

small plates

RAW OYSTERS 22/38

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

BURRATA 12

heirloom tomato, red onion, basil, red wine vinaigrette, pine nuts, focaccia (v)

CHARCUTERIE & CHEESE BOARD 34

cured meats & cheeses, mustard, honey, benne crackers

SPRING SOUP 9/16

cup or bowl, toasted ciabatta

CRISPY FRIED ARTICHOKEs 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)

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

mains

FETTUCINE AL LIMONE 20

house-made pasta, lemon, butter, breadcrumbs, parmesan (v)

add chicken +8

SUMMER RISOTTO 21

arborio rice, local corn, charred tomatoes, parmesan, parsley (v)(gf)

RIGATONI BOLOGNESE 22

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

MUSSELS 24

white wine, garlic, lemon, parsley

PRAWNS & POLENTA 36

jumbo shrimp, creamy polenta, capers, heirloom tomato (gf)

BRANZINO CAPONATA 37

zucchini, summer squash, eggplant, tomato, basil, lemon (gf)(df)

ROASTED HALF CHICKEN 36

lemon thyme jus, house made milk bread

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

sides

CAPONATA 14

zucchini, summer squash, eggplant, tomato, basil, pine nuts (v)(gf)

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