

small plates

RAW OYSTERS 22 /38

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

HOUSE-MADE CHALLAH MILK BREAD 12

honey butter, chives (v)

BURRATA 22

citrus, fennel, hazelnuts, focaccia (v)

CHARCUTERIE & CHEESE BOARD 34

cured meats & cheeses, mustard, honey, benne crackers

SEASONAL SOUP 9/16

cup or bowl, toasted ciabatta

ROASTED BEET CARPACCIO 18

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

KALE CAESAR 19

kale, anchovies, breadcrumbs

FARM SALAD 16

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

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

CRISPY BRUSSEL SPROUTS 17

lemon, parmesan, pinenuts, vincotto (v)(gf)

mains

MUSSELS 24

white wine, garlic, lemon, parsley

MUSHROOM RAGU 22

maitake, king trumpet, porcini, polenta, walnut gremolata, parmesan (v)

PLANCHA SEARED PRAWNS 36

head-on jumbo shrimp, avocado mousse, fennel, citrus (gf)(df)

BRANZINO 37

spinach, maitake, tomato, saffron brodetto (gf)

THE BURGER 22

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

RIGATONI BOLOGNESE 22

veal and pork ragu,spicy chilies, basil

BISTECCA 40

hanger steak, rosemary jus, parmesan
rosemary fries (gf)

ROASTED HALF CHICKEN 36

lemon thyme jus, house made milk bread (df)

BRAISED SHORT RIBS 40

evoo crushed potatoes, confit shallots, red wine jus (gf)(df)

PORK CHEEK BRASATO 26

berkshire pork, red wine, polenta,
rosemary, pinenuts (gf)

sides

BRAISED CARROTS 12

ROASTED MAITAKE MUSHROOM 12

FRIES 7

(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