

★ ★ ★
DISTRICT
kitchen

MID-ATLANTIC CUISINE

JAWAD SAADAoui GENERAL MANAGER/OWNER & DREW TRAUTMANN EXECUTIVE CHEF/OWNER

2606 CONNECTICUT AVE NW WASHINGTON D.C. 20008 • (202) 238-9408 • WWW.DISTRICTKITCHEN.COM

DESSERTS

warm apple buckle...housemade pistachio ice cream \$8

sorghum ice cream...carrot cake crumbles, crème fraiche \$8

chocolate pot de crème...chocolate shortbread, salted caramel whipped cream \$8

artisanal cheese selection...croutons, wine jelly \$4 (per oz)

HOT STUFF

coffee... \$3

espresso... \$3 double... \$5

cappuccino... \$5

latte... \$5

hot tea... \$3

AFTER DINNER DRINKS

dow's...1bv 2005 \$8

dow's...10 year tawny \$10

dow's...20 year tawny \$14

blo. nardini...aquavite, grappa \$8

blo. nardini...grappa (classic or rue flavored) \$8

blo. nardini...acqua di cedro \$8

SPECIALTY COCKTAILS \$10

Pink Au Poivre...gin, grapefruit juice, pink peppercorn and thyme syrup, sparkling
The Good Samaritan...rye, apple brandy, sweet vermouth, yellow chartreuse
Kindness And Cruelty...catoctin creek gin, dry vermouth, benedictine, absinthe
The Gist...rye, cointreau, sweet vermouth, lemon juice, maple syrup
Til The Bitter End...aged dark rum, aperol, sweet vermouth, xocolati mole bitters

DRAFT BEER

Brooklyn...Brown Ale, NY \$7
Victory..."Prima Pils", Pilsner, PA \$6
Troegs..."Hop Back", Amber Ale, PA \$6
Shmaltz..."Coney Island", Lager, NY \$7
DC Brau..."The Public", Pale Ale, DC \$6

BOTTLE & CAN BEER

Brooklyn...Lager (Can), NY \$6
River Horse...Belgian Style Tripel Ale, NJ \$7
Victory..."Storm King", stout, PA \$7
Hebrew..."Messiah Bold", Brown Ale, NY \$6
Duclaw..."Saw Tooth", Belgian White Ale, MD \$6
DC Brau..."The Public", Pale Ale (Can), DC \$6

SPARKLING

Argyle..., Brut, 2007, Willamette Valley \$12
Great Schoals..."Spencerville Red", Hard Apple, MD \$8

WHITE

(* Keg Wines also available by the carafe)

Borgo...Friulano, 2010, Italy \$7
Argiolas...Vermentino, 2009, Italy \$8
Tangent...Albarino, 2010, Edna Valley \$10*
Trara...Viognier, 2010, VA \$9
Shindig...Vidal Blanc, 2010, Finger Lakes, NY \$9
Baileyana...Chardonnay, 2009, Edna Valley \$10*
Talbot "Sleepy Hollow Vineyard"...Chardonnay, 2009, Santa Lucia Highlands \$14

ROSE

Boxwood...Rose of Cabernet Franc, 2010, VA \$8

RED

(* Keg Wines also available by the carafe)

Robin K...Pinot Noir, 2008, Central Coast \$9
Talbot "sleepy Hollow Vineyard"...Pinot Noir, 2009, Santa Lucia Highlands \$14
Trenza "Tinto"...Syrah/Grenache/Mourvedre/Tempranillo, 2008, CA \$12*
Rubio...Montalcino, 2009, Italy \$10
Allegrini "Pallazzo Della Torre"...Corvina/Rondinella, 2008, Italy \$10
Lovingston...Pinotage, 2010, VA \$12
Bodegas Borsao "Berola"...Garnacha, 2008, Spain \$8
Turley "Juvenile"...Zinfandel, 2008, CA \$13
Pine Ridge "Forefront"...Cabernet Sauvignon, 2008, Napa Valley \$10
Silver Tap...Cabernet Sauvignon, 2008, CA \$7*
Ladera...Cabernet Sauvignon, 2007, Napa Valley \$18

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SNACKS

herbed mixed nuts \$4
artisanal cheese selection...croutons, wine jelly \$4 (per oz)
deviled country ham \$5
house jerky...(ask your server)
duck cracklins...malt vinegar \$6

SMALL PLATES

(items with an * can be doubled)

seasonal soup...(ask your server)
housemade herbed ricotta...roast garlic, grilled bread \$8
fusilli...cincinnati style lamb chili, goat cheddar \$12*
pickled pocono trout...smoked trout roe, crème fraiche latkes \$12
bouchot mussels...hard cider, apples, onions, curry, club fries \$11*
chicken liver mousse...housemade pickles, stone mustard, grilled bread \$8
crispy rabbit boudin...sweet onion ketchup \$9
shirred organic egg... potato-forest mushroom hash \$12

SALADS & PRODUCE

kohlrabi kraut... \$6
grilled baby beets...goat cheese fondue, toasted pecans \$7
wild cress & arugula...dried apples, black walnuts, cayuga blue dressing \$10
district salad...local lettuces, seasonal vegetables, dijon vinaigrette \$8
gingered squash puree \$5
creamed greens \$5

MAINS

oysters, shrimp, andouille...spinach, sweet potato, cream, crackers \$24
kennet square mushroom "french dip"...white bean spread, mushroom jus \$13
cider-braised pork shank...kohlrabi kraut, bread dumpling \$22
market steak...creamed greens, root vegetable hash, choice of sauce m.p.
roasted whole market fish...choice of side, charred lemon m.p.
duck leg confit...split peas, roasted baby turnips, carrot jus \$21
seared fluke...gingered squash puree, asian salad, satsuma butter \$23