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## small plates

### RAW OYSTERS 22/38

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

### BURRATA 22

citrus, fennel, hazelnuts, focaccia (v)

### CHARCUTERIE & CHEESE BOARD 34

cured meats & cheeses, mustard, honey, benne crackers

### SPRING SOUP 9/16

cup or bowl, toasted ciabatta

### CRISPY FRIED ARTICHOKE 12

artichoke, parmesan, parsley, lemon aioli (v)

### CHARRED OCTOPUS 15

spring onion romesco, potato, shaved fennel, radish (df)(gf)

### HOUSE-MADE CHALLAH MILK BREAD 12

honey butter, chives (v)

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## salads

### KALE CAESAR 19

kale, anchovies, bread crumbs  
add organic chicken +8

### FARM SALAD 17

mesclun greens, soft herbs, shaved veggies, goat cheese, lemon vinaigrette (gf)(v)  
add organic chicken +8

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## mains

### FETTUCINE AL LIMONE 20

house-made pasta, lemon, butter, breadcrumbs, parmesan (v)  
add chicken +8

### SPRING RISOTTO 21

arborio rice, english peas, mushrooms, parmesan, parsley (v)

### RIGATONI BOLOGNESE 22

veal and pork ragu, spicy chilies, basil, house-made pasta

### MUSSELS 24

white wine, garlic, lemon, parsley

### BRANZINO AL FORNO 37

asparagus, fennel, potato, saffron broth (df)(gf)

### ROASTED HALF CHICKEN 36

lemon thyme jus, house made milk bread (df)

### PORK LOIN 32

local pork loin, new potatoes, english peas, spring herb gremolata (gf)

### BISTECA 40

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

### THE BURGER 22

angus beef, american cheese, lettuce, tomato, onion, pickles, brioche bun, choice of fries, salad, cup of soup

[make it gf+1]

add bacon +2

add egg +2

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## sides

### ROASTED ASPARAGUS 14

asparagus, parmesan, lemon, bread crumb

### ROASTED MAITAKE MUSHROOM 12

blistered tomato, olive oil sea salt (v)

### FRIES 7

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