
onions, fig jam, sour dough, (make it gf+1)  
choice of fries, salad, cup of soup

add mushrooms +1.50  
add hickory smoked bacon +2  
add avocado +3

### FRIED CHICKEN SANDWICH 20

chicken breast, avocado puree, shredded  
lettuce, red onion, brioche roll, (make it gf+1)  
choice of fries, salad, cup of soup

(gf) gluten free (df) dairy free (v) vegetarian

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

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