



## SNACKS

### *Korean Fried Broccoli*

GARLIC SESAME SAUCE

\$6

### *Jalapeño Hush Puppies*

MAPLE BUTTER

\$6

## APPETIZERS

### **Mushroom**

PORTOBELLO MOUSSE WITH SAUTEED ASIAN PEARS, CHERRIES AND TRUFFLE TOAST

\$14

### **KALE**

KALE MATZOH BALL SOUP WITH POACHED EGG AND OKRA

\$13

### **POTATO**

WARM POTATO SALAD WITH OLIVES, BITTER GREENS AND CRISPY JAPANESE YAMS

\$14

### **Spinach**

SPINACH MILLE-FEUILLE WITH GRAPEFRUIT RICOTTA AND SMOKED PISTACHIOS

\$15

### *Fennel*

RAW AND PICKLED FENNEL WITH CARAMELIZED YOGURT ON A CARTA DI MUSICA (WHICH JUST MEANS "FANCY CRACKER" IN ITALIAN)

\$13

## ENTREES

### **SQUASH**

BUTTERNUT SQUASH SCALOPINI WITH HARISSA LABNEH BALLS AND GREEN CHERMOULA (WHICH IS JUST A FANCY ARABIC WORD FOR SAUCE)

\$23

### **Broccoli**

GRILLED AND SMOKED BROCCOLI DOGS WITH BROCCOLI KRAUT AND MUSTARD BARBECUE SAUCE

\$21

### **Carrot**

PULLED, PICKLED AND JERKED CARROTS WITH PEANUT MOLE SAUCE ON CARROT WAFFLES

\$25

### *Eggplant*

MAPO EGGPLANT WITH BABY BOK CHOI, BABY PEA SHOOTS AND EGGPLANT SFORMATA (A PRETENTIOUS ITALIAN WORD FOR EGGPLANT MOUSSE)

\$24

### **Cauliflower**

CAULIFLOWER AND CURRY WITH GREEN PEA PANEER, PAPAYA CHUTNEY AND PAPPADAM

\$21

## TO SHARE

### *Cabbage* **HOT POT**

ACCOMPANIED BY LOTUS ROOT, KIMCHI, RADISHES, GINGER, FRESH HERBS, SESAME OIL, CABBAGE NOODLES, GRILLED CABBAGE

\$30 for 2

\$35 for 4

### *Brussels Sprout* **TACOS**

ACCOMPANIED BY SMOKED AVOCADO, PICKLED RED ONION, SALSA VERDE, CRISPY BRUSSELS SPROUT LEAVES, TORTILLA STRIPS, JALAPENOS, CREMA.

\$30

## SIDES

\$7

**GRILLED** Onion Salad

**MASHED** CELERIAC

**Creamed** Chard

**CURRIED** Fries

## *Tip Policy*

We pay our employees a fair wage, and they share in Dirt Candy's profits, so no tipping, please. A 20% administrative fee is added to every bill to offset our costs. It is not a tip and none of it is distributed to the employees who serve you.



## COCKTAIL LIST

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### *Gin & Tonic*

MADE WITH GIN AND TONIC

### MARTINI

GIN OR VODKA, OLIVES, ONIONS, OR A TWIST

### *Margarita*

MADE WITH MEZCAL, FRESH LIME, SALT

### *Tequila Sunrise*

A TEQUILA SUNRISE, MADE WITH MEZCAL

### PLANTER'S PUNCH

RUM, FRESH LIME, GRENADINE, ANGOSTURA

\$12

### Long Island Iced Tea

ENOUGH SAID

### Old Fashioned

RYE OR BOURBON, ANGOSTURA, SUGAR

### Dark n' Stormy

DARK RUM, GINGER BEER

## DC PICKLEBACKS

A SHOT OF CHILLED VODKA & A SHOT OF PICKLED BEET JUICE

## BEER

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BOTTLE

Hitachino Nest  
White Ale, Japan

\$9 

DRAFT

Bell's Two-Hearted  
IPA, Kalamazoo, MI

\$6 

DRAFT

The Other Half Short,  
Dark, and Handsome,  
Brooklyn, NY

\$8 



**DESSERT**

**Celery**  
Cheesecake Roll  
CELERIAC ICE CREAM

**\$11**

**Carrot**  
Meringue Pie  
SOUR CREAM ICE CREAM

**\$13**

**Onion**  
Chocolate Tart  
SMOKED ALMOND ICE CREAM

**\$13**

**CORN**  
Cake  
POPCORN ICE CREAM

**\$11**

**VEGETABLE**  
Ice Cream Salad  
WALNUT CAKE CROUTONS

**\$10**

**COFFEE** \$3

- Coffee
- Decaf Coffee
- Espresso
- Decaf Espresso
- Cappuccino
- Decaf Cappuccino

We serve  
Intelligentsia coffee

**SELECTION OF TEA** \$3

- Peppermint  
SUPER MINTY
- The du Hammam  
FLORAL GREEN TEA
- Grand Yunnan  
Imperial  
SMOKY AND MOCHA
- Rooibos des  
Vahines  
HERBAL RED-LEAF TEA

**AFTER DINNER DRINKS**

- Bodegas 501  
Cream Zurbaran \$12  
THIS SHERRY IS A GLASS OF MOCHA COFFEE, NOT CLOYING AT ALL, WITH A SAVORY, CARAMEL TASTE.
- Standing Stone Vidal Ice \$14  
LIKE AN ICE WINE, BUT HARVESTED EARLIER, THIS IS A GLASS FULL OF HONEY, PEARS AND MELON.
- La Ferme du Vert  
L'Amoureuse \$13  
A VERY DRY FRENCH DESSERT WINE THAT TASTES OF GOLDEN APPLES.
- Single Malt Scotch
- Johnny Walker Black \$11
- Macallan 12 year \$13
- Caol Ila 12 year \$15
- Balvenie 14 year
- Caribbean Cask \$19