

HOUSE CURED



HAND CARVED

## — Small Bites —

- Cigars** / spring roll wrapper stuffed w/ Moroccan spiced ground beef & fried 7
- Carving Room Cigars** / ask for today's cigar 7
- Pastella** / hand made mashed potato patties stuffed w/ braised ground beef & onions 7
- Moroccan Dipping Salads** / served w/ warm baguette slices
- Carrot Salad** / gently boiled carrots til fork tender, vinegar w/ hints of cumin & garlic, served cold 5
- Eggplant Salad** / roasted eggplant, pureed, spiced w/ vinegar, olive oil & a touch of paprika, served cold 7
- Saladam Met Bucha** / intensified flavors from hours of slow cooking tomatoes w/ roasted peppers, served cold 6
- Israeli Salad** / tomato, cucumber, jalapeno, lemon vinaigrette 4
- Momma Zohra's Jardinière Potato Salad** / it's a mouthful, but it's the best potato salad you've ever had! 4
- Red Cabbage Vinegar Slaw** 4
- Creamy Deli Slaw** 4
- Egg Salad** 4
- Hummus & Pickle Platter** 7
- Pickle Jar** 4

## SOUPS/SALADS/SIDES

- Matzoh Ball Soup** 5/8
- S.O.T.D.** 5/8
- Greens w/ lemon vinaigrette** / tomatoes, cucumbers, red onions, pickled carrots, roasted peppers 8
- Add** roast turkey, roast beef, roast pork, roast lamb, pastrami, corned beef, crispy corned beef 4
- Fries** 5
- Crispy Cumin Potatoes** / crispy roasted potatoes dusted w/ cumin, garlic & olive oil 5

## The CARVING BOARD

*served with warm rye, tomato jam, bacon onion compote, mustard & pickled veggies*

**CHOOSE 3:** corned beef, roast beef, pastrami, roast lamb, smoked duck, roast pork

**\$25**

## ..... Sliders .....

**3 for 15, Mix & Match. Dinner only!**

**ON MINIRYE** / your choice of pastrami or corned beef

**ON MINI CIABATTA** / your choice of CCBLT, roast beef, roast pork, roast turkey, or roast lamb.

Served w/ house pickled veggies



# SANDWICHES

All sandwiches served w/ house pickled veggies

Add a side of egg salad, deli slaw, vinegar slaw, potato salad or fries 2

**ROAST PORK ON CIABATTA** / chipotle mayo, avocado spread, pickled carrots & red onions 11

**ROAST BEEF ON WECK** / melted provolone, house horseradish sauce, pickled red onions 11

**ROAST TURKEY ON TOMATO ROSEMARY** / bacon onion compote, tomato jam & mixed greens 12

**CCBLT ON MULTIGRAIN** / crispy corned beef, lettuce, tomato, mayo 11

**ROAST LAMB ON CIABATTA\*** / served hot w/ quick-pickled cukes, pickled red onion & lemon honey yogurt sauce 15

**THREE CHEESE MELT ON MULTIGRAIN** / gruyere, cheddar & fontina 7  
Add corned beef, pastrami, roast lamb, roast pork, roast beef, roast turkey 4

**GRILLED PORTABELLA ON CIABATTA** / roasted peppers, gruyere 8

Bread baked fresh daily from Lyon Bakery, SW DC

## OLD SCHOOL

**CORNED BEEF** / (21 day wet cure) steamed, hand carved on rye w/ mustard 12

**PASTRAMI** / (9 day dry cure) steamed, hand carved on rye w/ mustard 12

**REUBEN** / corned beef, kraut, swiss, russian on rye 13

**RACHEL** / reuben w/ turkey 11

## DESSERTS

**Mini Blini** / just try it 6

**Something Sweet from Me & 3** / 7  
a plate of rugelach (baked in house)  
and black & white cookies

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# SIGNATURE COCKTAILS

## **THE LADY GOODMAN — 10**

Stolichnaya Vodka | House made lemon-sour | Strawberries | Basil | Up

## **THE CUKE — 10**

Stolichnaya Vodka | Fresh lime juice | Fresh cucumber juice | Sage  
Mint | Rocks

## **FEISTY SENORITA — 10**

Jimador Tequila | Fresh lime juice | House made lemon-sour | Agave  
nectar | OJ | Habanero | Rocks

