



NORTH GATE
GRILL

DISTRICT LUNCH COMBO

Your choice of any two: Soup, Salad or Sandwich 18.25

SOUP	SALAD	HALF SANDWICH
Chesapeake Crab	Baby Iceberg Wedge Salad	Northgate Club
Roasted Butternut Squash	50/50 Caesar	Beef Short Rib Melt
	Garden Chopped Salad	Ahi Tuna Club
	Pear & Arugula Salad	Crispy Chicken

SOUP

Chesapeake Crab Soup
chives, lump crab meat

9.75

Roasted Butternut Squash Soup
spiced pumpkin seeds

8.75

SALADS

Add your choice:

Chicken Breast: 7

Sustainable Atlantic Salmon: 7

Grilled Flat Iron Steak: 8

Ahi Tuna 8

50/50 Caesar

kale, romaine hearts, torn croutons, parmesan, creamy Caesar dressing

12.50

Garden Chopped Salad

greens, tomato, cucumber, white cheddar, garbanzo beans, green onions, butternut squash, honey Dijon dressing

13.75

Pear & Arugula Salad

frisee, baby pear, blue cheese, candied walnuts, balsamic dressing

13.50

Superfood Salad

arugula, watercress, hickory smoked almonds, quinoa, blueberries, lemon vinaigrette

14.75

Capital Salad

dates, sundried cranberries, pine nuts, goats cheese roasted chicken, champagne vinaigrette

20.50

Baby Iceberg Wedge Salad

Nueske's smoked bacon, blue cheese, ranch dressing

13.50

SANDWICHES

All sandwiches come with your choice of the following:

Seasoned French Fries, Potato Chips, Fresh Fruit, or House Salad

Northgate Club

17.75

Nueske's smoked bacon, white cheddar, oven roasted turkey, tomato, mayonnaise, white cheddar, wheat toast

Crab Cake Sandwich

22.75

Old Bay & cornichon aioli, bibb lettuce, tomato brioche bun

Beef Short Rib Melt

18.75

Caramelized onions, Swiss cheese, horseradish, sourdough

Ahi Tuna Club

18.50

lemon pepper, Srirachi mayo, tomato, shaved fennel marbled rye bread

Crispy Chicken Sandwich

17.75

seasoned chicken thigh, bread & butter pickles, black pepper aioli, brioche bun

Capital Burger

18.75

Nueske's bacon, white cheddar, caramelized onions brioche bun

Pimento Grilled Cheese

17.00

rustic sourdough

FLATBREAD PIZZA

Margherita

plum tomatoes, torn basil, mozzarella

16.25

Shrimp

roasted tomato, garlic, chives

17.75

Chorizo

cured chorizo, mozzarella

17.50

Mushroom

goats cheese, arugula, balsamic syrup

16.50

LOCAL & SUSTAINABLE PARTNERS

Kirby Farms VA, Olli Salumeria VA, Ploch's Farm NJ, Davis Mushroom Farm PA, District Spice DC, Baywater Greens MD, Ottenbergs Bakery MD, McCutcheon's Farm MD, Mocks Hydroponic Farm WV

Executive Chef: Philip Thompson

Executive Sous Chef: Daniel Dupuis

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
If you have a food allergy, please request to speak to the chef or restaurant manager.

SWEET CONCLUSIONS

<p>Salted Caramel Brownie Sundae Bordeaux cherries, chocolate sauce</p> <p>Moorenko's Ice-Cream & Sorbet strawberries & cream, vanilla, bittersweet chocolate, cinnamon, salted caramel praline, Lime or mint & pink peppercorn sorbet</p>	<p>9.75</p> <p>8.50</p>	<p>S'mores Flatbread great for sharing! Nutella, marshmallow, Raspberries</p> <p>Vanilla Crème Brulee assorted berries</p> <p>Sticky Toffee Pudding roasted pecans, caramel sauce, vanilla ice-cream</p>	<p>11.00</p> <p>9.50</p> <p>9.75</p>
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Bottled Beer

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra
Yuengling
Angry Orchard
 7.25

Amstel Light
Corona
Guinness Draught
Stella Artois
Heineken
Dos Equis
 7.75

Flying Dog
DC Brau
Sam Adams
Blue Moon
 8.25

Seasonal Bottled Cocktail 15.00

Sakura Sakura

Plum wine, little blanc, st germaine, star anis and ginger

Wine by the Glass

Sparkling

Mionetto Prosecco 12.00

White

	<u>1 Glass</u>	<u>/ 1/2 Glass</u>	<u>Red</u>	<u>1 Glass</u>	<u>/ 1/2 Glass</u>
Chardonnay Chateau St. Jean	12.75	15.50	Cabernet Sauvignon Storypoint	12.50	17.00
Chardonnay Chalk Hill	15.25	21.25	Cabernet Sauvignon Hess Shirtail	14.75	20.00
Sauvignon Blanc Joel Gott	11.75	15.75	Cabernet Sauvignon Kenwood	20.00	28.00
Riesling Wente Riverbank	11.75	14.75	Merlot Seven Falls	14.75	20.00
Pinot Grigio Alta Luna	11.75	14.75	Pinot Noir Parker Station	13.75	18.00
Vermintino Barboursville	15.00	21.50	Pinot Noir Meomi	17.25	23.00
Tuscarabra White Rockbridge	12.75	15.50	Malbec Terrazas Alto	11.75	14.75
Viognier Reserve Barboursville	13.25	17.50	Cuvee Zaca Mesa	12.00	16.00
Vintage Rose Barboursville	13.25	17.75	Cabernet Franc Barboursville	16.00	21.00