## **CARVING ROOM MULE — 10**

Stolichnaya Vodka | House made lemon-sour | Ginger puree | Rocks

## **HONEY MAN BOURBON — 10**

Buffalo Trace Bourbon | Honey-rosemary syrup | Rocks

## **REDEMPTION — 10**

Redemption Bourbon | House made lemon-sour | Ginger | Rocks

## **KETCHUPTINI — 11**

Hendricks Gin | St. Germaine | Roses lime | Soda | Up

## **JEZEBEL — 11**

Bombay Sapphire Gin | Crème de Violette | House made lemon-sour  
Rosemary | Egg white | Up

## **THE DIRTY PICKLE — 11**

Effen Vodka | House made pickle juice | Garnished with a pickle | Up

## **CARVING ROOM BLOODY — 11**

Stolichnaya vodka | House made bloody mary mix | Garnished with a pickle  
and crispy corned beef | Rocks

## **THE MAD MAN — 15**

Shot of Willett Rye Whiskey | Brew Free or Die IPA can | Side of crispy  
corned beef

\*House made pickle backs available

## **HAPPY HOUR**

**Daily 4pm-7pm**

All draft beer \$1 off

All growlers \$4 off

All rail drinks \$4

**Happy Hour wines — 4**

**Cabernet** | Frontera | Chile | 2007  
**Chardonnay** | Frontera | Chile | 2007





## DRAUGHT

<b>Scrimshaw</b>   German Pilsner   North Coast   CA   4.40%	6.5/26
<b>Rare Vos (Amber Ale)</b>   Belgian Pale Ale   Ommegang   NY   6.50%	6.5/26
<b>Burning River</b>   American Pale Ale   Great Lakes   OH   6.00%	6/24
<b>Kellerweis</b>   Hefeweizen   Sierra Nevada   CA   4.80%	6/24
<b>Union Jack</b>   American IPA   Firestone Walker   CA   7.50%	7/28
<b>Centennial IPA</b>   American IPA   Founder's   MI   7.20%	6/24
<b>Ellie's Brown Ale</b>   American Brown Ale   Avery   CO   5.50%	7/28
<b>Evolution Rise Up</b>   Stout   Evolution Craft   MD   6.80%	6/24
<b>Yuengling</b>   American Amber Lager   Yuengling   PA   4.40%	5/18
<b>Miller Lite</b>   Light Lager   Miller   WI   4.17%	4.5/16

## CAN

<b>Brew Free! or Die</b>   American IPA   21st Amendment   CA   7.00%	6.5
<b>Back in Black</b>   American Black Ale   21st Amendment   CA   6.80%	6.5
<b>Dale's Pale Ale</b>   American Pale Ale   Oskar Blues   CO   6.50%	6.5
<b>Boont Amber</b>   American Amber Ale   Anderson Valley   CA   5.80%	6.5
<b>Brooklyn EIPA</b>   English IPA   Brooklyn Brewery   NY   6.90%	6.5
<b>The Citizen</b>   Belgian Pale Ale   DC Brau   DC   7.00%	6.5
<b>Underdog</b>   American Pale Lager   Flying Dog   MD   4.70%	6.5
<b>Guinness</b>   Irish Dry Stout   Guinness Ltd.   Ireland   4.20%	8
<b>Jack's Hard Cider</b>   Dry Cider   Hauser Estate Winery   PA   5.50%	6
<b>Helen's Blend</b>   Sweet Cider   Hauser Estate Winery   PA   5.00%	6.5
<b>National Bohemian</b>   American Lager   Pabst   MD   4.28%	3

## BOTTLE

<b>Hennepin</b>   Saison   Ommegang   NY   7.70%	8
<b>Pranqster</b>   Belgian Strong Ale   North Coast   CA   7.60%	8
<b>Allagash</b>   Dubbel   Allagash   ME   7.00%	8
<b>Hop Rod Rye</b>   Rye IPA   Bear Republic   CA   8.00%	8



## Red

<b>Tierra Secreta</b>   <i>Malbec</i>   Mendoza, Argentina   2010	9/34
<b>Sledgehammer</b>   <i>Zinfandel</i>   North Coast, California   2009	9/34
<b>Josh</b>   <i>Cabernet</i>   North Coast, California   2010	9/34
<b>Pedroncelli</b>   <i>Pinot Noir</i>   Russian River Valley, California   2009	12/45
<b>Fat Monk</b>   <i>Pinot Noir</i>   Central Coast, California   2010	10/38

## White

<b>Directors Cut</b>   <i>Chardonnay</i>   Russian River Valley, California   2008	12/45
<b>Remy Pannier</b>   <i>Vouvray</i>   Loire, France   2008	10/38
<b>The Seeker</b>   <i>Sauvignon Blanc</i>   Marlborough, New Zealand   2011	8/30
<b>Vionta</b>   <i>Albarino</i>   Rias Baixas, Spain   2011	10/38